

recipe fromage blanc

Recipe Fromage Blanc: A Delightful and Versatile Fresh Cheese to Make at Home

recipe fromage blanc is a wonderful culinary adventure for anyone who enjoys fresh, creamy cheese with a slightly tangy flavor. This soft, unaged cheese, whose name literally means “white cheese” in French, has been a staple in European kitchens for centuries. Whether you’re looking for a healthy snack, a base for savory dishes, or a creamy addition to desserts, making your own fromage blanc at home can be both satisfying and surprisingly simple.

Fromage blanc offers a fresh alternative to heavier cheeses like cream cheese or ricotta, and it’s packed with protein and probiotics when homemade. It’s also incredibly versatile, fitting seamlessly into a variety of dishes, from breakfast bowls to elegant appetizers. If you’ve ever wondered how to make this delicate cheese or how to incorporate it into your cooking, you’re in the right place.

What is Fromage Blanc?

Fromage blanc is a fresh cheese with a smooth, creamy texture and mild flavor. Unlike aged cheeses, it does not undergo a ripening process, which keeps it soft and slightly tangy. Traditionally made from whole or skimmed cow’s milk, this cheese is similar in texture to yogurt but thicker and more spreadable.

In France and parts of Belgium, fromage blanc is enjoyed as a snack with fruit, honey, or herbs, and it’s often used as a healthier substitute for sour cream or cream cheese. Its natural freshness makes it a popular ingredient in both sweet and savory recipes.

Key Characteristics of Fromage Blanc

- Fresh, white, and creamy in appearance
- Mildly tangy but not overpowering
- Smooth and spreadable texture
- Usually lower in fat than cream cheese
- Can be eaten plain or flavored

How to Make Fromage Blanc at Home

Making fromage blanc yourself is easier than you might expect. The process involves curdling milk using a starter culture or acidic agent, then draining

the whey to achieve that classic creamy consistency. Here's a simple step-by-step guide to get you started:

Ingredients Needed

- 1 liter (4 cups) whole milk (preferably fresh and unpasteurized or pasteurized)
- 2 tablespoons plain yogurt (with live cultures) or buttermilk
- Optional: a pinch of salt for flavor

Step-by-Step Instructions

1. **Heat the milk:** Pour the milk into a saucepan and warm it to about 30-35°C (86-95°F). Use a thermometer for accuracy; too hot can kill the cultures, and too cold won't activate them properly.
2. **Add the starter culture:** Stir in the plain yogurt or buttermilk gently to introduce the live bacteria needed for fermentation.
3. **Incubate:** Cover the mixture and keep it at room temperature or in a warm place for 12 to 24 hours. During this time, the milk will thicken and develop a tangy flavor.
4. **Drain the curds:** Line a colander with cheesecloth or a clean kitchen towel, pour the mixture in, and let the whey drain out for several hours in the refrigerator. The longer you drain, the thicker the fromage blanc will become.
5. **Season and store:** Once drained to your desired consistency, gently stir in a pinch of salt if you like. Store the cheese in an airtight container in the fridge and consume within a week.

Tips for Perfect Fromage Blanc

- Use fresh milk for the best flavor and texture. Avoid ultra-pasteurized milk as it often doesn't set properly.
- Maintain a consistent incubation temperature; a yogurt maker or warm oven can help.
- Adjust draining time based on how thick you want your cheese—longer draining yields a firmer cheese.
- Experiment with adding herbs, garlic, or spices once the cheese is ready for savory dishes.

Creative Ways to Use Fromage Blanc in Your Kitchen

One of the most exciting things about fromage blanc is its versatility. It can be the star of your breakfast, a creamy base for sauces, or a light component in desserts. Here are some ideas to inspire your cooking:

Breakfast and Snacks

Fromage blanc makes a nutritious and delicious breakfast component. Simply top a bowl with fresh berries, a drizzle of honey, and a sprinkle of nuts for a refreshing start to your day. You can also spread it on toast or bagels, paired with smoked salmon or fresh herbs.

Savory Dishes

In cooking, fromage blanc shines as a substitute for heavier dairy ingredients. Use it to create creamy salad dressings, dips, and spreads. Blend it with garlic and chives for a perfect vegetable dip or fold it into scrambled eggs to add richness without heaviness.

Desserts and Baking

Fromage blanc's mild tang makes it ideal for desserts. Incorporate it into cheesecakes, tarts, or mousse recipes for a lighter texture. You can also sweeten it with vanilla and serve it with fruit compotes or fresh fruit salads.

