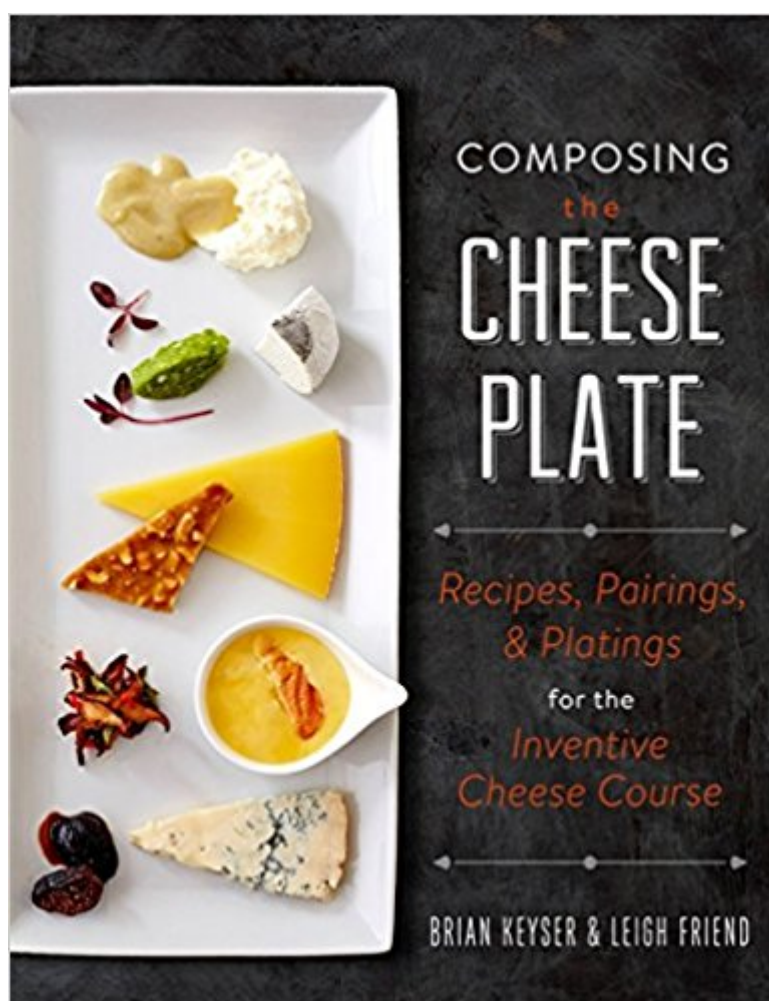


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# Composing The Cheese Plate: Recipes, Pairings, And Platings For The Inventive Cheese Course



## Synopsis

Curate Surprising and Delicious Cheese Boards at Home Tired of the same-old cheese plate? So were fromager Brian Keyser and pastry chef Leigh Friend when they set out to change the cheese game at New York City's Casellula Cheese & Wine Caf  , and change it they did. Now they're sharing their secrets in this insider's guide to the wide, wondrous world of cheese, and the condiments that bring it to the next level. With seventy recipes for accompaniments; from spicy fruit chutneys to whole grain mustards and nut brittles; and dozens of unexpected pairings, Composing the Cheese Plate will help you create a one-of-a-kind cheese course every time!

## Book Information

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## Customer Reviews

Brian Keyser is the founder and proprietor of Casellula Cheese & Wine Caf  , the premier cheese-focused restaurant in the country. He has been a cheese evangelist and educator for over a decade and has previously worked at some of the best restaurants in New York City. Leigh Friend is a graduate of the New England Culinary Institute. She was the pastry chef and condiment maker at Casellula from 2007-2014 after previously working at New York City's renowned Gramercy Tavern. She continues to work in the cheese industry. Brian and Leigh live and work in New York City.

Best book about cheese ever! I love the photos and the recipes. I've bought several to give as

presents.

Best book for cheese plating, wonderful ideas and suggestions

Great cheese information as well as recipes make this a MUST addition to a cheese book library.

Clear and concise. Loved the condiment pairing guide.

It was a gift to a chef and he was very pleased.

Great ideas for homemade pairings!

Very happy with my purchase!

This book focuses less on cheese and more on accompaniments.

I love the restaurant and the book with all the delightful recipes is bringing it home with a must have for all the cheese lovers out there the perfect pairing

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Homemade Cheese: Step-by-Step Techniques for Making Best Organic Cheese: (Homemade Cheese, Cheese Making Techniques, Cheese Recipes) ( Cheese Making, Homemade Cheese) The Art of the Cheese Plate: Pairings, Recipes, Style, Attitude Max McCalman's Wine and Cheese Pairing Swatchbook: 50 Pairings to Delight Your Palate The Mac + Cheese Cookbook: 50 Simple Recipes from Homeroom, America's Favorite Mac and Cheese Restaurant Top 10 Cheese Fondue Recipes: Cheese Fondue Ideas, Including Swiss, Cheddar, and Many More! The Spanish Table: Traditional Recipes and Wine Pairings from Spain and Portugal Beer Bites: Tasty Recipes and Perfect Pairings for Brew Lovers The Flavor Thesaurus: A Compendium of Pairings, Recipes and Ideas for the Creative Cook Daring Pairings: A Master Sommelier Matches Distinctive Wines with Recipes from His Favorite Chefs The Cheese Plate Cheese and Culture: A History of Cheese and its Place in Western Civilization Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) The Art of Creative Pruning: Inventive Ideas for Training and Shaping Trees and Shrubs The Art of Creative Pruning: Inventive Ideas for Training

and Shaping Trees and Shrubs (Hardback) - Common First Prize Pies: Shoo-Fly, Candy Apple, and Other Deliciously Inventive Pies for Every Week of the Year (and More) Dad's Book of Awesome Science Experiments: From Boiling Ice and Exploding Soap to Erupting Volcanoes and Launching Rockets, 30 Inventive Experiments to Excite the Whole Family! (Dads Book of Awesome) Cheese Making: The Beginners Guide To Making Cheese In Your Own Home Grilled Cheese Kitchen: Bread + Cheese + Everything in Between The Cheese Board: Collective Works: Bread, Pastry, Cheese, Pizza

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