



## Artisan Cheese Making—At Home

By Mary Karlin

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Thirty years ago you would have had a hard time selling this book. Back then, cheese making was an arcane craft best left to Italian grandmothers, people from Switzerland and Ig Vella.

Now, everybody's making cheese, curds and whey have stepped out of Miss Muffet's nursery rhyme and into the common kitchen where, with a few supplies, some trial and error and maybe a little luck, even you can make something approaching the aged perfection of Ig Vella's legendary, cocoa-rubbed Dry Jack.

Mary Karlin is a founding staff member of Ramekins Culinary School in Sonoma, author of the acclaimed book, *Wood-Fired Cooking*, veteran cooking instructor, purveyor of Elements of Taste, a comprehensive culinary Web site and, of course, a cheese-making authority.

Her new book covers the virtual alphabet of cheese making, from aging to whey, from the simplest queso blanco to creamy, tangy blue Gouda. Her instructions are straightforward and direct, there is a complete list of necessary equipment and detailed recipes for making close to 100 different cheeses, along with complete dinner recipes covering things like maple-planked brie with mushroom-walnut ragout, a grilled apple, jack cheese and curry sandwich, and blue cheese and toasted walnut fudge brownies.

If you're pleased by cheese, and want to make your own, Mary will show you how.