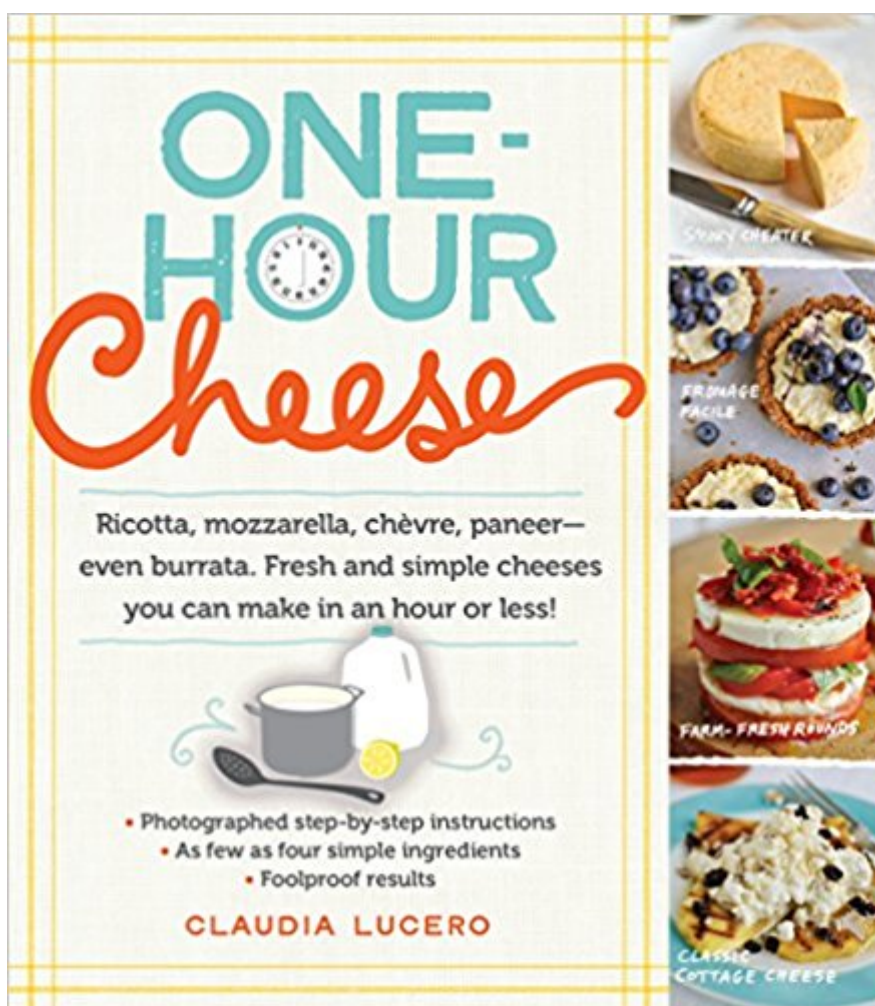


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# One-Hour Cheese: Ricotta, Mozzarella, ChÃ“vre, Paneer--Even Burrata. Fresh And Simple Cheeses You Can Make In An Hour Or Less!



## Synopsis

It's a DIY cook's dream come true: It's pizza night, and you've made not only the crust and sauce but the mozzarella, too. Or you're whipping up quesadillas for a snack, using your homemade Triple Pepper Hack. Or the dinner party's in high gear and out comes the cheese plate—and yes, you've made all the cheeses on it. Even better—you made them all earlier that day. In a cookbook whose results seem like magic but whose recipes and instructions are specific, easy-to-follow, and foolproof, Claudia Lucero shows step by step—with every step photographed—exactly how to make sixteen fresh cheeses at home, using easily available ingredients and tools, in an hour or less. The approach is basic and based on thousands of years of cheesemaking wisdom: Heat milk, add coagulant, drain, salt, and press. Simple variations produce delicious results across three categories—Creamy and Spreadable, Firm and Chewy, and Melty and Gooey. And just as delicious, the author shows the best ways to serve them, recipes included: Squeaky Pasta Primavera, Mozzarella Kebab Party, and Curry in a Hurry Lettuce Wraps.

