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 Home Kirsten Allan is a Sydney based
 artisan cheese maker, watch as she uses
 the cellar of Elizabeth Bay House to
 make and mature a washed-rind cheese.
 Music by Cameron Emerson-
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Artisan Cheese Making at Home:

Techniques & Recipes for ...

MORE ABOUT MILK. It is in this section that noteworthy additional or new information about milk will be presented as it becomes available. Here's an overview of what we cover in Artisan Cheese Making at Home. Milk is where all cheese making starts.

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*Artisan Cheese Making at Home | by
Mary Karlin*

Artisan Cheese Making at Home begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses like ricotta and working up to developing and aging complex mold-ripened ...

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Kirsten Allan is a Sydney based artisan cheese maker, watch as she uses the cellar of Elizabeth Bay House to make and mature a washed-rind cheese. Music by Cameron Emerson-Elliott.

16 Easy Cheese Recipes For

Beginners

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Basic Cheesemaking

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