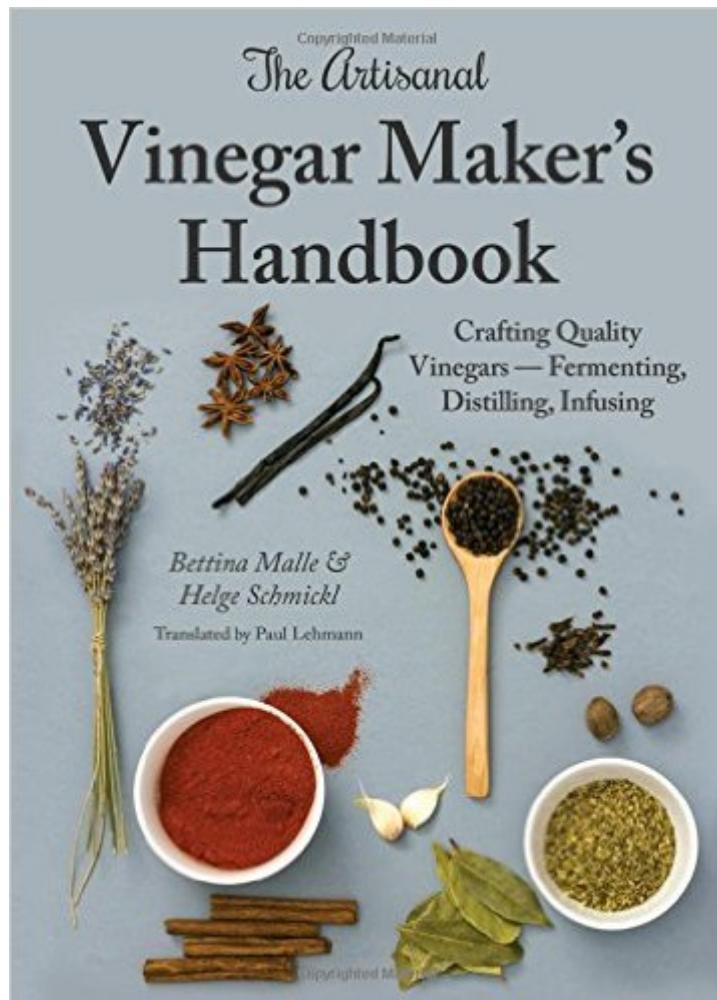


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# The Artisanal Vinegar Maker's Handbook



## Synopsis

Vinegar making is a very ancient craft. Mankind first harnessed the creation of vinegar, along with its preservative and medicinal qualities, more than ten thousand years ago. Nowadays, however, most guides to making your own vinegar are limited to allowing wine to ferment on its own, often with less-than-stellar results. Truly high-quality vinegar production is an art and science in itself. Austrian distillers Helge Schmickl and Bettina Malle use their experience and scientific background to provide special insight into the creation of artisanal vinegars. Translated into English for the first time, this guide offers tips on vinegar fermentation, distillation, and infusion. Schmickl and Malle instruct readers on the three processes commonly used to make vinegar - generator, surface, and submerged - as well as the ideal equipment for both the casual beginner and small-scale producer. Schmickl and Malle's meticulous experimentation has uncovered the optimal conditions for creating high-quality vinegar using every imaginable starter material, from wines to fruits to herbs. Readers will also learn recipes for using their vinegar in cooking, cleaning, and healthy living. Detailed, step-by-step instructions for over a hundred recipes illuminate this fascinating process for beginners, and even experienced vinegar crafters are bound to refine their techniques.

## Book Information

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## Customer Reviews

This book is perfect for both beginners and experienced readers. All descriptions are easy to follow and are written from a practical point of view. Beginners will appreciate the instructions "Traditional Method" and "Simple Vinegar Fermentation". Both sections contain important tips how to improve

the quality of vinegar right from the start of fermentation, without any analysis or calculation. Some tips were only known among professional producers for so far, the authors adapted these methods to household conditions - just by evaluating vinegar's smell, taste and appearance. Experienced readers learn from in-depth descriptions and more advanced instructions to receive fermented vinegar in an outstanding quality. From my own experience I know it's not so easy to ferment tasty vinegar by yourself. I've read several vinegar books, none of them describes the whole process more structured. The authors point out all critical issues - source of alcohol, infections, plagues, storage, old mother-of-vinegar, etc. The huge collection of recipes is amazing, for fermented vinegar (e.g., cider vinegar, aceto balsamico, etc.) as well as the usage of vinegar.

The whole story is covered: theoretical backgrounds for alcohol and vinegar fermentation as well as easy to follow user-friendly instructions for both fermentation types. With this book my students are able to work independently, especially to analyse the acetic acid and alcohol content in vinegar with simple equipment. The broad variety of described analytical methods is amazing! Excellent textbook for an interested audience.

More than I bargained for! This book gets into the chemistry of vinegar. There was a lot more information along those lines instead of ingredients, recipes and what not.

a bit technical. liked fermentation better

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