

The book was found

Cheeses (Pro Kitchen Series)



Synopsis

Kitchen Pro Series: Guide to Cheeses Identification, Classification, and Utilization is the definitive guide to purchasing and utilizing cheese for professional chefs, foodservice personnel, culinarians, and food enthusiasts. Part of the CIA's new Kitchen Pro Series focusing on kitchen preparation skills, this user-friendly, full-color resource discusses the basic history of cheese, its manufacture, and its incorporation into different cuisines across the dining spectrum. Product identification, availability, storage, flavor and development are all described in detail in this invaluable introduction to the world of cheese!

Book Information

Hardcover: 256 pages

Publisher: Delmar Cengage Learning; 1 edition (February 1, 2010)

Language: English

ISBN-10: 1435401174

ISBN-13: 978-1435401174

Product Dimensions: 1 x 9 x 11 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #1,137,914 in Books (See Top 100 in Books) #27 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Fondue Pots](#) #316 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#) #505 in [Books > Business & Money > Industries > Restaurant & Food](#)

Customer Reviews

Recipe Contents About the CIA Author Biography Acknowledgements Introduction Chapter 1: Why Cheese? Chapter 2: Fresh and Young Cheeses Chapter 3: Mild Aged Cheeses Chapter 4: Medium Strength and Nutty Cheeses Chapter 5: Strong & Stinky Cheeses Chapter 6: Cooking With Cheese Chapter 7: What's with this Cheese? Glossary Bibliography Appendix A: Reference Tables Appendix B: Resources Index Photo Credits Recipe Contents Croque Monsieur Grilled Halloumi White Wine Vinaigrette Macaroni & Cheese with Bacon Ravioli with Zucchini and Lemon Thyme Midnight Moon Cheese Souffle Tartiflette Americaine Fondue Gnocchi alla Romana Fonduta Gougeres Raclette Warm Mozzarella Appetizer Risotto with Taleggio and Arugula Fromage Fort Flamiche aux Poireaux Pate Brisee Spiedini alla Romana Roquefort and Walnut Pithivier Goat Cheese and Pecan Napoleon Homemade Ricotta Herb-Marinaded Yogurt Cheese Belgian Endive

au Gratin Grilled Trevigiano with Smoked Scamorza Paneer Paratha

Founded in 1946, The Culinary Institute of America (CIA) is an independent, not-for-profit college offering bachelor's and associate degrees, as well as certificate programs, in culinary arts or baking and pastry arts. A network of more than 37,000 alumni in foodservice and hospitality has helped the CIA earn its reputation as the world's premier culinary college. Visit the CIA online at www.ciachef.edu. John Fischer is an associate professor in table service at The Culinary Institute of America (CIA) in Hyde Park, NY. A Certified Hospitality Educator (C.H.E.), Mr. Fischer also holds a Bachelor of Arts degree from Swarthmore College in Swarthmore, PA. Mr. Fischer serves as maitre d' instructor in the college's Ivy Award winning Escoffier Restaurant.

[Download to continue reading...](#)

Cheeses (Pro Kitchen Series) Mixing and Mastering with Pro Tools 11 (Quick Pro Guides) (Quick Pro Guides (Hal Leonard)) Mixing and Mastering with Pro Tools (Music Pro Guides) (Quick Pro Guides) The Nutri Ninja Master Prep Blender Whole Food Cookbook: 101 Delicious Soups, Spreads, Entrees, Desserts & Cocktails For Your Ninja Pro, Kitchen ... Ninja Kitchen System Cookbooks) (Volume 2) Farmhouse Cheeses of Ireland: A Celebration American Farmstead Cheese: The Complete Guide to Making and Selling Artisan Cheeses Kristen Suzanne's EASY Raw Vegan Entrees: Delicious & Easy Raw Food Recipes for Hearty & Satisfying Entrees Like Lasagna, Burgers, Wraps, Pasta, ... Cheeses, Breads, Crackers, Bars & Much More! Home Cheese Making: Recipes for 75 Homemade Cheeses The Beginner's Guide to Cheese Making: Easy Recipes and Lessons to Make Your Own Handcrafted Cheeses The Murray's Cheese Handbook: A Guide to More Than 300 of the World's Best Cheeses Sheridans' Guide to Cheese: A Guide to High-Quality Artisan Farmhouse Cheeses The Art of Natural Cheesemaking: Using Traditional, Non-Industrial Methods and Raw Ingredients to Make the World's Best Cheeses Artisan Cheese Making at Home: Techniques & Recipes for Mastering World-Class Cheeses One-Hour Cheese: Ricotta, Mozzarella, ChÃfÂvre, Paneer--Even Burrata. Fresh and Simple Cheeses You Can Make in an Hour or Less! Home Cheese Making: Recipes for 75 Delicious Cheeses The Kitchen Pro Series: Guide to Poultry Identification, Fabrication and Utilization (KitchenPro Series) Exam Pro on Partnership Taxation (Exam Pro Series) Logic Pro X 10.3 - Apple Pro Training Series: Professional Music Production Logic Pro X 10.1: Apple Pro Training Series: Professional Music Production Exam Pro Objective Questions on Property (Exam Pro Series)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)