

CRUNCH TIME

Different Types Of Cheeses



INGREDIENTS:

- 1 Brie, small round
- 1 Camembert, small round
- 1 Blue cheese, wedge
- 1 Cheddar cheese, block
- 1 Swiss cheese, wedge
- 1 Cottage cheese, small tub
- 1 Cream cheese, small tub
- 1 Mascarpone cheese, small tub
- 1 Ricotta cheese, small tub
- 1 Feta cheese, block
- 1 Goat's cheese
- 1 Parmesan cheese, wedge
- 1 Washed rind cheese, like Tasmanian Heritage Red Square
- 1 Mozzarella cheese, ball
- 1 Bocconcini, small tub

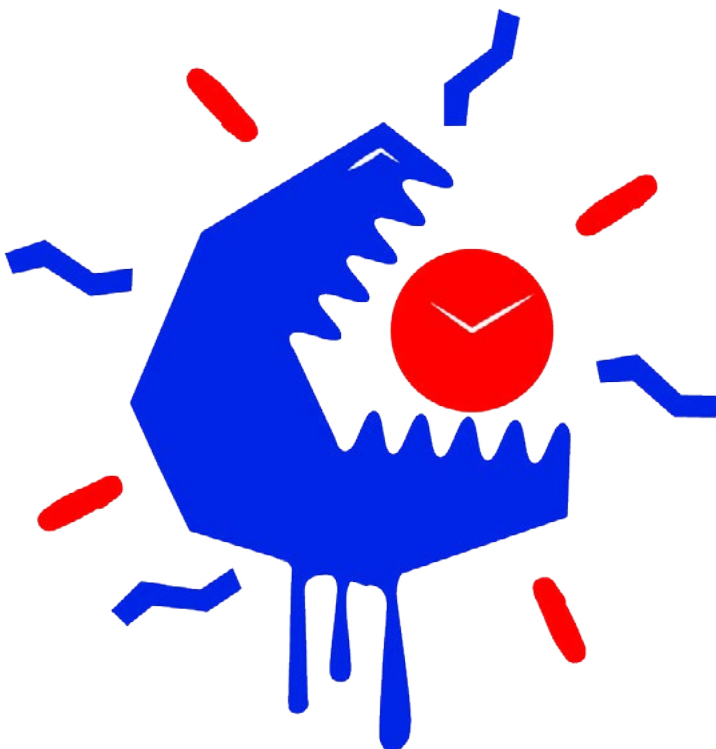
EQUIPMENT:

- Cheese board
- Cheese knives



METHOD:

1. You can get all different types of cheese. Soft white cheese like brie or camembert is made in a wide, flat round wheel
2. Blue cheese have textures varying from soft and creamy to firm and crumbly and can be mild in flavour or quite strong
3. Cheddar cheese is a very popular cheese and can range from mild and supple that slice well to rich, crumbly aged cheddars
4. You will easily spot swiss-style cheese by the "eyes" or holes in its body
5. There are fresh cheeses like cottage cheese, cream cheese, mascarpone and ricotta
6. Feta cheese adds a saltiness to your dishes. Goat's cheese is obviously made with goat's milk. And there are hard Italian-style cheeses like parmesan cheese.
7. Washed rind cheese is a "smelly cheese" but contrasts with a sweet and earthy flavour.
8. Mozzarella-style cheeses are kneaded, spun and shaped in warm water during making



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