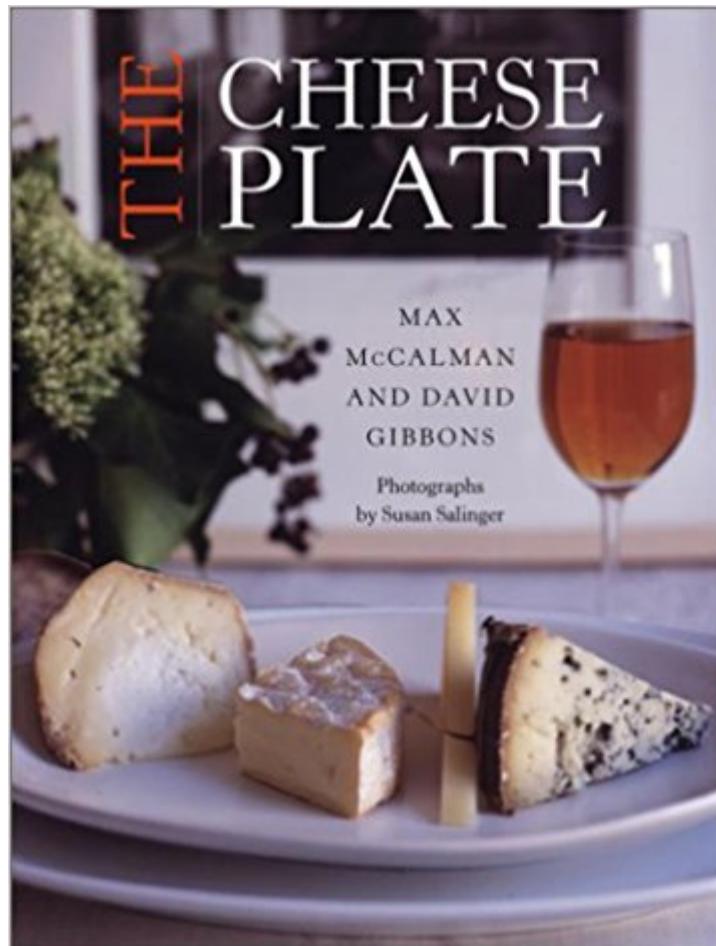


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The Cheese Plate



Synopsis

If youâ„¢ve ever had genuine farmhouse Cheddar from England, or real Alsatian Munster, or aged Parmigiano-Reggiano, you know that fine hand-crafted cheeses have absolutely nothing to do with the bland, shrink-wrapped, food-colored offerings that evoke school cafeterias. Artisanal cheesesâ„¢ from luscious triple crÃƒÂ¢mes to the â„¢bossâ„¢ bluesâ„¢ are complex and richly rewarding, very similar to fine wines. And these cheeses get even more rewarding if you know something about their subtleties, their attributes, and how to get the most out of themâ„¢ like which wines go with which cheeses (and why), or how a multiple-cheese tasting should progress, or what an appropriate portion size is, or which accompaniments work best, or why the Loire chÃƒÂ¢vres peak in autumn. Max McCalman is one of the worldâ„¢s foremost experts on these matters. As the maÃƒÂ®tre fromager (or â„¢cheese masterâ„¢) at the acclaimed restaurants Picholine and Artisanal in New York City, he spends his entire day, every day, dealing with cheeseâ„¢ ordering it, tasting it, studying it, serving it. And *The Cheese Plate* is the culmination of his years of passion and study for this subject: the definitive work on how to enjoy the worldâ„¢s greatest cheeses (and what those cheeses are) at home. The Cheese Plate begins with the fundamentals: history, what exactly cheese is, and how itâ„¢s made. Then Max moves onto the subject that has made him a star in the culinary worldâ„¢ the art of cheese tasting. To begin with, itâ„¢s important to know how to buy, store, and serve cheeses, and then how to taste them (again, as with wines, the best results come with a little finesse). Then youâ„¢ll want to pair cheeses with other foods and beverages, especially wines, to bring out the best of both. And with all this expertise in hand, youâ„¢ll want to construct cheese plates, from a quick lunch assortment to a full after-dinner tasting extravaganza. Finally, youâ„¢ll appreciate a rundown of the best cheeses in the worldâ„¢ where theyâ„¢re from, what they look and taste like, their perfect wine accompanimentsâ„¢ so that you can become a maÃƒÂ®tre fromager in your own right.

Book Information

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Customer Reviews

Thanks to increased exposure to the world's finest cheeses, Americans are finally learning to love and appreciate this versatile food. But how to enjoy cheese at home? Max McCalman, maître fromager at Manhattan's three-star Picholine restaurant, provides real help. *The Cheese Plate*, written with David Gibbons, offers introduction to the world's cheese repertoires, cheese manufacturing and finishing methods, how to choose cheese and pair it with wine and other foods, and more--all of which is sensibly and accessibly presented. Without attempting a comprehensive investigation, McCalman nonetheless touches all the necessary bases, providing just the right blend of fundamental and sophisticated counsel. Beginning with chapters that explore cheese creation--a fascinating partnership of animal, terroir (place of origin), and skills honed over the millennia--the book then provides succinct buying, storing, and serving advice. (Buying rule No. 1: cultivate a cheese monger.) Here and throughout, McCalman offers a wealth of diverse investigations like the Seven Degrees of Ripeness (1, too young; 4, peak; 7, "fuggedaboudit") and Is Shrink-Wrapping Bad for Cheese? (yes, cheese must breath); he also provides informative asides on cheese makers like Britain's famed Neal's Yard Dairy, plus cheese-plate blueprints for breakfast, lunch, and dinner. A final section profiles McCalman's favorite cheeses, country by country. With color photos, a glossary, and list of resources, the book is an exemplary place to begin or further a cheese-at-home education. --Arthur Boehm

Max McCalman, maître fromager at New York's Picholine and Artisanal restaurants, with writer David Gibbons, has prepared *The Cheese Plate* as an introduction to world-class cheeses. McCalman offers a brief overview then points the way toward profiles of various producers, discussions of how the various cheeses are made, how to store, unwrap, serve, what's good and what's not, pairings for tastings, tips and arcana. Susan Salinger's 55 full-color photographs enrich this presentation. Copyright 2002 Cahners Business Information, Inc.

Recommended to me by an artisan cheesemaker as a good beginning book. It is all that. Nicely designed and fun to read.

This is a beautiful book full of very useful information, like pairing wines with cheese and how to choose cheeses for a tasting party, and georgeous color photography. This is not a cheese finder, it's a book on how to enjoy cheese. Paired with the Cheese Primer by Steven Jenkins, the cheese neophite will have all the information needed for enjoying the world cheeses.

I bought this as a gift so I was dissapointed when it arrived and the cover was worn on the front and back. Book was sold as new but cover seemed used.

I am currently studying for the American Cheese Society Certified Cheese Professional Exam and all of Max's books are my "go to" books when studying. For the casual cheese lover, this book will help you "wow" your friends.

Very informative and inclusive. I am so pleased with this book. Helped me along in my quest for knowledge of artisan cheese and proper cheese plate artistry.

This is an attractive and well written book on cheese written by an American for Americans. It opens the door to the world of cheese.

The book is very informative and includes a lot of information for those interested in knowing a little more about cheese than just the flavor. It's great for beginners and pros alike.

We love cheese and wanted to learn more about it. Good to read while relaxing with a cheese and wine snack.

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Kitchen: Bread + Cheese + Everything in Between The Mac + Cheese Cookbook: 50 Simple

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