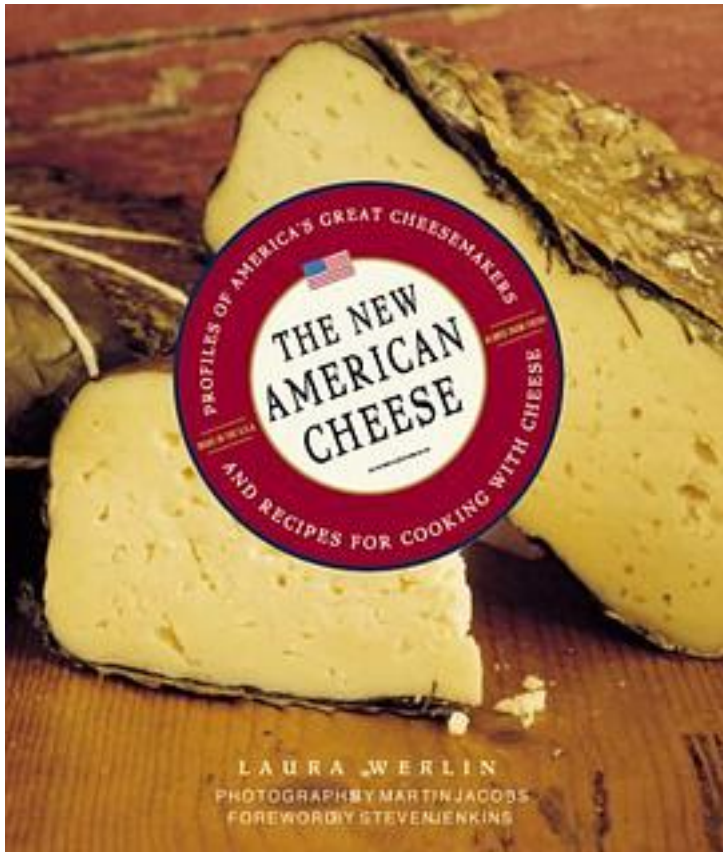


# The New American Cheese



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出版者:Stewart, Tabori and Chang

出版时间:2000-04-15

装帧:Hardcover

isbn:9781556709906

Everybody loves cheese. Dripping from the tip of a hot slice of pizza, bubbling across a rich broth, or freshly grated over a bowl of creamy pasta, cheese flavors all of our favorite foods. American cheese no longer just means "manufactured"; at supermarkets and gourmet shops around the country, hand-crafted domestic cheeses have taken the place of factory-processed and imported brands.

Cheese is the next great culinary revolution in this country. Ten years ago, only a handful of specialty cheesemakers could be found in America. Today there are more than 200. Connoisseurs are following the growth of the specialty American cheese business with the same fervor they've applied to fine wines. The New American Cheese celebrates the cheesemaking renaissance, fueled by this explosion of interest.

The New American Cheese takes an in-depth look at the art and craft of cheesemaking, and includes a history of cheese in this country. Author Laura Werlin profiles more than 50 of America's top cheesemakers and offers 80 inventive recipes showcasing the new cheeses available today. Nutritional facts; information on how to buy, store, and taste cheese; a directory of sources; and an extensive glossary make The New American Cheese an indispensable guide for amateur cheese lovers and experienced epicures alike.

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