The Cheesemonger's Kitchen: Celebrating Cheese in 90 Recipes

By Mateo Kehler

Are you a cheese lover looking for new and exciting ways to enjoy your favorite food? Look no further than The Cheesemonger's Kitchen, a cookbook by Mateo Kehler that is sure to please even the most discerning palate.



The Cheesemonger's Kitchen: Celebrating Cheese in 90

Recipes by Chester Hastings

★ ★ ★ ★ ★ 4.7 out of 5 Language : English File size : 28321 KB Text-to-Speech : Enabled Screen Reader : Supported Enhanced typesetting: Enabled Word Wise : Enabled Print length : 347 pages : Enabled Lending



Kehler, a renowned cheesemonger and cheese educator, has put together a collection of 90 recipes that showcase the versatility of cheese. From classic dishes like macaroni and cheese to more innovative creations like cheese-stuffed dates, there's something for everyone in this book.

What's Inside

The Cheesemonger's Kitchen is divided into six chapters, each of which focuses on a different type of cheese.

- 1. Fresh cheeses, such as mozzarella, ricotta, and goat cheese
- 2. **Soft-ripened cheeses**, such as brie, camembert, and triple-crème
- 3. **Semi-soft cheeses**, such as cheddar, Gouda, and Swiss
- 4. Hard cheeses, such as Parmesan, Romano, and Pecorino
- 5. **Blue cheeses**, such as Roquefort, Gorgonzola, and Stilton
- 6. Stinky cheeses, such as Époisses, Munster, and Limburger

Each chapter includes a brief overview of the cheese type, along with tips on how to select, store, and serve it. There are also several recipes that highlight the unique flavors and textures of each cheese.

The Recipes

The recipes in The Cheesemonger's Kitchen are easy to follow and use simple ingredients. Most of the recipes can be made in under an hour, making them perfect for busy weeknights.

Some of the standout recipes include:

- Mac and cheese with a creamy béchamel sauce and a crunchy breadcrumb topping
- Grilled cheese sandwiches with a variety of cheeses, such as cheddar, Gouda, and Swiss
- Cheese fondue made with a blend of Swiss and Gruyère cheeses

- Cheese-stuffed dates wrapped in bacon
- Baked brie with a sweet and savory topping

The Verdict

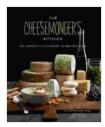
The Cheesemonger's Kitchen is a must-have cookbook for any cheese lover. With its wide variety of recipes, easy-to-follow instructions, and stunning photography, this book is sure to become a favorite in your kitchen.

If you're looking for a cookbook that will help you explore the world of cheese, look no further than The Cheesemonger's Kitchen. You won't be disappointed.

Free Download your copy today and start cooking up some delicious cheese-filled creations!

Buy Now

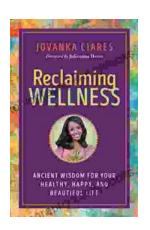
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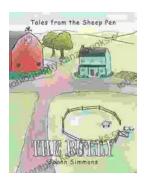
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