

Cheese Dairy River Cottage Handbook No 16

Featuring 40 classic cheeses, including mozzarella, Cheddar, Stilton, Gouda, Brie and other popular varieties,this book tells you all you need to know about how to set up a home dairy. It covers the importance of foodsafety and hygiene; where and how to source milk; an accessible overview of the biochemical processes involved; and essential techniques such as milling, draining, pressing, salting, rind-washing, introducing moulds or yeasts, maturing and storing.With over 475photographs and a user-friendly troubleshooting section, this volume will enable you to develop the skills required,whatever your previous experience or level of expertise.

In the fifteenth River Cottage Handbook, Tim Maddams offers a comprehensive guide to harvesting and preparing game, and a host of delicious recipes. Game offers some of the most intense, delicate, rich and varied meat around. And not only is it delicious, it can also be a healthy and more nutritious alternative to traditional red meats. Here, Tim Maddams gives an accessible guide to obtaining, assessing, preparing and cooking game, including pheasant, grouse, venison, partridge, hare, rabbit, boar and duck. Tim begins by describing the characteristics of game species, then discusses ethical and sustainable hunting, preservation and seasonality. Next he gives a step-by-step guide to skinning, feathering and butchering techniques (and if you don't have a fresh supply, how to buy game meat). Lastly he shares his seriously tasty recipes from the River Cottage kitchen, such as Slow-roast spiced soy duck, Quick-smoked duck, Lasagne of game and wild mushrooms, Partridge with pumpkin and cider, Goose sausages, Gamekeeper's pie and Roasted hen pheasant with all the trimmings. With an introduction by Hugh Fearnley-Whittingstall and colour photography throughout, Game is the indispensable guide to enjoying wild meat. WINNER OF THE JAMES BEARD FOUNDATION COOKBOOK AWARD FOR BEST SINGLE SUBJECT BOOK 2019 WINNER OF THE GUILD OF FOOD WRITERS' BEST SPECIALIST/SINGLE SUBJECT BOOK AWARD 2019 'James knows an awful lot about goats.' – Hugh Fearnely-Whittingstall We should all be eating more goat! It 's sustainable, ethical, highly nutritious and low in calories. Why, then, does it remain so underused and misunderstood? This book tells the story of how food and farming culture developed in the west without the help of this staple of global agriculture, and showcases the best recipes from around the world using this fabulous beast. Utterly delicious cooked fast and lean, or slow-cooked in curries, stews, braises and roasts, from kebabs to stir-fries to sausages, goat is the one meat we should all be eating more of. With 100 dishes created by Cabrito `s founder James Whetlor, plus a foreword by Hugh Fearnley-Whittingstall, and guest recipes from world-renowned chefs including Yotam Ottolenghi, Gill Meller, Neil Rankin and Jeremy Lee, Goat is a ground-breaking, bold cookbook. Essential reading for anyone with even a passing interest in food and the way we eat today, and set to be the definitive guide on the subject for years to come, Goat is a genre-defining book. 50 per cent of the royalties from the book will be donated to Farm Africa.

Discusses the principles of cheesemaking and describes the cheeses of Europe and North America

Bread

Curing & Smoking

Cheese & Dairy

200 Inspired Vegetable Recipes

Cheese Sex Death

River Cottage Fruit Every Day!

Describes the science of cheese making, from chemistry to biology, in a lively way that is readable for both the food scientist and the artisanal hobbyist.

'This is a book about feeding children, but these recipes are for adults too. I don't think there should be any sharp distinctions between 'baby food', 'children's food' and 'grown-up food'. It's a spectrum the whole family can be on, the food each person eats becoming a little more sophisticated and seasoned as they mature.' Nikki Duffy brings the River Cottage ethos to feeding children, and shows that it's never too early to involve the youngest family members in mealtimes. Her delicious seasonal purées and simple, wholesome recipes put the needs and wants of babies and toddlers first, whilst offering up dishes that will delight adults too. With clear advice on nutrition and weaning, The River Cottage Baby & Toddler Cookbook is the perfect starting point for your child's great food adventure. Start the day with breakfasts like blueberry pancakes, apple muesli or eggy bread, followed by simple and delicious meals like fishcakes, meatballs, shepherd's pie, home-made pizza, falafel, mackerel pâté, pea risotto or roasted fish with tomato sauce. Nice little puddings include baby baked apples with chocolate, rhubarb crumble and a classic rice pudding. With an introduction by Hugh Fearnley-Whittingstall, this book will put real food on the table for the whole family to share.

Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt, labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese. There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods – as you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese wafer; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is the indispensable guide to crafting and enjoying cheese and other dairy products.

Hugh's River Cottage Veg Every Day! became the UK's best-selling vegetable cookbook, persuading us through sheer temptation to make vegetables the mainstay of our daily cooking. In this much-anticipated follow-up, Hugh delivers more irresistible recipes, and this time, takes things one step further. Fueled by his passionate belief that plant foods should be the dominant force in our kitchens, Hugh has put cheese, butter, cream, eggs, and refined flour and sugar firmly to one side. Instead, he uses veg, fruit, wholegrains, nuts, seeds, spices and cold-pressed oils to explore the length and breadth of what can be achieved with natural, unprocessed plant foods. River Cottage Much More Veg! makes it clear that unadulterated ingredients are the very best building blocks for delicious and healthy meals. In typical Hugh style, the recipes are easy, utterly foolproof and delicious. All but a handful are gluten-free, and at least half the dishes require 20 minutes (or less) hands-on work time. With recipes such as Roast squash and chickpeas with spicy apricot sauce, Blackened cauliflower with pecans and tahini, Spiced beetroot, radicchio and orange traybake, Celeriac and seaweed miso broth, Seared summer cabbage with rosemary, chilli and capers, and Baked celery agrodolce, River Cottage Much More Veg! demonstrates how easy it is to make versatile, plentiful and delicious vegetables the bedrock of your diet.

Artisan Cheesemaking Made Simple

Hedgerow

Veg Patch

Cakes

River Cottage Love Your Leftovers

A History of Cheese and Its Place in Western Civilization

The Book of Cheese

In the fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork. Keeping a herd of pigs brings a lot of enjoyment – they are curious, intelligent and (often) lovable animals, with plenty of character. When the time comes, they can provide you with a fine carcass that can be turned into all manner of tasty things. The River Cottage ethos is all about knowing the story behind what's on the plate, and as Gill Meller explains in this accessible and comprehensive guide, by rearing and butchering your own pigs you'll be able to create a full range of delicious pork products in the most sustainable, economical and hands-on way possible. Pigs & Pork gives expert advice on choosing whether to keep your own pigs, on sourcing them and setting up their home, and on feeding and caring for them. Gill also explains how you can arrange for the pigs' eventual slaughter, and how to find a good butcher or carry out your own butchery at home and identify the different cuts of meat. And even if you are buying your pork from the butcher, there is plenty to inspire. In the mouth-watering recipe section you will find the ultimate roast pork, farmhouse pâtés, pork scratchings, brawn, sausages, rilletes, pork pies, Scotch eggs and black pudding, as well as instructions for how to home-cure your own bacon, ham and salami. And of course, there are guidelines for setting up a proper hog roast to cater for large numbers, River Cottage-style – simply the perfect fare for an outside gathering. Whether you are just after the secret to sensational crackling, or you want to go the whole hog and set up your own sty, this book will guide you on the road to pork heaven.

British iconoclast and sustainable food champion Hugh Fearnley-Whittingstall goes back to basics in this guide to simple, everyday home cooking. In River Cottage Every Day, Hugh shares the dishes that nourish his own family of three hungry school-age kids and two busy working parents—from staples like homemade yogurt and nut butters to simple recipes like Mixed Mushroom Tart; Foil-Baked Fish Fillets with Fennel, Ginger, and Chile; and Foolproof Crème Brûlée. Hugh brings his trademark wit and infectious exuberance for locally grown and raised foods to a wide-ranging selection of appealing, everyday dishes from healthy breakfasts, hearty breads, and quick lunches to all manner of weeknight dinners and enticing desserts. Always refreshingly honest, but without sermonizing, Hugh encourages us to build a close relationship to the sources of our food and become more involved with the way we acquire and prepare it. But he doesn't shrink from acknowledging the challenges of shopping and cooking while juggling the demands of work and family. So while Hugh offers an easy recipe for homemade mayonnaise, he admits to having a jar of store-bought mayo lurking in the fridge, just like the rest of us! Including helpful and encouraging advice on how to choose the finest meat, freshest fish, and most mouthwatering fruits and vegetables, River Cottage Every Day shows us that deliciously prepared and thoughtfully sourced meals can be enjoyed every day of the year.

