Much of this chapter consists of important product information. Here you learn to identify the major types of milk, cream, butter, and cheese products and to cook with them using proper techniques. In addition, you learn about the preparation of coffee and tea beverages.

After studying Chapter 25, you should be able to:

1. Describe the major milk, cream, and butter products.
2. Explain why milk curdles and why it scorches, and identify the steps to take to prevent curdling and scorching.
3. Whip cream.
4. Describe the most important kinds of cheese used in the kitchen.
5. Store and serve cheese properly.
6. Cook with cheese.
7. Prepare coffee and tea.
A. Terms

Fill in each blank with the term that is defined or described.

1. Milk that has been processed so that the cream doesn’t separate out.

2. Generic term for cheese made with goats’ milk.

3. A manufactured product made of fats and other ingredients, intended to resemble butter.

4. A dish made of cheddar-type cheese melted with beer and seasonings.

5. Milk that has been heat-treated to kill disease-causing bacteria.

6. Milk that has not been heat-treated as in number 5.

7. A process by which milk proteins coagulate and separate from the whey; in cooking this process is usually undesirable.

8. A strong, dark coffee made from beans roasted until they are almost black.

9. Tea that has been fermented by allowing the freshly harvested leaves to oxidize in a damp place.

10. Tea that has been dried without the fermenting procedure described in number 9.

11. Tea that has been only partially fermented, so that it has a greenish-brown color.

12. A term meaning “half-cup,” referring to strong, dark coffee served in small cups after dinner.

13. A dish consisting of Swiss cheeses melted with white wine and served with bread cubes for dipping.

14. A slightly aged, cultured heavy cream, often used for sauce-making.

15. Cheese that is made with milk from the farmer’s own herd or flock on the farm where the animals are raised.

16. Cheese that is produced primarily by hand, in small batches, with particular attention to the cheesemaker’s art and using as little mechanization as possible.

17. A drink made of equal parts espresso and frothy, steamed milk.

18. A drink made of espresso and hot chocolate or cocoa.

19. A drink made of espresso and steamed milk, using at least twice as much milk as coffee.

20. A sweetened blend of tea and hot, spiced milk.
B. Dairy and Cheese Review I

1. In the blanks provided, write in the name of the milk or cream products described.

   (a) ________________ Fresh, liquid, skim milk that has been cultured by bacteria.

   (b) ________________ Milk that has had about 60% of its water content removed.

   (c) ________________ Skim milk that has been dried to a powder.

   (d) ________________ Milk produced by disease-free herds under strict sanitary conditions.

   (e) ________________ Milk that has not been pasteurized.

   (f) ________________ Cream that has been fermented by certain bacteria to make it thick.

   (g) ________________ Sweetened milk with more than half its moisture removed.

   (h) ________________ Milk with all or nearly all its fat removed.

   (i) ________________ Milk with added vitamins.

   (j) ________________ Milk that has been processed at a higher temperature to make it shelf-stable until opened.

2. In the blanks provided, write in the fat content (in percent) of each of the following milk and cream products.

   (a) ___% Heavy whipping cream

   (b) ___% Whole milk

   (c) ___% Half-and-half

   (d) ___% Skim milk

   (e) ___% Butter

   (f) ___% Light cream

3. What is yogurt?

4. Name four conditions or substances that can make milk curdle.

   (a) ____________________

   (b) ____________________

   (c) ____________________

   (d) ____________________
5. In order to be in the best condition for whipping, heavy cream should be at about what temperature?

6. Describe the appearance of properly whipped cream. What happens if the cream is whipped too much?

7. What is the highest U.S.D.A. grade of butter?

8. What does the term "ripen" mean when referring to cheese?

9. Cheeses can be classified according to how and if they are ripened. List the five categories, and give an example of each kind of cheese.
   (a) __________________________ Example: __________________________
   (b) __________________________ Example: __________________________
   (c) __________________________ Example: __________________________
   (d) __________________________ Example: __________________________
   (e) __________________________ Example: __________________________

10. The label on a package of soft cheese indicates a net weight of 8 oz (227 g) and a fat content of 75%. What is the total weight of the fat in the cheese? Explain your answer. (Caution: This may be a trick question.)

11. What is the proper serving temperature for most cheeses?
C. Cheese Review II

The left column below lists the names of various cheeses. The column on the right lists various categories or kinds of cheese. In the space before the name of each cheese, write the letter corresponding to the kind of cheese it is.

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<table>
<thead>
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<tbody>
<tr>
<td>1.</td>
<td>Cheddar</td>
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<td>2.</td>
<td>Roquefort</td>
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<td>3.</td>
<td>Boucheron</td>
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<td>4.</td>
<td>Brie</td>
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<td>Limburger</td>
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<td>Parmesan</td>
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<td>Emmenthaler</td>
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<td>American</td>
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<td>9.</td>
<td>Stilton</td>
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<td>10.</td>
<td>Port Salut</td>
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<td>11.</td>
<td>Mozzarella</td>
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<td>12.</td>
<td>Gorgonzola</td>
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<td>15.</td>
<td>Ricotta</td>
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<td>Cottage</td>
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<td>Bel Paese</td>
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<td>20.</td>
<td>Montrachet</td>
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a. Unripened
b. Semisoft
c. Soft ripened
d. Hard ripened
e. Blue-veined
f. Goat cheese
g. Hard grating (grana)
h. Process