Fromage Blanc vs. Other Fresh Cheeses

If you're familiar with cheeses like ricotta, cream cheese, or quark, you might wonder how fromage blanc stacks up. While all these cheeses share freshness and creaminess, subtle differences make fromage blanc unique.

Unlike ricotta, which is grainier and made from whey, fromage blanc is creamier and smoother, made from whole milk. Compared to cream cheese, it's lighter and less fatty, often making it a preferred choice for those watching their calorie intake. Quark is quite similar but can be tangier and firmer depending on regional variations.

Nutrition Highlights

Fromage blanc tends to be lower in fat and calories than cream cheese but rich in protein and calcium. When homemade, it also contains live cultures that support gut health, similar to yogurt. This makes it an excellent choice for health-conscious food lovers.

Exploring Regional Variations and Pairings

While fromage blanc is most popular in France, variations of fresh cheeses exist throughout Europe. In Alsace and Lorraine, it's often enjoyed with a sprinkle of sugar or fruit preserves, while in northern France, it may be served alongside potatoes or crusty bread with herbs.

Pairing fromage blanc with fresh herbs like dill, chives, or parsley enhances its mild flavor in savory dishes. For sweeter applications, honey, maple syrup, or fresh fruit such as strawberries and apricots create delightful contrasts.

Wine and Beverage Pairings

Light, fresh cheeses like fromage blanc pair beautifully with crisp white wines such as Sauvignon Blanc or Pinot Grigio. For non-alcoholic options, sparkling water with a splash of lemon or herbal teas complement its freshness without overpowering the palate.

Whether you're a seasoned cheese maker or a curious home cook, trying out a recipe fromage blanc opens up a world of fresh, wholesome flavors. The simplicity of ingredients combined with the endless culinary possibilities makes fromage blanc a delightful addition to any kitchen repertoire. From breakfast bowls to elegant appetizers or light desserts, this fresh cheese invites creativity and enjoyment in every bite.

Frequently Asked Questions

What is fromage blanc and how is it used in recipes?

Fromage blanc is a fresh, creamy French cheese similar to yogurt or cream cheese. It is often used in both savory and sweet recipes, such as dips, desserts, and spreads.

How can I make homemade fromage blanc?

To make homemade fromage blanc, heat whole milk to about 86°F (30°C), add a small amount of buttermilk or yogurt as a starter culture, let it ferment for 12-24 hours, then strain through cheesecloth until thick.

What are some popular recipes featuring fromage blanc?

Popular recipes include fromage blanc cheesecake, fruit parfaits with fromage blanc, savory herb dips, and using it as a substitute for cream cheese in spreads and sauces.

Can fromage blanc be used as a substitute for cream cheese?

Yes, fromage blanc can be used as a lighter, tangier substitute for cream cheese in many recipes, particularly in dips, spreads, and some desserts.

Is fromage blanc suitable for low-fat diets?

Yes, fromage blanc is typically lower in fat than cream cheese and sour cream, making it a good option for low-fat or reduced-calorie diets.

How do you store fromage blanc to keep it fresh?

Store fromage blanc in an airtight container in the refrigerator. It generally stays fresh for up to one week after opening.

What dishes can I make with fromage blanc for breakfast?

You can make fruit and fromage blanc parfaits, spread it on toast with honey and nuts, or mix it into smoothies for a creamy breakfast option.

Can fromage blanc be used in baking recipes?

Yes, fromage blanc can be incorporated into baking recipes like cheesecakes, muffins, and pancakes to add moisture and a creamy texture.

What is the difference between fromage blanc and ricotta cheese?

Fromage blanc is smoother and creamier with a tangy flavor, while ricotta is grainier and milder. Both can be used in similar recipes but deliver different textures.

Are there any vegan alternatives to fromage blanc?

Yes, vegan alternatives include cashew-based or coconut-based cultured spreads that mimic the creamy and tangy profile of fromage blanc.

Additional Resources

Recipe Fromage Blanc: Exploring the Art and Science of a French Dairy Delight

Recipe fromage blanc is more than just a culinary phrase; it represents a beloved French dairy product that has captured the interest of chefs, nutritionists, and food enthusiasts worldwide. This fresh, creamy cheese, often compared to yogurt or cream cheese, stands out for its versatility, mild flavor, and health benefits. As global palates evolve, understanding the nuances of fromage blanc preparation and its culinary applications becomes essential for anyone interested in authentic French cuisine or innovative cooking techniques.