The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, local, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. In this new addition to the award-winning collection, River Cottage baking instructor Daniel Stevens shares his irrepressible enthusiasm and knowledge to help you bake better bread. From familiar classics such as ciabatta and pizza dough, to new challenges like potato bread, rye loaves, tortillas, naan, croissants, doughnuts, and bagels, each easy-to-follow recipe is accompanied by full-color, step-by-step photos. There's even an in-depth chapter on building your own backyard wood-fired oven.

Hugh Fearnley-Whittingstall has sowed the seed for a brand new River Cottage – in Australia! Somewhere between Melbourne and Sydney, and nestled between the pristine Sapphire Coast and the imposing Mount Gulaga, lies the beautiful old dairy farm which is now the home of River Cottage Australia, and 'new Hugh' Paul West. Paul is a fresh, exciting face on the global food scene, as well as a brilliant presenter. Predictably, there is a healthy dose of competition between Hugh and Paul. They have fought over who can catch the first octopus and have raced to find the first mushroom of the year. But they have similar passions – sustainability and environmental issues being at the forefront – and on the farm they discover fantastic bounty as they forage for food and share the products of their culinary skills with the locals. Featuring recipes from the first three series of River Cottage Australia, this is the cookbook that will reveal the delicious dishes which Paul has been creating on the farm. The book is divided into seven chapters and includes more than 120 recipes such as pumpkin scones, roasted octopus salad, baked salmon, spiced aubergine salad, pig on a spit, borlotti bean broth, raw courgette salad and warm curb cake with honey rhubarb. With a preface by Hugh (and a sprinkling of his recipes throughout), plus atmospheric, beautiful photography by Mark Chew, this is one of the best cookery books of the year.

Ditching Dairy Products Has Never Been Easier

[A Cookbook]

Pam the Jam

The Science of Cheese

Mastering Basic Cheesemaking

The Oxford Companion to Cheese

Cheese and Culture

Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt, labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese. There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods – as you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese waler; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is the indispensable guide to crafting and enjoying cheese and other dairy products.

In this home cheese making primer, Ricki Carrol presents basic techniques that will have you whipping up delicious cheeses of every variety in no time. Step-by-step instructions for farmhouse cheddar, gouda, mascarpone, and more are accompanied by inspiring profiles of home cheese makers. With additional tips on storing, serving, and enjoying your homemade cheeses, Home Cheese Making provides everything you need to know to make your favorite cheeses right in your own kitchen.

In the eleventh River Cottage Handbook, bestselling author Mark Diacono gives recipes and comprehensive guidance for keeping chickens. Chickens are a fantastic addition to a garden or outdoors space – you don't have to live in the back of beyond to have a few clucking around and giving you fresh eggs. They come in all shapes and sizes: some are layers, some are just born to strut. Mark Diacono begins at the basics, showing how you can raise chickens from eggs, and look after them once they start laying their own. The first part of Chicken & Eggs explains how to think ahead about what kind of chickens you want and how many to get, whether you are going for a breed that lays eggs regularly, or that you might eventually use for eating, or that simply looks decorative. You can choose from Orpingtons, Derbyshire redcaps, Muffed Old English Game, Leghorns and many more.

In Fermentation, Rachel de Thampile shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful step-by-step photographs, this book will bring the art of fermentation to your kitchen.

The Fun and Fundamentals of Making Cheese at Home

Pigs & Pork

Cooking and Eating

Bar Tartine

[A Baking Book]

The Vegan Cheese Bible

Recipes for the resourceful cook

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story basedon the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some ofthe pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The bookoffers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese"--Provided by publisher.