## Book Information

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## Customer Reviews

Claudia Lucero is the entrepreneur behind UrbanCheesecraft.com and DIY Cheese Kits, which she sells through Etsy, specialty food shops, and select Whole Foods stores. She also developed the home cheesemaking kits for Williams-Sonoma's Agrarian product line. She lives in Portland, Oregon.

I saw one of the recipes from the book used on the Home and Family show, so I decided to give it a try. I am an artist and crafter, so the creativity of this appealed to me. I am still reading, but how smart is this author? She starts you out at the very beginning with a fast and easy farmer's cheese. This is so basic and easy that it encourages you to know you can do this and will keep people reading the rest. She also has many photos, so you can really see if you are on track. Very well thought out. My dogs are loving the leftover whey on their dog food, so it gets a "paws up" rating from them as well.

Claudia is THE homemade cheese cheerleader! I bought this to please my husband, not too happily, believing it would be hard and require a shopping trip to buy stuff that would be difficult to find. Surprise-I already had milk in the fridge and a lemon tree by my front gate. That is all I needed! ( Not the tree- the lemon juice.) I really can make my own cheese at home. Easily! And it is yummy! Hate it when hubby is right.

These recipes really work, they are really simple, and the results are as delicious as they are impressive to everyone (making your own cheese isn't something people come across every day, after all). For those with the time and inclination, I highly recommend this book. I've been cooking since childhood (which is longer ago than I care to admit) and found this book an excellent way to enter a new realm of food creation. It's a lot of fun, and I can control the ingredients that go into the fresh cheeses we use -- no chemicals, thickeners, preservatives, etc. A great book.

Nice little book for a beginner guide to making fresh, not aged, cheeses. Easy to follow directions. Was able to create several simple cheeses for a small get together. Best results with raw milk. But regular whole milk worked out ok too.

The perfect recipe book for the person that has never made cheese before. so easy to follow the directions and having examples for serving at the end of each recipe is great!!!!

This book is perfect for a beginner. It covers a variety of acid and rennet (she uses vegetarian rennet tablets) coagulated soft cheeses. Each recipe has clear step-by-step pictures with the instructions. There are cute serving suggestions, too. Paging through the book always inspires me to make one of the cheeses. However, if you are looking for a more intermediate/advanced book with cultured and hard cheeses, this is not the book for you. Although Lucero does present a few

cheats to approximate more advanced cheeses (e.g. the "cheddar"), you'll have to go elsewhere for those recipes. Still, even for the intermediate cheesemaker, I suspect this book has value for when you just don't have the time or energy to make, for instance, a traditional mozzarella.

I really like the directions and recipes. Unfortunately the book is missing pages 69-92 and has duplicates of pages 93-117. The copy I first borrowed from the library while waiting for my copy to arrive had the missing pages, so maybe there are 2 editions. Mine is a first printing 2014 edition. It is missing half of Paneer, all of Chivo Fresco, and all of Honeyed Toast Cheese recipes. I liked she had recipes to use the cheeses you just made. Just was bummed about the incomplete recipes.

Ditto to the other 5 star reviews. I have made 9 of the recipes so far and all have turned out delicious. I have been making most of the recipes in smaller amounts ( 1 qt instead of 1 gal) and all were fine. I can see why the author included flavorings for several of the cheeses as a number of them have a similar taste (except the goat cheeses).My first attempt at the "chevre kisses" resulted in extremely fine curds but after draining it was fine. I added the herbs and about a tablespoon of dried lavender flowers I happened to have (as suggested). The lavender and goat cheese flavors went together very well. The illustrations are extremely helpful as are the hints and encouragements by the author. Excellent book, especially for beginners.

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