



The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!

Kathy Farrell-Kingsley

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Discover how easy it is to make fresh dairy products at home! You don't need a commercial kitchen or specialty ingredients to whip up your own cheeses, yogurts, and spreads. With simple step-by-step instructions that don't require complicated aging techniques, you can add a wonderful range of tart, sweet, and nutty flavors to your cooking. From fresh buttermilk for mouthwatering pancakes to creamy mozzarella in a refreshing Caprese salad, you'll soon enjoy the fresh flavors of your homemade dairy creations.

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From Reader Review The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More! for online ebook

Sundry says

Great concept. Not a lot of extraneous text beyond the recipes. I have only tried one, which was making butter. There was something missing in the directions.

None the less, I plan to buy this (which I previewed from the library) and hope that the cheese recipes are fully realized. I like her simple recommendations for equipment.

Oh, and don't make dairy based soups in aluminum pans! The aluminum leaches into the milk!

Kristin says

Very straight forward and easier to follow than Home Cheese Making by Ricki Carroll, just not as scientifically informative.

annie says

!!!!!!!!!!!!!!

Kimmae says

I made a cream cheese. It was easy and good. The kids didn't like it because it didn't taste like Philly - but it was better! I tried to make ricotta but it didn't work because I believe my milk was too pasteurized. Nice, clear directions. I'd like to make quark and creme fraiche.

Shana says

I haven't tried it yet, but it has an easy sounding goat cheese recipe that might be a good place for me to start.

Linda says

Maybe I shouldn't rate it until I've tried more recipes, but they sure sound good. There's a lot of practical information presented in an interesting and straightforward manner. I definitely want to buy this one.

Mike says

Add a star if you can get some the special ingredients and equipment and if you're into the whole cheesemaking thing (as I am). If you're the casual home cook, you can still make excellent basic cheese at home with a few of these recipes.

Jess says

Good resource for making butter, yogurt, and soft cheeses. And it's easy.

Cynthia says

This book suggests you can easily make your own yogurt, kefir, butter, buttermilk, cream fraiche, and many more cultured dairy products and soft cheeses. Having made home made yogurt in the past - without those little jars sitting in warming trays, just the traditional Indian method - I am inclined to believe them. Some excellent recipes in the back of the book are encouragement to really cook from scratch. Should be fun!

Lupine says

Very interesting...I can't believe I will ever have the kind of time it takes to make my own cheese and yogurt but when I do, I will know which book to get!

Kirie Broberg says

I would have liked this more if there had been more cheese-making recipes. I think it could use with less recipes made with cheese.

Heather says

good intro to making butter, yogurt and soft cheeses. half instruction and half recipe book to use what you made. no hard cheeses though. makes everything very approachable.

Melissa says

If you want to make basic dairy foods like buttermilk or cream cheese at home this book will walk you

through it with very easy to understand instructions.

Lissa says

I want to recheck this out. I never got around to making anything, but I want to try: butter, mozzarella, pot cheese, cream cheese, yogurt. The recipes were simple, one page easy to read. And it may save us some money. I want to try many of these things with goat or sheep's or cow's milk

Christina says

A birthday present. Recipes are easy and don't require lots of special ingredients. Can't wait to give it a try! (Now I just need cheese molds...)
