



Home Dairy with Ashley English: All You Need to Know to Make Cheese, Yogurt, Butter & More

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Ashley English provides a feast of information for dairy-loving foodies! She guides readers through all the essentials in four topic-specific sections: Butter & Ghee, Cultured Dairy Products, Cheese, and Ice Cream. Each primer offers need-to-know facts with gorgeous photos, troubleshooting tips, profiles, and Ashley's own roster of recipes for making such dairy staples as butter, sour cream, and cheese from scratch-as well as 10 seasonal dishes from Chilled Cucumber Yogurt Soup to traditional Mac & Cheese.

Home Dairy with Ashley English: All You Need to Know to Make Cheese, Yogurt, Butter & More Details

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From Reader Review Home Dairy with Ashley English: All You Need to Know to Make Cheese, Yogurt, Butter & More for online ebook

Laura says

I think this next year's food project is going to be cheese making. We're at least going to tackle the soft cheeses - mozzarella, ricotta, maybe even feta! I also want to start making our yogurt.

This book is well-written with clear directions and nice photographs to illustrate each different cheese-making process.

Charlene says

This is definitely a reference book, and one that I'd like to scan a few pages of for future use (or find used maybe?) but I'd imagine there is probably a more complete book with similar instructions elsewhere. However, for someone who had no idea how to make my own dairy despite working in a dairy lab for a while, it was a nice insight into the world of cheese-making, and my made my first ever cheese, paneer from the simple instructions in the book. I'll have to do quite a bit more research into cheeses and cultures, but I liked the nice introduction the book provided for beginners.

Rachel says

A really good overview of the art of making basic and advanced cheeses, yogurt, ice cream and butter at home. Also includes recipes that use the dairy you make (terrines, mac and cheese etc.). The back has a section for dairy body care too!

EdibleNotesReviews says

If you are looking for your first book on basic cheese-making, look no further. And if you have another book on basic cheese-making – donate it to the public library and buy *Home Dairy* by DIY expert Ashley English. In what will surely be heralded as the tour de force book about the basics of the art and science of making butter, yogurt, cheese and other dairy-based products, English continues the style of her other books to a winning effect.

Cookbook and DIY readers keeping up with English's other recent books (including *Homemade Living: Keeping Bees* with Ashley English also reviewed here on Goodreads by Edible Notes) know her to be a trusted, highly knowledgeable and confident source of information about her subjects. Her books are entirely approachable and usable, from introduction to the last resource page. The style of her books (handled expertly by the team at Lark Crafts, an imprint of Sterling Publishing) lends itself to immediate ease with the subject at hand. The photos and illustrations are not only useful but they make sense in the flow of the

subject and the book. So many cookbooks and DIY guides seem to just carelessly throw-in photos of things and scenes that are apparently there to give the book 'style' or 'feeling'. Good 'style' comes from good design – and English's books have got it.

Home Dairy indulges our fascination and admiration of all things dairy and especially cheeses. Don't worry – making butter, ghee, yogurt, kefir, ice cream and other products are covered as well, but if you've ever had the idea to make your own cheddar or pull the taffy-like curds of fresh mozzarella into a taut ball waiting to be enjoyed, *Home Dairy* is your go-to guide.

Cheese-making, at its simplest, can be a daunting proposition. Like many similar subjects, there are bits and parts to have on hand, the raw ingredients at the ready and a good amount of patience is required. Many cheeses can be made and enjoyed fresh or with a minimum of aging but the good stuff takes time. English forewarns the adventurous to give the cheeses their due and to enjoy the process.

As is with her style for the series, English adds in valuable information on the history of cheese and cheese-making and telling profiles of artisan producers from across the country. She presents the equipment needed clearly and thankfully explains what each piece is needed for. With this level of clear information, a home cheese-maker can easily decide if a tool must be purchased from a specialty purveyor (a great resource section helps track them down) or from a local shop or if it can be made by yourself (as is the case with the cheese press with excellent plans that are included in *Home Dairy*).

English add recipes to the magic of her book as with previous works, with great uses for the cheeses produced earlier (or to try with cheeses from the farmers' market or neighborhood cheese-monger). While not an in-depth coverage of the sub-subject of soap making, there is enough added here to also make it worthwhile trying.

While some other authors, writers and reviewers consider things like making cheese to be a 'return to a simpler life' nothing farther could be from the truth. Making cheese can be hard, no – down right, damn near impossible, if you don't have the right tools, ingredients or teacher. Let *Home Dairy* be your guide to getting started – the notion of a simpler life notwithstanding.