The Origin and Characteristics of Fromage Blanc

Fromage blanc, which translates literally to "white cheese," is a soft, fresh cheese originating from northern France and Belgium. Unlike aged cheeses, fromage blanc is unaged, resulting in a smooth texture and a delicate, slightly tangy flavor profile. Its production involves fermenting milk, typically cow's milk, with lactic acid bacteria, which coagulate the milk proteins without the use of rennet. This process results in a dairy product that is both creamy and spreadable.

Fromage blanc's fat content can vary widely, from as low as 0% to upwards of 8%, which influences both its texture and nutritional profile. Lower-fat versions cater to health-conscious consumers, whereas richer varieties are favored for culinary applications requiring creaminess. Its neutral taste profile makes it a blank canvas, suitable for both savory and sweet dishes.

How to Make Fromage Blanc: A Step-by-Step Analysis

The process of making fromage blanc at home or commercially involves several precise steps that impact the final quality and flavor. Understanding these steps reveals why the recipe fromage blanc is celebrated for its simplicity yet demands attention to detail.

Ingredients and Preparation

The core ingredients include:

- Fresh whole or skimmed milk
- Lactic acid bacteria cultures or natural whey starter
- Optional cream, depending on desired fat content

The milk is first heated to a moderate temperature, generally around 30-35°C (86-95°F), to optimize bacterial activity. The starter culture is introduced to initiate fermentation.

Fermentation and Coagulation

During fermentation, the lactic acid bacteria convert lactose into lactic acid, lowering the pH and causing the milk proteins to coagulate gently. This step typically takes 12 to 24 hours and is critical for developing the characteristic tangy flavor. Unlike traditional cheese-making, no rennet is added, which results in a more delicate curd structure.

Draining and Finishing

After coagulation, the curd is carefully drained to remove whey, often using cheesecloth or fine strainers. The draining time affects moisture content: longer draining yields a thicker, creamier product, while shorter draining results in a softer, more fluid cheese. Some producers add cream at this stage to adjust richness. The final product is then refrigerated to halt fermentation and improve texture.

Comparing Fromage Blanc to Similar Dairy Products

Fromage blanc is frequently compared to other fresh dairy products such as Greek yogurt, quark, and cream cheese. Each shares similarities but also distinct differences that influence culinary uses and nutritional value.

Fromage Blanc vs. Greek Yogurt

Both are cultured dairy products with a creamy texture and tangy taste. However, Greek yogurt is strained yogurt, typically higher in protein and more acidic. Fromage blanc has a smoother, milder flavor and can be less tangy, making it more versatile in recipes that require a subtler dairy base.

Fromage Blanc vs. Quark

Quark, popular in Germany and Eastern Europe, closely resembles fromage blanc but tends to be slightly firmer and less creamy. While both are fresh cheeses made without rennet, quark often has a higher protein content due to different fermentation processes.

Fromage Blanc vs. Cream Cheese

Cream cheese is richer, firmer, and made with the addition of rennet or other coagulating agents. Fromage blanc, with its lower fat content and softer texture, serves as a lighter alternative in many dishes.

Culinary Applications and Recipe Variations

The recipe fromage blanc lends itself to a broad spectrum of culinary uses, from simple spreads to complex desserts. Its mild flavor profile allows it to absorb and complement other ingredients seamlessly.

Sweet Preparations

In desserts, fromage blanc is often sweetened with honey, sugar, or fruit preserves. It can serve as a base for mousses, parfaits, and cheesecakes, offering a lighter alternative to heavy cream or mascarpone. Incorporating fresh berries or citrus zest enhances its refreshing qualities.

Savory Uses

Fromage blanc also shines in savory dishes. It can be mixed with herbs like chives, dill, or parsley to create flavorful dips and spreads. It is frequently used as a topping for baked potatoes or incorporated into sauces to add creaminess without overwhelming fat content.

Healthy Eating and Nutritional Insights

Fromage blanc's nutritional profile is notable for its high protein content, low fat (in many versions), and rich calcium levels. It is often recommended in diets focused on weight management or muscle building. Additionally, its probiotic cultures may support gut health, although the extent depends on processing and storage conditions.

Pros and Cons of Incorporating Fromage Blanc into Your Diet

Understanding the advantages and limitations of fromage blanc can guide consumers and culinary professionals in making informed choices.