In the thirteenth River Cottage Handbook, Steven Lamb shows how to cure and smoke your own meat, fish and cheese. Curing and smoking your own food is a bit of a lost art in Britain these days. While our European neighbours have continued to use these methods on their meat, fish and cheese for centuries, we seem to have lost the habit. But with the right guidance, anyone can preserve fresh produce, whether living on a country farm or in an urban flat – it doesn't have to take up a huge amount of space. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, it's easy to take good-quality ingredients and turn them into something sensational. Curing & Smoking begins with a detailed breakdown of any kit you might need (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process – this includes a section showing which products and cuts are most suitable for different methods of curing and smoking. The second part of the book is organised by preservation method, with an introduction to each one, and comprehensive guidance on how to do it. And for each method, there are, of course, many delicious recipes! These include chorizo Scotch eggs, salt beef, hot smoked mackerel, home-made gravadlax ... and your own dry-cured streaky bacon sizzling in the breakfast frying-pan. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, this book is the go-to guide for anyone who wants to smoke, brine or air-dry their way to a happier kitchen.

In the fourth River Cottage handbook, Mark Diacono tells us everything we need to know to create our own productive, organic garden, no matter where we live. Drawing directly from his experience as an acclaimed climate-change gardener, and of setting up a kitchen garden from scratch for River Cottage, Mark explains the practical aspects of organic growing, introduces us to a whole world of vegetables we may not have previously considered, and does away with alienating gardening jargon once and for all. Mark begins with a catalogue of vegetables that will grow in this country, explaining for each their benefits, what varieties to go for, dos and don'ts, and popular culinary uses. He then invites us to create a wish list of foods, and shows us his own list from his early gardening days. Next, he explains how to turn this wish list into a coherent kitchen garden plan appropriate for our space, whether it be a patch of acidic soil, a roof-top garden or an allotment, whether we put on our wellies in every free moment or are 'time-poor' gardeners. Then he puts all the theory into practice, showing us how to look after nutrients in the soil, how to resist pests and diseases, and how to make our garden sustainable and organic. In clear, concise sections we learn about seed trays, supporting plants with climbing structures, mulching, composting, companion planting, irrigation and promoting pollination, and there are additional tables showing sowing and harvesting times, plant sizes, and alternative varieties of plants for different sites. About thirty recipes and a directory of useful addresses finish the book, and the handbook is complemented by bright colour photography throughout. Practical and inspiring, with a textured hard cover and an introduction by Hugh Fearnley-Whittingstall, Veg Patch is destined to join Handbooks No. 1, 2 and 3 as an indispensable household reference.

The craft of home cheesemaking is exploding in popularity. However, most "beginner" books are essentially loosely organized collections of recipes which lack a progressive approach to teaching the fundamentals of this exciting and satisfying traditional skill. Mastering Basic Cheesemaking provides a complete hands-on guide to making cheese and other fermented dairy products from scratch, geared toward helping the novice cheesemaker to develop the intuition and abilities to position them for success, especially in the real world of the home kitchen. This well-illustrated and clearly written practical guide assumes no prior experience on the part of the aspiring cheesemaker. Topics include: · Tips and secrets for essentials such as choosing milk and the differences between goat, cow, and sheep milk · Bonus recipes for exciting cheeses such as burrata, quick cheddar curds, and ghee · Options for choosing cultures, ingredients, and equipment to make home cheesemaking more affordable · How to age cheeses simply in any home refrigerator · Step-by-step encouragement and insight from a professional, artisan cheesemaker Whether you are a budding cheesemaker, avid do-it-yourselfer, foodie, homesteader, or cheese professional, this complete course in beginning cheesemaking from one of North America's foremost instructors is packed with everything you need to create delicious, nourishing, and beautiful classic cheeses and other dairy delights. Gianaclis Caldwell is the head cheesemaker and co-owner of Pholia Farm, well-known for its artisan, aged raw-milk cheeses, and for its educational offerings. She is the author of Mastering Artisan Cheesemaking, The Small-Scale Cheese Business, and The Small-Scale Dairy.

Milk

The Surprising Story of Milk Through the Ages

Home-Made Cheese

175 vegan recipes for simple, fresh and flavourful meals

A Bible for the Cheese Obsessed

Cheese Primer

River Cottage Every Day

Here's a cookbook destined to be talked-about this season, rich in techniques and recipes epitomizing the way we cook and eat now. Bar Tartine—co-founded by Tartine Bakery's Chad Robertson and Elisabeth Prueitt—is obsessed over by locals and visitors, critics and chefs. It is a restaurant that defies categorization, but not description: Everything is made in-house and layered into extraordinarily flavorful food. Helmed by Nick Balla and Cortney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of Central Europe, Japan, and Scandinavia to deliver a range of dishes from soups to salads, to shared plates and sweets. With more than 150 photographs, this highly anticipated cookbook is a true original.

