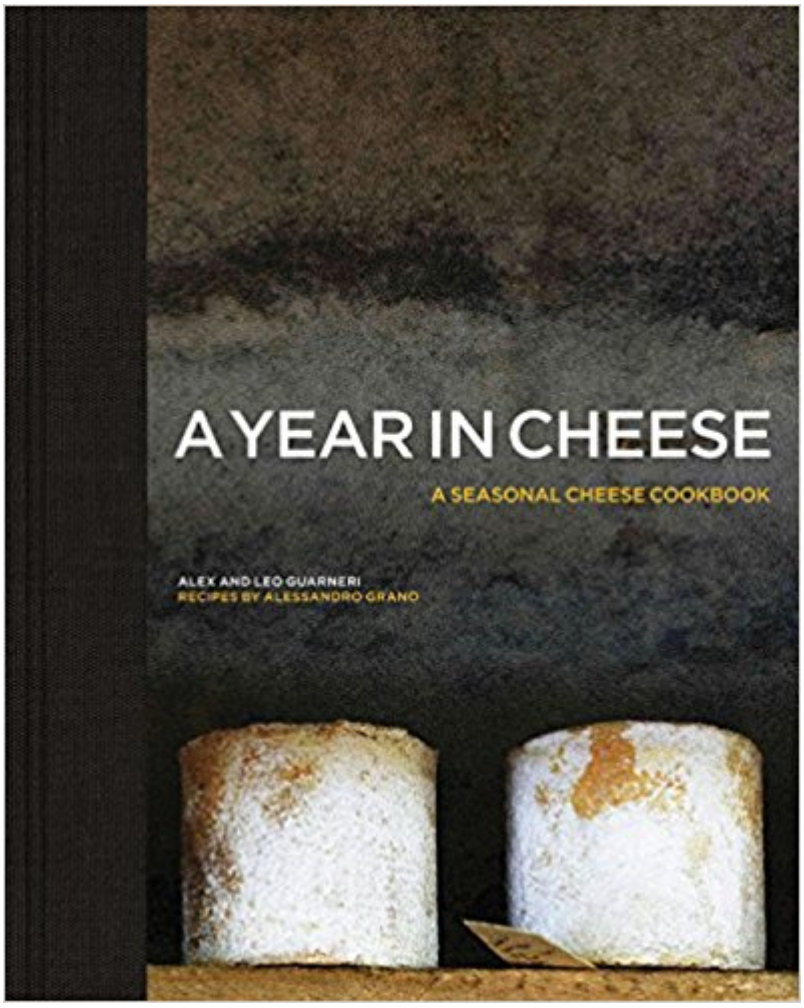
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# A Year In Cheese




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## Synopsis

Christina Hendricks: "Androuet is an incredible fondue restaurant"A Year in Cheese comes from the team behind famous artisan cheese shop Androuet, which was established in Paris in 1909 and opened in fashionable Spitalfields in London in 2009. The fromagerie and restaurant Androuet specialises in seasonal cheese from France, Britain and beyond and supplies cheese to many acclaimed restaurants, including Duck & Waffle and Terroirs. Just like fruit, veg and meat, cheese is seasonal. Seasonal cheese is about listening to nature, understanding the grazing cycle of the animal that's being milked, knowing what they're grazing on at which time of year, and recognising optimal maturing times. This beautiful and inventive cookbook introduces the idea of seasonal cheese, starting with a brief introduction to which cheeses are at their prime at which time of year, followed by dozens of exceptional recipes each using an easy-to-find seasonal cheese.

## Book Information

Hardcover: 192 pages

Publisher: Frances Lincoln (August 19, 2015)

Language: English

ISBN-10: 0711236410

ISBN-13: 978-0711236417

Product Dimensions: 8 x 1 x 10 inches

Shipping Weight: 1.9 pounds (View shipping rates and policies)

Average Customer Review: 3.5 out of 5 stars 2 customer reviews

Best Sellers Rank: #2,161,611 in Books (See Top 100 in Books) #62 inÃ Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Fondue Pots #548 inÃ Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy

## Customer Reviews

’If you find yourself somewhat overwhelmed, or need guidance on what to do with your fromage of choiceÃƒÂ¿ when you get home, then A YEAR IN CHEESE could be for you.’ ’What they don’t know about fromage probably ain’t worth knowing.’ `..a beautiful book...a gloriously comforting yet refined frolic through a catalogue of delectable cheeses, making this book the equivalent of a lazily melting toastie with a touch of elegant truffle on top.’Ã¢â ¬Å“Ã¢â ¬Â| A beautiful book...a gloriously comforting yet refined frolic through a catalogue of delectable cheeses, making this book the equivalent of a lazily melting toastie with a touch of elegant truffle on top.Ã¢â ¬Â• - The Caterer"What they don’t know about fromage probably ain’t worth knowing." - Waitrose

KitchenÃ¢â ¬Å“If you find yourself somewhat overwhelmed, or need guidance on what to do with your fromage of choiceÃ Â when you get home, then A YEAR IN CHEESE could be for you.Ã¢â ¬Â• - Living FranceÃ¢â ¬Ëœ..a beautiful book...a gloriously comforting yet refined frolic through a catalogue of delectable cheeses, making this book the equivalent of a lazily melting toastie with a touch of elegant truffle on top.Ã¢â ¬â„¢What they don't know about fromage probably ain't worth knowing.''If you find yourself somewhat overwhelmed, or need guidance on what to do with your fromage of choiceÃƒÂ¿ when you get home, then A YEAR IN CHEESE could be for you.'

ALEX and LEO GUARNERI are the brothers who run the acclaimed Androuet in Spitalfields, London. The seasonal cheese shop has a long heritage in France, where the first of six Androuet fromageries opened in 1909. Today, Androuet in London supplies many Michelin-star restaurants and it also has a celebrated restaurant of its own. Alex and Leo come from a food-centric family: their mother Laurence Guarneri ran a food school in France and their grandfather was a food importer. Alex a specialist cheese affineur and Leo is a trained chef. ALESSANDRO GRANO is originally from Apulia in southern Italy, and is currently the head chef at Androuet. The seasonal cheese shop has a long heritage in France, where the first of six Androuet fromageries opened in 1909. Today, Androuet in London supplies many Michelin-star restaurants and it also has a celebrated restaurant of its own, in which Alessandro creates exciting recipes that are true to the seasonality of cheese.ALEX and LEO GUARNERI are the brothers who run the acclaimed Androuet in Spitalfields, London. The seasonal cheese shop has a long heritage in France, where the first of six Androuet fromageries opened in 1909. Today, Androuet in London supplies many Michelin-star restaurants and it also has a celebrated restaurant of its own. Alex and Leo come from a food-centric family: their mother Laurence Guarneri ran a food school in France and their grandfather was a food importer. Alex a specialist cheese affineur and Leo is a trained chef. ALESSANDRO GRANO is originally from Apulia in southern Italy, and is currently the head chef at Androuet. The seasonal cheese shop has a long heritage in France, where the first of six Androuet fromageries opened in 1909. Today, Androuet in London supplies many Michelin-star restaurants and it also has a celebrated restaurant of its own, in which Alessandro creates exciting recipes that are true to the seasonality of cheese.ALESSANDRO GRANO is originally from Apulia in southern Italy, and is currentlyÃ Â the head chef at Androuet. The seasonal cheese shop has a long heritage in France, where the first of six Androuet fromageries opened in 1909. Today, Androuet in London supplies many Michelin-star restaurants and it also has a celebrated restaurant of its own, in which Alessandro createsÃ Â exciting recipes that are true to the seasonality of cheese.

This rates as two plus stars as a very pretty picture book with a very few interesting recipes and more which are pretty routine (as in any moderately good cook probably already makes these sorts of things). I am so fed up with fancy (expensive) cookbooks which are all about pretty and little about real recipes but having written that I also have to carp at the styling. I am also very fed up with recipe books which purport to be cook books but which are more platforms for food porn: lovely foods which are styled or glitzed up but served on distressed wood, vintage china and with tarnished silverware. I don’t expect Wedgwood or Spode and highly polished silver and crystal goblets but it would be nice to see forks and spoons or even pans which look as if they need a good clean.Recipes rate only as so so for the above reasons -- all seem to be the creations of the writers and most are the sorts of food many of us might make anyway.I love cheese and I did want to like this cook book but for the price, get a couple of pieces of unusual cheese instead.

A beautiful book. I was pleased to give it as a gift.

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