



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

By 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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- Sales Rank: #40917 in Books
- Brand: Farrell-Kingsley, Kathy
- Published on: 2008-06-18
- Original language: English
- Number of items: 1
- Dimensions: 9.00" h x .56" w x 7.00" l, .94 pounds
- Binding: Paperback
- 220 pages

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## **Editorial Review**

### Review

“Farrell-Kingsley's thorough but unintimidating recipe instructions will enable any reader to make a variety of dairy products, and many home cooks will be eager to try them.”

*Library Journal*

“You won't churn out any award-winning artisanal brie, but you could make a darn fine mozzarella. Kathy Farrell-Kingsley is ready to walk you through the latter (as well as a variety of other easy soft cheese and dairy products) in her recent book, “*The Home Creamery*.” This isn't the book for serious cheesemakers (as in, those who hope to ditch the corporate life for a dairy farm in Vermont), but rather those who enjoy playing in the kitchen or want bragging rights at their next dinner party. The recipes are simple, easy to follow and would be great projects to do with the kids. Cheeses include cream cheese, cottage cheese, ricotta, goat cheese, mozzarella and marscapone. The book also includes recipes for using the cheeses. Farrell-Kingsley also explains how to make yogurt, kefir, butter, creme fraiche and sour cream.”

### Associated Press

“Imagine crème fraiche that's really fresh. If you're up for a really fringy pursuit, you can learn to make your own dairy products – butter, yogurt, sour cream, cheeses – from Kathy Ferrell-Kingsley's new book, *The Home Creamery*. With this guide, you're biggest challenge might be finding a source for milk-curdling rennet.”

*The Newark Star-Ledger*

### From the Back Cover

#### Fresh and Easy

You don't need a commercial kitchen or unrecognizable ingredients to whip up fresh buttermilk, yogurt, cream cheese, crème fraîche, mozzarella, goat cheese, and other dairy delights. Simpler-than-you-think instructions encourage you to turn your fresh, sweet milk and cream into cultured dairy products and soft, unripened cheeses.

Enjoy your creamy, homemade spreads and cheeses as simple accompaniments to small bites or light meals, or as starring ingredients in more substantial side dishes, salads, entrees, and desserts. 75 recipes -- from Cheese Blintzes to Chocolate Sour Cream Cake -- bring out the very best in your dairy creations.

### About the Author

Kathy Farrell-Kingsley is the author of many cookbooks, including *Chocolate Therapy*, *The Big Book of Vegetarian*, and *Chocolate Cakes*, selected as one of the best cookbooks of 1993 by Julia Child. Kathy was the food editor of *Vegetarian Times* for five years, and she has written numerous articles for other publications, such as *Cooking Light*, *Eating Well*, and *McCall's*. She was the founder of Great Cakes Bakery. Kathy lives in Newtown, Connecticut, with her husband and two daughters.

## Users Review

### From reader reviews:

#### Angela Dickens:

This *The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!* book is absolutely not ordinary book, you have after that it the world is in your hands. The benefit you have by reading this book is actually information inside this reserve incredible fresh, you will get info which is getting deeper a person read a lot of information you will get. This *The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!* without we know teach the one who reading it become critical in thinking and analyzing. Don't possibly be worry *The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!* can bring when you are and not make your handbag space or bookshelves' turn into full because you can have it inside your lovely laptop even cell phone. This *The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!* having excellent arrangement in word and also layout, so you will not feel uninterested in reading.

#### Benjamin Hoffman:

The book *The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!* will bring someone to the new experience of reading any book. The author style to clarify the idea is very unique. If you try to find new book to read, this book very appropriate to you. The book *The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!* is much recommended to you to read. You can also get the e-book through the official web site, so you can quickly to read the book.

#### Ann Potter:

Often the book *The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!* has a lot of information on it. So when you read this book you can get a lot of advantage. The book was written by the very famous author. McDougal makes some research ahead of write this book. This kind of book very easy to read you can obtain the point easily after looking over this book.

**Roy Taylor:**

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