Recipes for the whole family.

- 'Pam Corbin is the master, and the first person I turn to for everything to do with preserving. I've learnt so much from her' - DIANA HENRY Pam Corbin is the expert who professional cooks consult when they want to make jams, jellies, marmalades, chutneys, pickles or anything else to do with preserving. They know her as 'Pam the Jam', and this book is the culmination of her years of experience, distilled into more than 100 tried-and-tested recipes. Her jams, marmalades and fruit spreads contain far less sugar than traditional recipes, which means that they taste astonishingly fruity and delicious. Likewise, her chutneys and pickles are lighter and sprightlier than the old-fashioned kind. Pam will show you how to make more unusual preserves too – such as glossy fruit cheeses to serve with everything from Stilton to manchego (which calls for her classic quince membrillo). Or creamy yet zesty fruit curd: there's a recipe for classic lemon curd, and also a wonderfully light lime and coconut one. If you have an array of Pam's preserves in your store cupboard, you can transform any meal in an instant. She'll inspire you to dig into your jars of preserves to make spin-off recipes such as scrumptious lime cheesecake, cherry pie or spicy sausage rolls. Packed with detailed instructions, explanations and tips, this is the only preserve-making bible that you will ever need.

We all occasionally suffer a guilty conscience about those languishing ingredients that stay untouched in the fridge or cupboard for days: the bendy carrots, the wilting salad, the foil-wrapped roast chicken, the rock-like bread and that little nugget of Cheddar... In this new pocket bible, Hugh Fearnley-Whittingstall offers nifty and creative ideas to transform leftovers into irresistible meals. Hugh starts by giving practical advice for cooking on a weekly basis with leftovers in mind - helping to save money

and avoid waste - and provides tips on how best to store your ingredients to make them last for as long as possible. Hugh then gives handy recipe templates that can be applied to all kinds of leftover ingredients, and provides simple and flexible recipes. He shows, for instance, how you can transform leftover meat into Chilll beef noodles, Stew enchiladas, Spicy chicken salad with peanut butter dressing; surplus root vegetables into Roast root hummus, Quick lentil and parsnip curry and Beetroot and caraway seed cake; spare eggs into Hazelnut roulade and easy Macarons. He also gives ingenious ideas for Christmas leftovers, shows how to assemble a delicious meal in under ten minutes, and how to make simple store-cupboard suppers. With more than 100 recipes, gorgeous photographs and illustrations, this is the ultimate companion for everyone's kitchen - and you'll never be bored of leftovers again.

River Cottage Much More Veg

River Cottage Veg

Dairy Processing Handbook

River Cottage Baby and Toddler Cookbook

River Cottage A to Z

The Book of Preserves

Chicken & Eggs

From lauded cheesemonger and creator of the popular blog Cheese Sex Death, a bible for everything you need to know about cheese For many people, the world of artisan cheese is an intriguing but intimidating place. There are so many strange smells, unusual textures, exotic names, and rules for serving. Where should a neophyte begin? From evangelist cheesemonger Erika Kubick, this comprehensive book guides readers to become confident connoisseurs and worshippers of Cheesus. A preacher of the curd word, Kubick provides the Ten Commandments of Cheese, which breaks down this complex world into simplified bites. A welcoming sanctuary devoted to making cheese a daily part of life and gatherings, this book explores the many different styles of cheese by type, profiling commonly found and affordable wedges as well as the more rare and refined of rinds. Kubick offers divine recipes that cover everything from everyday crowd pleasers (think mac and cheese and baked brie) to festive feasts fit for holidays and gatherings. This cheese devotee outlines the perfect cheese plate formula and offers inventive yet easy-to-execute beverage pairings, including wine, beer, spirits, and non-alcoholic drinks. These heavenly spreads and recipes wring maximum indulgence out of minimal effort and expense. Filled with seductive photography and audacious prose, Cheese Sex Death is a delightfully approachable guide to artisan cheese that will make just about anyone worship at the altar of Cheesus.

