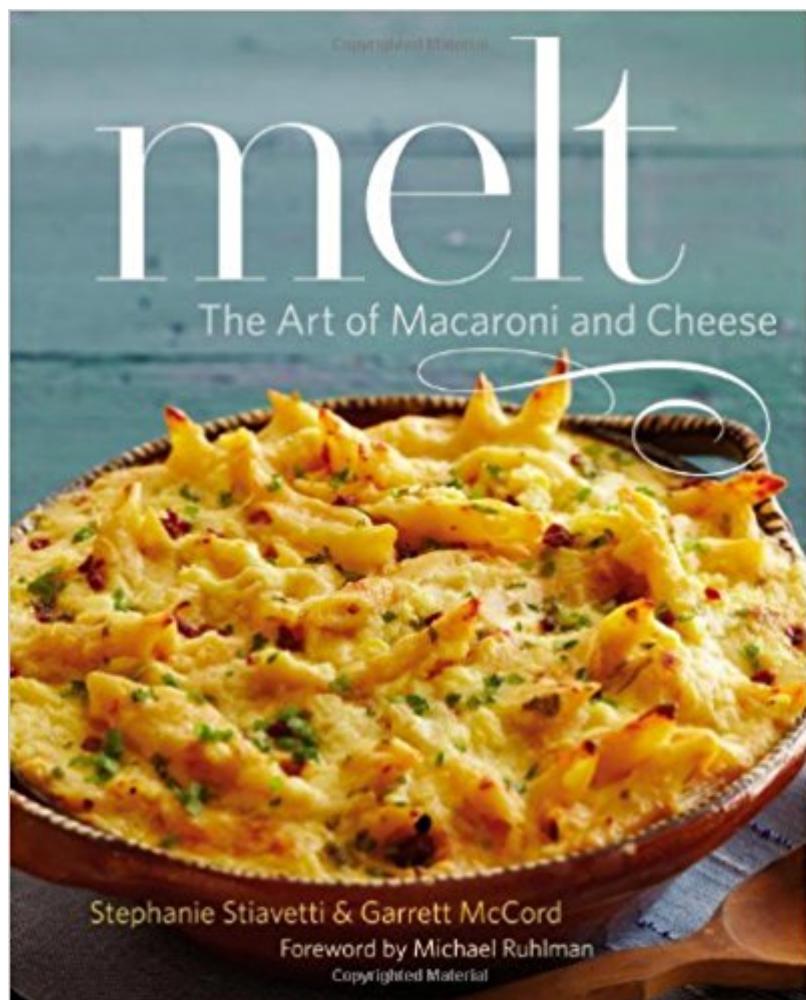


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Melt: The Art Of Macaroni And Cheese



Synopsis

A cookbook that reinvents the American classic, macaroni and cheese, with gourmet ingredients, handcrafted artisan cheeses, and unique flavor combinations. **MELT: THE ART OF MACARONI AND CHEESE** is the first book to marry the American standard, macaroni and cheese, with handcrafted artisan cheeses and a wide array of pastas, producing dishes that are both classic and chic. Home cooks of all levels will be encouraged to incorporate fresh, simple ingredients into the everyday comfort food they know and love. Featuring such unexpected and delicious combinations as Beecher's Flagship Cheddar with Avocado, Lime, and Shell Pasta; Drunken Goat, Fennel, Edamame, Mint, and Rotini; and Pumpkin Stuffed with Fontina, Italian Sausage, and Macaroni, **MELT** takes mac and cheese out of the box and elevates it to a level that will delight even the most sophisticated palates. With gorgeous color photography throughout, **MELT** is a compendium of inventive recipes that will add a fresh twist to the family dinner or play a starring role at your next dinner party.

Book Information

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Customer Reviews

I've been working with this cookbook for almost two months now. I wasn't so hot on it at the beginning because I had my heart set on mac 'n cheese. The title of this cookbook is more than a bit misleading: This book is not all about "melt" or "mac", but it is all about cheese and cheese pairings. So it took a while for my heart to come around to where my brain and tummy already were. I'm all together now, so you are seeing a five-star rating and not a three or four. UPDATE Dec. 30,

2013: I just felt compelled to come back to this review and make a few comments: I'm still enjoying this book. I am surprised by just how much I am learning about cheese--my husband, too. We're having a lot of fun with this book. I think it has something to do with the way the authors teach and coax the reader to try a new cheese. I think it also has something to do with the sidebars that the authors include along with each recipe: There are all kinds of suggestions and alternatives that make it easy to walk into a cheese shop or over to the cheese counter at your local grocery store and pick up something new. And, I find it interesting that I'm remembering so many of the recipes that I read through without making. **TO THOSE OF YOU WHO THINK THESE RECIPES ARE TOO TIME-CONSUMING:** There are shortcuts you can take. I admit that, on occasion, I sidestep on the recipes' use of white sauces: When we want comfort food fast, I often cook my pasta in 2% milk, then after the pasta is cooked and I have a low-cal creamy milky sauce from the starch the pasta has released, I add the cheese. You won't find that recipe in this book: 2 C large mac, 2 C milk, 2 T butter, a little salt; bring to a bubble, stir often, done in about 20 minutes.

Melt takes macaroni & Cheese and turns it into something else completely - I think a better title would be "Macaroni, Cheese, + other exotic stuff" since a lot of the recipes really aren't even about that great American comfort food staple. I find the cover image, which looks fairly traditional, a bit misleading for that reason. The recipes are quite diverse and encompass a lot of different pastas and shapes. They are clearly designed to make use of each of the different types of pastas and cheeses. Each recipe has an introduction of its origins/roots and cooking/preparing it. The ingredient list is off to the side margin and easy to read. There are alternatives for several of the different ingredients (though they can be as hard to find as the original). Two of my favorites were the pumpkin stuffed with Fontina, Italian Sausage, and Macaroni and the every faithful Tuna Noodle Casserole (one of the few traditional recipes). The book is very educational as well - providing information from all kinds of pasta and cheese topics - from the pasta types, cooking, choosing cheese, to yankee doodle dandy. Some (ok most) of the recipes are quite esoteric. e.g., Yogurt Chicken Salad with Abbaye De Bel'loc. Or Petit Basque With Roasted Garlic, Shallots, and Gemlli. Or Brigante with Tilapia, Shallots, Springs Herbs, and Fusilli. When I could find the ingredients, the dishes were very interesting and unique. But a lot of the recipes had ingredient lists lasting half the page, as well so cooking many of these can be a labor of love. This is definitely a cookbook for those who like to cook - rather than something for a busy working adult who needs to get decent food on the table for the kids every night.

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