- **Pros:**

- Low in fat, especially in non-creamy versions
- High protein content beneficial for satiety and muscle repair
- Versatile in both sweet and savory dishes
- Contains probiotics when minimally processed
- Easy to digest for many individuals sensitive to aged cheeses

- **Cons:**

- Short shelf life compared to aged cheeses
- Availability may be limited outside of Europe, though increasingly found in specialty stores
- Texture and flavor can vary significantly between brands and homemade versions

Fromage Blanc in Contemporary Culinary Trends

The rising interest in fresh, natural, and artisanal foods has propelled fromage blanc into the spotlight. Chefs appreciate its ability to balance richness and lightness, while health-conscious consumers find it aligns well with clean eating principles. Innovative recipes incorporating local fruits, nuts, and herbs showcase fromage blanc's adaptability.

Moreover, the DIY food movement has encouraged home cooks to experiment with making fromage blanc from scratch, emphasizing sustainable and transparent food preparation. Online forums and culinary workshops often highlight this recipe fromage blanc as an accessible entry point into fresh cheese making.

Exploring fromage blanc ultimately opens a window into French dairy tradition, modern nutrition, and creative gastronomy. Its understated elegance continues to inspire culinary innovation, making it a staple worth rediscovering in kitchens around the world.

Recipe Fromage Blanc

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This book is for each individual suffering from ulcerative colitis. It contains numerous recipes to help you better deal with your specific diet associated with your inflammatory crisis. The goal of this book is to quickly learn and perfectly modify all your traditional recipes to efficiently fight against your diarrheal crisis during your inflammatory crisis. The author also gives you three weeks of menus completely adapted to your diarrheal crisis to complete your nutritional learning.

recipe fromage blanc: The Do-It-Yourself Cookbook America's Test Kitchen, 2012-10-12
Trust the America's Test Kitchen experts to guide you through more than 100 foolproof kitchen DIY projects—from pickling and canning to home-brewing Why buy it when you can make it? Pantry Staples: For the freshest, best results, make your own ketchup, hot sauce, and vanilla extract. For the adventurous, there's sriracha, harissa, and wine vinegar. Jams and Jellies: Preserve the seasons with orange marmalade, strawberry jam, and apple butter, while wine jelly and bacon jam are great year-round options. Pickled Favorites: Get your pickle fix with classics like bread-and-butters and sour dills, plus test kitchen favorites like dilly beans, giardiniera, and kimchi. The Dairy Best: Making fresh cheeses like ricotta and goat cheese, churning butter, preparing yogurt, and even making soy milk (for tofu) are simpler than you think. Charcuterie at Home: From artisanal pancetta, prosciutto, pâtés, and terrines to everyday favorites like bacon, chorizo, and beef jerky, our recipes have the carnivore covered. Snacks and Sweets: Make store-bought favorites like rich buttery crackers, marshmallows, and graham crackers fresher and better. Or take the fancier route with lavash crackers, grissini, salted caramels, and chocolate-hazelnut spread. Beverages: Stock your fridge with root beer, ginger beer, and cold-brew coffee. Stock your bar with sweet vermouth, cocktail bitters, and tonic water. Plus, our IPA beer recipe is ideal for first-time home brewers.

recipe fromage blanc: Making Great Cheese at Home Barbara J. Ciletti, 1999 White Goat Cheddar, Danish Blue, Stilton, Holland Gouda. If you're confident in the kitchen and crave cheese,

you can learn to make it at home. Each of these 30 recipes is rated by difficulty: Easy would be the soft French cheese, Fromage Blanc; Medium, due to the handwork, patience, and time, would be Stilton; and Difficult, for those who enjoy a challenge and love puttering about the kitchen, would be Camembert, because it takes about 9 hours to complete the processes. Each recipe alerts you to the amount of time involved, and how best to store your finished cheese. You're likely to own some of the supplies and equipment required, and the recipe will alert you when a cheese requires specific products or molds, all of which are easily obtainable. So what could be better than impressing your dinner guests with homemade Feta with pita chips, or that Feta Spinach Olive Pie recipe that incorporates it!