In the third of the River Cottage Handbook series, Daniel Stevens explains the ins and outs of baking, and inspires us to abandon ready-sliced loaves for a world of delicious breads baked at home. First, Daniel examines the key ingredients in baking (flour, yeast, salt and water), explains the science behind the seemingly alchemic processes, and advises on the right kit to get started. He then demonstrates how to make yeast and non-yeast breads, as well as enriched doughs and home-started sourdough, and includes sixty recipes, covering everything from the simple white loaf and familiar classics such as ciabatta, naan and pizza bread, to fresh new challenges like potato bread, rye, tortilla, croissants, doughnuts and bagels. The handbook is completed by full-colour photographs throughout, including step-by-step photos, instructions for building your own bread oven, and a directory of equipment and useful addresses.

COOKERY / FOOD & DRINK ETC. This lovely box set contains the following titles:9781408836057 Mushrooms 9781408836064 Preserves 9781408836071 Bread 9781408836088 Veg Patch 9781408836095 Edible Seashore 9781408836101 Sea Fishing 9781408836118 Hedgerow 9781408836125 Cakes 9781408836132 Fruit 9781408836149 Herbs.

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.

Goat

Cheese and Dairy

Techniques & Recipes

Our Favourite Ingredients, & How to Cook Them

Recipes for 75 Delicious Cheeses

Outdoor Cooking

The River Cottage Bread Handbook

Cheese and DairyRiver Cottage Handbook

A comprehensive collection of 200+ recipes that embrace vegetarian cuisine as the centerpiece of a meal, from the leading food authority behind the critically acclaimed River Cottage series. Pioneering champion of sustainable foods Hugh Fearnley-Whittingstall embraces all manner of vegetables in his latest cookbook, an inventive offering of more than two hundred vegetable-based recipes, including more than sixty vegan recipes. Having undergone a revolution in his personal eating habits, Fearnley-Whittingstall changed his culinary focus from meat to vegetables, and now passionately shares the joys of vegetable-centric food with recipes such as Kale and Mushroom Lasagna; Herby, Peanuttty, Noodly Salad; and Winter Stir-Fry with Chinese Five-Spice. In this lavishly illustrated cookbook, you'll find handy weeknight one-pot meals, pure and simple raw dishes, and hearty salads as well as a chapter of meze and tapas dishes to mix and match. A genuine love of vegetables—from delicate springtime asparagus to wintry root vegetables—permeates River Cottage Veg, making this book an inspiring new source for committed vegetarians and any conscientious cook looking to expand their vegetable repertoire.

The finest selection: Tasting notes - Over 750 cheeses - How to enjoy The most comprehensive guide to cheese. Discover the flavor profile, shape, and texture of every cheese. World Cheese Book is for the adventurous cheese lover. It takes you on a tour of the finest cheese-producing countries in the world, revealing local traditions and artisanal processes. Images of each cheese (inside and out), step-by-step techniques that show how to make cheese, and complimentary food and wine pairings make this a truly exhaustive, at-a-glance reference.

Fruit is pretty much the perfect food: bountiful, delicious and colourful, it also helps us to fight infection, stresses and strains. But why are we still a nation that thinks it's a bit racy to slice a banana onto our cornflakes in the morning? A 'piece of fruit' in a lunch box, on the breakfast table or at the end of a meal is all very well, but fruit is so much more exciting than this, and we don't eat nearly enough of the stuff. Perhaps this is because we don't always understand how to use it in our cooking, or how to choose the best fruit for the season. Hugh sets out to address this head on. With 180 delicious recipes, River Cottage Fruit Every Day! will show you how to enjoy a broader eating experience and make fruit easy, fun and irresistible. You'll find recipes for all the wonderful seasonal fruit that grows in this country, and learn how to make the most of fruit from other parts of the world. Recipes include marinated lamb and fig kebabs; barbecued pork chops with peaches and sage; venison stew with damsons; and parsnip and apple cakes. There are also fresh and zingy salads as well as gorgeous cakes, tarts, pies, crumbles and puddings. With glorious photography from Simon Wheeler, this book will bring amazing new fruity vitality and flavour to your food.