Kristy says

Oh to be able to make such things in your own kitchen.

Debbie says

"Home Dairy" is a guide on how to make your own cheeses and dairy products. The author provided enough information that a complete beginner can use this guide. It's a very colorful book with lots of pictures (of tools, finished products, etc.) and easy-to-follow and -understand instructions. I was curious about how cheeses are made, so I checked this book out of the library and I learned a lot of interesting information. When I saw how easy it is to make kefir, I tried the kefir recipe #2, and it worked perfectly. I felt like I wouldn't have any trouble following other recipes in the book, but I haven't tried any others yet.

The book gave a short history of milk, then discussed the various ingredients and tools used in the later recipes. She gave several methods for making butter and then recipes for making butters (whipped, cultured, compound, browned) and ghee. She then discussed and gave recipes for cultured dairy (yogurt, buttermilk, kefir, sour cream, creme fraiche, quark). Next she discussed the basic cheese-making techniques and gave recipes for beginner's cheeses (queso blanco, cream cheese, mascarpone, feta, paneer, ricotta, cottage cheese, chevre, mozzarella). Then were recipes for advanced cheeses (cheddar, swiss, parmesan, gorgonzola) and how to make a homemade cheese press. Finally, recipes for ice cream, foods that use cheese in the recipes, and body care products that use milk.

Alicia says

Interesting book about the writer's home farm. Still trying to make homemade buttermilk from her recipe.

Rebecca Schweitzer says

I checked this book out of the library on a whim. It sounds great to make your own dairy, but I assumed it would be a bit impractical. I was surprised to find there are actually several dairy products that wouldn't be too much trouble to make at home. Once I tried making butter, I was pleasantly surprised. I've been wanting to make my own yogurt for a long time because I eat a lot of yogurt. That is next on my list. I also want to make Creme Fraiche and Mascarpone cheese. I can't find Creme Fraiche easily and Mascarpone costs way too much considering how easy it is to make.

Most of the cheese, including Mascarpone, requires you to buy hard to find cultures so I'll be making very little of that (I'm willing to order things for Mascarpone--it's yummy). I also don't have a place to age cheese and I'm afraid of working with mold to make some of this stuff. However, author Ashley English explains everything so well I almost feel like it wouldn't be as impossible as I think.

In fact, the book is an excellent beginner's guide. My only criticism is that it sometimes makes things seem too easy, which is frustrating when you inevitably have trouble making it. The book also includes recipes for dairy-based skin care products, which I just might try. Also, ice cream, which is rather exciting.

Cas D. says

Super informative! I'm really excited to make a whole slough of dairy products, but I need a whole slough of supplies first! I think I will end up purchasing this book. Step by step information in clear vernacular, modifiable recipes that you can come back to again and again. Awesome read.

Robin says

I am a big fan of Ashley English's popular blog "Small Measure" and this book was just as fun to read! I am trying to make my own yogurt and this was a great resource. Good directions, safety tips, supply lists, and beautiful photography. Turns out it's not as hard as you think!

Helena says

I'm inspired to try to make my own cheese, and maybe my own butter, but it's going to have to wait until I'm not trying to juggle a 2.5-year-old and work deadlines. But someday, someday, I'll give it a go, and this book seems like a good, simple instruction manual to start with.

susannah says

it's a nice starting point for making your own butters, cheeses and yogurt. the recipes are easy to follow and there are lots of interesting side-bars. i enjoy that she makes everything seem very do-able and there is a handy guide for the amount of work required for each recipe.

Ami says

I have thoroughly enjoyed Ashley English's DIY series, but her Home Dairy book in particular is lovely. As usual, there were lots of great color photographs and illuminating illustrations that explained troublesome procedures. Every time I read a book in this series I am filled with the overwhelming sensation that I could actually do these things. Raise bees? With a little mentorship and Ashley English, not a problem. Make ricotta cheese? Easy peasy Japanese as long as I had some time, a few supplies, and Ashley English. (This is starting to sound a tad bit like an infomercial. But wait! There's more!)

I have a sneaking suspicion that I am probably going to have to buy this particular book. There are several straightforward recipes and some great references in the back.

2018 Update

3.5 stars

I am not as enamored with this book as I was seven years ago. I still think the pictures are fabulous, but the instructions and recipes aren't as well written as a few other cheese making books I have read since then. Still, as a general introduction to home dairy, it is hard to beat Ashley English.

Autumn says

Full of recipes and useful info-great book for homesteaders and wannabes like me.

Abraham Ray says

not very interesting unless you are interested in home-made dairy goods.

