



The Book of Cheese: The Essential Guide to Discovering Cheeses You'll Love

Liz Thorpe

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EXPLORE THE WORLD OF CHEESE BY ASKING YOURSELF ONE SIMPLE QUESTION: WHAT CHEESES DO I ALREADY LOVE?

This is the first book of its kind to be organized not by country, milk type, or any other technical classification. The Book of Cheese maps the world of cheese using nine familiar favorites, what author Liz Thorpe calls the Gateway Cheeses.

From basics like Swiss, blue, and cheddar, Liz leads the way to more adventurous types. Love Brie? Liz shows you how to find other Brie-like cheeses, from the mild Moses Sleeper to the pungent Fromage de Meaux. Her revolutionary approach allows food lovers to focus on what they really care about: finding more cheeses to enjoy. Complete with flavor and aroma wheels, charts guiding you through different intensities and availabilities, and gorgeous photography, this is the only book on cheese you will ever need.

The Book of Cheese: The Essential Guide to Discovering Cheeses You'll Love Details

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Mary Kerozon says

Who knew there was so much to learn about cheese!

Katie says

I will resist the temptation to insert all the cheese puns in my review for this book. I love this one so much. Gorgeously laid out, accessible and practical. Liz Thorpe breaks the book down into some of the most well known types of cheese and then gives recommendations from there. One of my favorite food reference books, for sure.