River Cottage Handbook No.18

River Cottage Handbooks 1-10: Cakes

Game

The Expert's Guide to Selecting, Preparing, and Cooking a World of Meat

The River Cottage Australia Cookbook

Fermentation

World Cheese Book

'Ingredients are at the heart of everything we do at River Cottage. By gathering our all-time favourites together, I hope to inspire you to look at them with fresh eyes and discover new ways of cooking them' Hugh Fearnley-Whittingstall The definitive River Cottage kitchen companion. Hugh Fearnley-Whittingstall and his team of experts have between them an unprecedented breadth of culinary expertise on subjects that range from fishing and foraging to bread-making, preserving, cheese-making and much more. In this volume they profile their best-loved and most-used ingredients. With more than three hundred entries covering vegetables, fruits, herbs, spices, meat, fish, fungi, foraged foods, pulses, grains, dairy, oils and vinegars, the River Cottage A to Z is a compendium of all the ingredients the resourceful modern cook might want to use in their kitchen. Each ingredient is accompanied by a delicious, simple recipe or two: there are new twists on old favourites, such as cockle and chard rarebit, North African shepherd's pie, pigeon breasts with sloe gin gravy, or damson ripple parfait, as well as inspiring ideas for less familiar ingredients, like dahl with crispy seaweed or rowan toffee. And there are recipes for all seasons: wild garlic fritters in spring; cherry, thyme and marzipan muffins for summer; an autumnal salad of venison, apple, celeriac and hazelnuts; a hearty winter warmer of ale-braised ox cheeks with parsnips. With more than 350 recipes, and brimming with advice on processes such as curing bacon and making yoghurt, the secret of perfect crackling and which apple varieties to choose for a stand-out crumble, as well as sourcing the most sustainable ingredients, this is an essential guide to cooking, eating and living well. More than anything, the River Cottage A to Z is a celebration of the amazing spectrum of produce that surrounds us - all brought to life by Simon Wheeler's atmospheric photography, and Michael Frith's evocative watercolour illustrations.

Winner of the 2017 James Beard Award for Reference & Scholarship The discovery of cheese is a narrative at least 8,000 years old, dating back to the Neolithic era. Yet, after all of these thousands of years we are still finding new ways to combine the same four basic ingredients - milk, bacteria, salt, and enzymes - into new and exciting products with vastly different shapes, sizes, and colors, and equally complex and varied tastes, textures, and, yes, aromas. In fact, after a long period of industrialized, processed, and standardized cheese, cheesemakers, cheesemongers, affineurs, and most of all consumers are rediscovering the endless variety of cheeses across cultures. The Oxford Companion to Cheese is the first major reference work dedicated to cheese, containing 855 A-Z entries on cheese history, culture, science, and production. From cottage cheese to Camembert, from Gorgonzola to Gruyere, there are entries on all of the major cheese varieties globally, but also many cheeses that are not well known outside of their region of production. The concentrated whey cheeses popular in Norway, brunost, are covered here, as are the traditional Turkish and Iranian cheeses that are ripened in casings prepared from sheep's or goat's skin. There are entries on animal species whose milk is commonly (cow, goat, sheep) and not so commonly (think yak, camel, and reindeer) used in cheesemaking, as well as entries on a few highly important breeds within each species, such as the Nubian goat or the Holstein cow. Regional entries on places with a strong history of cheese production, biographies of influential cheesemakers, innovative and influential cheese shops, and historical entries on topics like manorial cheesemaking and cheese in children's literature round out the Companion's eclectic cultural coverage. The Companion also reflects a fascination with the microbiology and chemistry of cheese, featuring entries on bacteria, molds, yeasts, cultures, and coagulants used in cheesemaking and cheese maturing. The blooms, veins, sticky surfaces, gooey interiors, crystals, wrinkles, strings, and yes, for some, the odors of cheese are all due to microbial action and growth. And today we have unprecedented insight into the microbial complexity of cheese, thanks to advances in molecular biology, whole-genome sequencing technologies, and microbiome research. The Companion is equally interested in the applied elements of cheesemaking, with entries on production methodologies and the technology and equipment used in cheesemaking. An astonishing 325 authors contributed entries to the Companion, residing in 35 countries. These experts included cheesemakers, cheesemongers, dairy scientists, anthropologists, food historians, journalists, archaeologists, and on, from backgrounds as diverse as the topics they write about. Every entry is signed by the author, and includes both cross references to related topics and further reading suggestions. The endmatter includes a list of cheese-related museums and a thorough index. Two 16-page color inserts and well over a hundred black and white images help bring the entries to life. This landmark encyclopedia is the most wide-ranging, comprehensive, and reliable reference work on cheese available, suitable for both novices and industry insiders alike.