recipe fromage blanc: The Complete Idiot's Guide to Cheese Making James R. Leverentz, 2010-05-04 Become a cheese gourmet. The Complete Idiot's Guide® to Cheese Making is for both the hobbyist who will enjoy this traditional skill and organic food enthusiasts interested in wholesome, additive-free foods, offering readers the step-by-step process for making all variety of cheeses. • Covers the processes of creating Mascarpone, Ricotta, Neufchatel, Queso Fresco, Farmhouse Cheddar, Monterey Jack, Colby, Traditional Cheddar, Feta, Gouda, Havarti, and many more cheeses • The author created and sells a cheese-making kit voted best in the country by The Wall Street Journal • The eat-local movement, along with recent food-safety scares, has piqued an interest in producing one's own cheese

recipe fromage blanc: DIY Cookbook America's Test Kitchen, 2012-10-12 Why buy it when you can make it? From smoked bacon and dill pickles to your own home-brewed ale, trust the test kitchen experts to guide you through more than 100 foolproof kitchen projects. Pantry Staples For the freshest, best results, make your own ketchup, hot sauce, and vanilla extract. For the adventurous, there's sriracha, harissa, and wine vinegar. Jams and Jellies Preserve the seasons with orange marmalade, strawberry jam, and apple butter, while wine jelly and bacon jam are great year-round options. Pickled Favorites Get your pickle fix with classics like bread-and-butters and sour dills, plus test kitchen favorites like dilly beans, giardiniera, and kimchi. The Dairy Best Making fresh cheeses like ricotta and goat cheese, churning butter, preparing yogurt, and even making soy milk (for tofu) are simpler than you think. Charcuterie at home From artisanal pancetta, prosciutto, pâtés, and terrines to everyday favorites like bacon, chorizo, and beef jerky, our recipes have the carnivore covered. Snacks and Sweets Make store-bought favorites like rich buttery crackers, marshmallows, and graham crackers fresher and better. Or take the fancier route with lavash crackers, grissini, salted caramels, and chocolate-hazelnut spread. Beverages Stock your fridge with root beer, ginger beer, and cold-brew coffee. Stock your bar with sweet vermouth, cocktail bitters, and tonic water. Plus, our IPA beer recipe is ideal for first-time home brewers.

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recipe fromage blanc: The Complete Idiot's Guide to Fermenting Foods Wardeh Harmon, 2012-10-01 Make your own delicious cultured foods safely and easily! The art of fermenting foods is an ages-old craft that is enjoying a resurgence as people are discovering not only the health benefits of live-culture foods, but the true pleasure of creating their own fermentations at home. From kombucha to kefir, and from sourdough to kimchi, research is proving that live-culture foods can help reduce high cholesterol, strengthen and support digestive and immune systems, and help fight and prevent chronic diseases. The Complete Idiot's Guide® to Fermenting Foods covers the amazing health benefits of fermented foods and the techniques for safely fermenting food at home. Here's what you'll find in The Complete Idiot's Guide to Fermenting Food: Over 100 unique and delicious recipes for ferments of all types, including beverages, cultured dairy, fermented grains, vegetable ferments, and much more, and each with detailed instructions Helpful insight on the tools and

techniques you'll need to know to safely create nearly any type of fermented food Detailed guidance on how fermentation works, how to troubleshoot common fermentation issues, and how to grow your own starters

recipe fromage blanc: The Best Recipes in the World Mark Bittman, 2009-02-25 The author of *How to Cook Everything* takes you on the culinary trip of a lifetime, featuring more than a thousand international recipes. Mark Bittman traveled the world to bring back the best recipes of home cooks from 44 countries. This bountiful collection of new, easy, and ultra-flavorful dishes will add exciting new tastes and cosmopolitan flair to your everyday cooking and entertaining. With his million-copy bestseller *How to Cook Everything*, Mark Bittman made the difficult doable. Now he makes the exotic accessible, bringing his distinctive no-frills approach to dishes that were once considered esoteric. Bittman compellingly shows that there are many places besides Italy and France to which cooks can turn for inspiration. In addition to these favorites, he covers Spain, Portugal, Greece, Russia, Scandinavia, the Balkans, Germany, and more with easy ways to make dishes like Spanish Mushroom and Chicken Paella, Greek Roast Leg of Lamb with Thyme and Orange, Russian Borscht, and Swedish Appletorte. Plus this book is the first to emphasize European and Asian cuisines equally, with easy-to-follow recipes for favorites like Vietnamese Stir-Fried Vegetables with Nam Pla, Pad Thai, Japanese Salmon Teriyaki, Chinese Black Bean and Garlic Spareribs, and Indian Tandoori Chicken. The rest of the world isn't forgotten either. There are hundreds of recipes from North Africa, the Middle East, and Central and South America, too. Shop locally, cook globally—Mark Bittman makes it easy with:

- Hundreds of recipes that can be made ahead or prepared in under 30 minutes
- Informative sidebars and instructional drawings explain unfamiliar techniques and ingredients
- An extensive International Pantry section and much more

make this an essential addition to any cook's shelf *The Best Recipes in the World* will change the way you think about everyday food. It's simply like no other cookbook in the world.

recipe fromage blanc: Hubert Keller's Souvenirs Hubert Keller, Penelope Wisner, 2012-10-30 From a James Beard award winner, "part memoir, part cookbook . . . fresh takes on traditional French cuisine, with small anecdotes that introduce each dish." (Booklist) *Souvenirs* is a memoir cookbook written by the multitalented Hubert Keller: celebrity chef, restaurateur, and Frenchman. Through personal stories and 120 recipes, the book explores his classical training and traces his development as a creative superstar chef. Keller apprenticed in a Michelin three star-rated restaurant at the age of sixteen. He moves from his native Alsace, to southern France, and is inspired by the cuisine of the sun while working with the great French chefs of his time, Roger Vergé, Paul Bocuse, and Gaston Lenôtre. He learns to adapt to challenging new environments in South America, and the United States, and charts his own path into the newest frontiers of the restaurant business. The book is organized by seminal themes in Keller's life, starting with his family in France, and ending back there again in the "Holiday" chapter. The myriad recipes, which have been adapted for the home cook, are intertwined with 125 photographs by award-winning photographer Eric Wolfinger; images of family and friends, food and cuisine, and the places and landscapes of France, Las Vegas, and San Francisco, which all make up chef Keller's life.

recipe fromage blanc: The Essential New York Times Cookbook: Classic Recipes for a New Century (First Edition) Amanda Hesser, 2010-10-25 A New York Times bestseller and Winner of the James Beard Award All the best recipes from 150 years of distinguished food journalism—a volume to take its place in America's kitchens alongside *Mastering the Art of French Cooking* and *How to Cook Everything*. Amanda Hesser, co-founder and CEO of Food52 and former New York Times food columnist, brings her signature voice and expertise to this compendium of influential and delicious recipes from chefs, home cooks, and food writers. Devoted Times subscribers will find the many treasured recipes they have cooked for years—Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pasta—as well as favorites from the early Craig Claiborne New York Times Cookbook and a host of other classics—from 1940s Caesar salad and 1960s flourless chocolate cake to today's fava bean salad and no-knead bread. Hesser has cooked and updated every one of the 1,000-plus recipes here. Her chapter introductions showcase the history of American cooking, and her witty and

fascinating headnotes share what makes each recipe special. The Essential New York Times Cookbook is for people who grew up in the kitchen with Claiborne, for curious cooks who want to serve a nineteenth-century raspberry granita to their friends, and for the new cook who needs a book that explains everything from how to roll out dough to how to slow-roast fish—a volume that will serve as a lifelong companion.

recipe fromage blanc: *Tasia's Table* Tasia Malakasis, 2011-09-01 Tasia's Table is a collection of recipes and stories from the award-winning cheesemaker at Belle Chevre. Tasia's circuitous life and career journey led her to a small fromagerie in rural Alabama where she now shares her passion and philosophy on food with home cooks across the country. In this beautiful book, Tasia shares the recipes from her cultural influences—both Southern and Greek -- that shape the setting of her table for friends and family daily. From goat cheese frittatas to goat cheese ice-cream to saganaki and buttermilk biscuits, she gives an inviting glimpse into diverse and rich culinary traditions that readers can embrace in their own kitchens.

