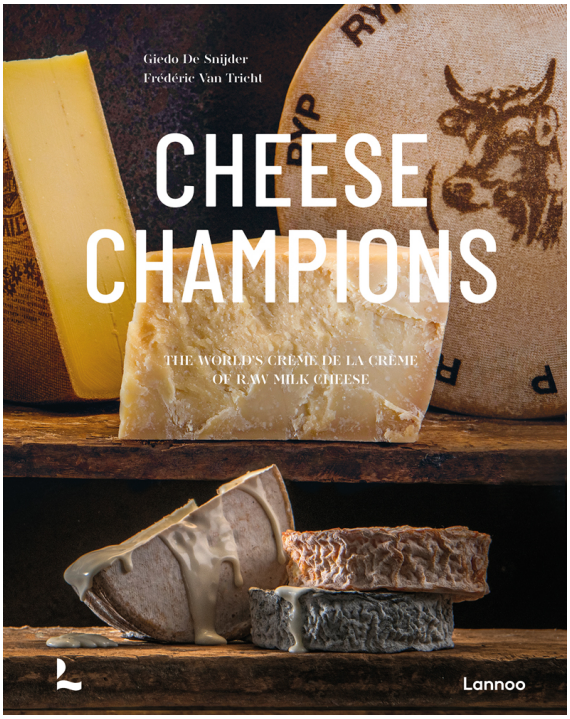
TITLE INFORMATION
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Cheese Champions

The World's Crème de la Crème of Raw Milk Cheese

Giedo De Snijder

Frédéric Van Tricht

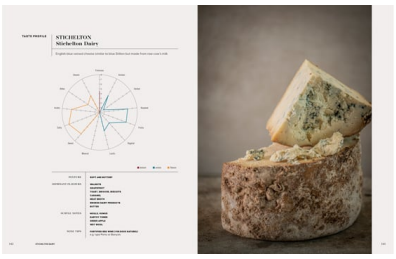
ISBN	9789401479578
Publisher	Lannoo Publishers
Binding	Hardback
Territory	World excluding Belgium, The Netherlands, France, Switzerland & Scandinavia
Size	285 mm x 225 mm
Pages	288 Pages
Illustrations	240 color, 30 b&w
Price	£40.00

- An exquisite selection of raw milk cheeses by cheese refiner Frédéric Van Tricht and cheesemaker Giedo De Snijder
- Behind the scene stories of the producers and the products
- Includes practical flavour profiles and food pairing tips
- Cheese Champions is winner of the Dairy & Cheese Books category, Gourmand Awards 2023

Making cheese is an art, tasting cheese is a delight. Respect for craft, raw materials and animals are how quality raw milk cheeses obtain their full bodied flavours, rich in depth and complexity. For this book, cheese refiner Van Tricht and cheesemaker De Snijder went looking for the best raw milk cheeses. The result is a selection of sustainable top products that are entirely handmade and prepared the traditional way. Here, the authors talk about the people and the stories behind 20 international raw milk cheeses, while demonstrating their love for both the profession and the product.

Together with his father Michel, **Frédéric Van Tricht** is the face of Kaasaffineurs Van Tricht. He selects the most delicious cheeses or refines them further into the perfect delicacy. **Giedo De Snijder** is a passionate cheesemaker. Under the name of Karditsel he creates fair and tasteful Limburg goat cheeses.





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