The masters in The Butcher's Apprentice teach you all the old-world, classic meat-cutting skills you need to prepare fresh cuts at home. Through extensive, diverse profiles and cutting lessons, butchers, food advocates, meat-loving chefs, and more share their expertise. Inside, you'll find hundreds of full-color, detailed step-by-step photographs of cutting beef, pork, poultry, game, goat, organs, and more, as well as tips and techniques on using the whole beast for true nose-to-tail eating. Whether you're a casual cook or a devoted gourmand, you'll learn even more ways to buy, prepare, serve, and savor all types of artisan meat cuts with this skillful guide.

In Outdoor Cooking, Gill Meller explains every aspect of cooking out in the open. He will take you back to basics with a guide to building the perfect fire, and reinvigorate your summer barbecue by cooking bread on it, grilling Indian-style kebabs, smoking fish or roasting succulent joints of meat. You can also find out how to make the most of a pizza oven or Kamado-style clay barbecue (popularised by the Big Green Egg) and, if you're feeling adventurous, there are comprehensive instructions for spit roasting larger pieces of meat or making a smouldering earth oven. With an introduction by Hugh Fearnley-Whittingstall and plenty of mouth-watering photographs, this book will rekindle your passion for the great outdoors and spark new ideas for creative cooking in the wild.

The River Cottage Family Cookbook

The Butcher's Apprentice

The Essential Guide to Discovering Cheeses You'll Love

Home Cheese Making

River Cottage Handbook

Guide to milk that includes a culinary history, the dietary applications of both fresh milk and fermented milk products, and the development of the modern dairy industry.

In the seventh of the River Cottage Handbook series, John Wright explores the culinary delights of the British hedgerow. Hedgerows, moors, meadows and woods - these hold a veritable feast for the forager. In this hugely informative and witty handbook, John Wright reveals how to spot the free and delicious pickings to be found in the British countryside, and how to prepare and cook them. First John touches on the basics for the hedgerow forager, with an introduction to conservation, safety, the law, and all the equipment that you may need. Next he guides you through the tasty edible species to be found. Each one is accompanied by photographs for identification, along with their conservation status, habitat, distribution, season, taste, texture and cooking methods - not forgetting, of course, some fascinating asides and diversions about their taxonomy and history. Fifty species are covered, including bilberries, blackberries, raspberries, common mallow, dandelions, hedge garlic, horseradish, pignuts, nettles, sloes, sweet chestnuts, water mint, bulrushes and wild cherries. After this there is a section describing the poisonous species to steer clear of, with identifying photographs as well as warnings about nasty 'lookalikes'. Finally, there are thirty delicious recipes to show how you can make the most of your (edible) findings. Introduced by Hugh Fearnley-Whittingstall, Hedgerow is an indispensable household reference, and an essential book to have by your side for every trip into the countryside.

In the eighth of the River Cottage Handbook series, Pam Corbin offers an appealing guide to baking perfect cakes Baking is the most comforting and entirely satisfying of the culinary arts - making a cake is not only a sumptuous process in its own right but the end result is entirely delicious. Pam Corbin offers the voice of experience, setting out basic techniques and recipes that will guarantee success. This is traditional baking at its very best, with over 75 adaptable recipes including Macaroons, Meringues, Fairy Cakes (and their counterpart - Gnome Cakes), the classic Victoria Sandwich, Rhubarb Pudding Cake, Walnut Cake, Banana Breakfast Muffins, Orange Cake with Earl Grey Icing, and the glorious Battenberg Cake with its distinctive pink and yellow checks. As a finishing touch, there is a section devoted to sweet embellishments like feather icing, crystallised violets and chocolate leaves. Say goodbye to sinking sponges and brittle brownies with this comprehensive guide to the heavenly world of cake making, introduced by Hugh Fearnley-Whittingstall.