

# KITCHEN CREAMERY: MAKING YOGURT, BUTTER, AND CHEESE AT HOME

As the DIY movement continues to gain momentum, it's no wonder home cheesemaking is the next hot topic. And from cheesemaking authority and teacher Louella Hill comes an education so timely and inspiring that every cheese lover and cheesemonger, from novice to professional, will have something to learn. Kitchen Creamery starts with the basics (think yogurt, ricotta, and mascarpone) before graduating into more complex varieties such as Asiago and Pecorino. With...



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### Kitchen Creamery: Making Yogurt, Butter, and Cheese at Home

Author	Louella Hill
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## Reader's Opinions

This book is just beautiful. The pictures make it fun to read and easy to follow the recipes.