recipe fromage blanc: *the girl & the fig cookbook* Sondra Bernstein, 2007-11-01 In 1997, Sondra Bernstein opened the doors to the first girl & the fig restaurant, showcasing her love of locally grown ingredients and her passion for French food. She named her restaurant for the fruit that symbolizes passion: the fig. Now with three restaurants in Sonoma County and with chef John Toulze at the helm, the girl & the fig restaurants are not only local favorites but also captivate thousands of visitors every year. In the girl & the fig Cookbook: More than 100 Recipes from the Acclaimed California Wine Country Restaurant, Bernstein offers an inspired collection of simple, yet sophisticated recipes from the restaurant, featuring the finest, freshest ingredients. These are restaurant-quality recipes adapted for the home kitchen, with dishes for beginners as well as experienced cooks. Bernstein brings the culinary traditions of France to the California wine country. The author's devotion to seasonal ingredients is wonderfully apparent in every recipe—from the savory appetizers, soups, salads, and large plates to the innovative desserts. Starters such as Heirloom Tomato Gazpacho, Cauliflower Gruyère Soup, Shrimp and Salmon Cakes, and Grilled Asparagus Salad with Lemon-Thyme Vinaigrette make the most of the region's bounty. Large plates such as Grilled Salmon with Lavender Beurre Rouge, Pan-Seared Scallops with Orange-Tarragon Beurre Blanc, Wild Mushroom Risotto, and Grilled Pork Chops with Apple Cider Sauce make wonderful main courses, while French classics like Coq au Vin and Duck Confit with Lentils, Applewood Smoked Bacon, and Cabbage will comfort you on a cold winter's night. Side dishes that can complement a large plate or be eaten alone include Braised Fennel, Citrus Pearl Couscous, Apple-Yam Gratin, and buttery Basil-Scented Potato Cakes. Bernstein's desserts range from the sinfully scrumptious (Chocolate Pots de Crème and Lavender and Wildflower Honey Crème Brûlée) to the unique (Roasted Figs with Honey and Vanilla Ice Cream and Warm Fig and Thyme Crisp with Fig Syrup). With gorgeous photographs throughout, the girl & the fig Cookbook also offers tips on wine pairings, highlighting California wines inspired by the Rhône Valley; imaginative ideas for aperitifs, charcuterie platters, and cheese plates; detailed sidebars on ingredients (including Bernstein's favorite food—the fig!); and brief glimpses of the author's favorite artisan food purveyors. This is country food with a French passion, perfect for a casual dinner or a formal dinner party. Let the girl & the fig Cookbook bring a taste of California to your kitchen.

recipe fromage blanc: *The Elements of Pizza* Ken Forkish, 2016-04-19 The James Beard and IACP Award-winning author of Flour Water Salt Yeast and one of the most trusted baking authorities in the country proves that amazing pizza is within reach of any home cook. “If there were ever to be a bible for all things pizza—and I mean all things—Ken Forkish has just written it.”—Marc Vetri, author of Mastering Pasta and owner of Vetri The Elements of Pizza breaks down each step of the pizza-making process, from choosing a dough to shaping your pie to selecting cheeses and toppings that will work for your home kitchen setup. Forkish offers more than a dozen different dough recipes—same-day “Saturday doughs” that you can make in the morning to bake pizza that night, levain doughs made from a naturally fermented yeast starter, and even gluten-free dough—each of which results in the best, most texturally sublime crust you’ve ever made at home. His clear, expert

instructions will have you shaping pies and loading a pizza peel with the confidence of a professional pizzaiolo. And his innovative, seasonal topping ideas will surprise and delight any pizza lover—and inspire you to create your own signature pies, just the way you like them.

recipe fromage blanc: *The Patisseries of Paris* Jamie Cahill, 2007 Cahill has spent three years combing Paris in search of the patisseries, chocolate shops, and tea salons that will satisfy travelers who want to experience French culture bite by bite. Her new guide includes more than 80 profiles of the city's best sweet spots.

recipe fromage blanc: *Roots* Diane Morgan, 2012-09-26 Contains information on familiar and exotic root vegetables and includes recipes featuring each vegetable, including horseradish vinaigrette, stir-fried lotus root and snow peas, and yuca chips.

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recipe fromage blanc: *The Food and Feasts of Jesus* Douglas E. Neel, Joel A. Pugh, 2012-06-28 The New Testament is filled with stories of Jesus eating with people—from extravagant wedding banquets to simple meals of loaves and fishes. The Food and Feasts of Jesus offers a new perspective on life in biblical times by taking readers inside these meals. Food production and distribution impacted all aspects of ancient life, including the teachings of Jesus. From elaborate holiday feasts to a simple farmer's lunch, the book explores the significance of various meals, discusses key ingredients, places food within the socioeconomic conditions of the time, and offers accessible recipes for readers to make their own tastes of the first century. Ideal for individual reading or group study, this book opens a window into the tumultuous world of the first century and invites readers to smell, touch, and taste the era's food.

recipe fromage blanc: *Home Cheese Making* Ricki Carroll, 2002-10-14 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.

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