

Artisan Vegan Cheese From Everyday To Gourmet

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Purezza Vegan Pizza Stefania Evangelisti 2020-01-02 Winners of the World Pizza Award 2018 and Best Pizza at the National Pizza Awards 2018. Purezza, founded in Brighton in 2015, was the first vegan pizzeria in the UK. Passionate about plant-based food, their aim was simple: to make their menu superior to the traditional alternatives, revolutionising Italian food by using cruelty-free ingredients. This book makes it possible to enjoy their authentic tasting pizza with at home. Discover your perfect crust (wholemeal, sourdough or gluten-free), choose your favourite sauce, from a classic San Marzano Tomato to a vibrant green Asparagus Sauce, create exciting nut cheeses, from deliciously melty Cashew Mozzarella to a punchy Almond Gorgonzola, and finish it all off with a range of tempting toppings, such as Beetroot Carpaccio, Smoked Carrot Pancetta and Funghi Trifolati. There are also Dips and Dressings to enjoy alongside your pizzas, and a selection of vegan-ised classic Italian dishes and desserts. This book helps any home cook recreate the best vegan pizza that promises to be enjoyed by vegans and meat-eaters alike.

Crossroads Tal Ronnen 2015-10-06 More than 100 elegant, plant-based recipes from the acclaimed chef who's trailblazing "a new kind of flavor-first vegan cooking . . . Stunning" (Food & Wine). At his Los Angeles restaurant, Crossroads, Tal Ronnen is reinventing plant-based eating. The menu may be vegan, but there are no soybeans or bland seitan to be found. Ronnen and his executive chef, Scot Jones, turn seasonal vegetables, beans, nuts, and grains into sophisticated Mediterranean fare—think warm bowls of tomato-sauced pappardelle, plates of spicy carrot salad, and crunchy flatbreads piled high with roasted vegetables. In Crossroads, an IACP Cookbook Award finalist, Ronnen shares more than 100 accessible, unfussy recipes, all photographed in sumptuous detail. Here you will find vegan cuisine for the modern palate, with everything from weeknight dinners to snacks and appetizers, special occasion meals, desserts, and more. "Best Food Books of 2015" —USA Today

Grain Power Patricia Green 2014-01-07 TRANSFORM YOUR MEALS WITH HEALTHY & DELICIOUS GLUTEN-FREE ANCIENT GRAINS Grain Power makes it simple to include a variety of delicious gluten-

free ancient grains in your everyday meals. Ancient grains are great tasting and not only ideal for people with food allergies, gluten intolerance and health issues, but also those looking for delicious, nutrient-rich grains for a healthy lifestyle. Packed with lots of variety and unique, natural flavors, recipes feature the most popular and versatile gluten-free ancient grains available today. It's easy to super-charge all your meals with these health-boosting, nutrient-dense superfoods: amaranth buckwheat chia kañiwa quinoa millet oats sorghum teff Grain Power is a complete cookbook featuring everything you need to know about cooking these amazing ancient grains, as well as combining them into unique superblends. Grain Power features over 100 easy-to-make, delicious recipes like Pumpkin Spice Steel-Cut Oats, Chewy Chocolate Granola with Cherries & Buckwheat, Millet & Quinoa Blueberry Pecan Snack Bars, Smoked Ham and Leek Amaranth Chowder, Thin-Crust Vegetable Pizza with Fresh Basil, and Caramel Apple Buckwheat Crêpes.

Go Dairy Free Alisa Fleming 2018-06-12 If ONE simple change could resolve most of your symptoms and prevent a host of illnesses, wouldn't you want to try it? Go Dairy Free shows you how! There are plenty of reasons to go dairy free. Maybe you are confronting allergies or lactose intolerance. Maybe you are dealing with acne, digestive issues, sinus troubles, or eczema—all proven to be associated with dairy consumption. Maybe you're looking for longer-term disease prevention, weight loss, or for help transitioning to a plant-based diet. Whatever your reason, Go Dairy Free is the essential arsenal of information you need to change your diet. This complete guide and cookbook will be your vital companion to understand dairy, how it affects you, and how you can eliminate it from your life and improve your health—without feeling like you're sacrificing a thing. Inside: • More than 250 delicious dairy-free recipes focusing on naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings • A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more • Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips • A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health • An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition • Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations • Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances • Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

Vegetarian Suppers from Deborah Madison's Kitchen Deborah Madison 2012-06-06 The author of the bestselling cookbook classic, *Vegetarian Cooking for Everyone* and the forthcoming *In My Kitchen*, solves the perennial question of what to cook for dinner in her first collection of suppertime solutions, with more than 100 inspiring recipes to enjoy every night of the week. What's for supper? For vegetarians and health-conscious nonvegetarians, the quest for recipes that don't call for meat often can seem daunting. Focusing on recipes for a relaxing evening, Deborah Madison has created an innovative array of main dishes for casual dining. Unfussy but creative, the recipes in *Vegetarian Suppers from Deborah Madison's Kitchen* will bring joy to your table in the form of simple, wholesome, and delicious main dish meals. These are recipes to savor

throughout the week—quick weekday meals as well as more leisurely weekend or company fare—and throughout the year. The emphasis is on freshness and seasonality in recipes for savory pies and gratins, vegetable stews and braises, pasta and vegetable dishes, crepes and fritters, delicious new ways to use tofu and tempeh, egg dishes that make a supper, hearty cool-weather as well as light warm-weather meals, and a delightful assortment of sandwich suppers. Recipes include such imaginative and irresistible dishes as Masa Crêpes with Chard, Chiles, and Cilantro; Spicy Tofu with Thai Basil and Coconut Rice Cakes; Lemony Risotto Croquettes with Slivered Snow Peas, Asparagus, and Leeks; and Gnocchi with Winter Squash and Seared Radicchio. Vegan variations are given throughout, so whether you are a committed vegetarian or a “vegophile” like Deborah Madison herself, you’ll find recipes in this wonderful new collection you will want to cook again and again. I love supper. It’s friendly and relaxed. It’s easy to invite people over for supper, for there’s a quality of comfort that isn’t always there with dinner, a meal that suggests more serious culinary expectations—truly a joy to meet, but not all the time. Supper, on the other hand, is for when friends happen to run into each other at the farmers’ market or drop in from out of town. Supper is for Sunday night or a Thursday. Supper can be impromptu, it can be potluck, and it can break the formality of a classic menu. With supper, there’s a willingness to make do with what’s available and to cook and eat simply. It can also be special and beautifully crafted if that’s what you want. —from the Introduction

The PlantPure Kitchen Kim Campbell 2017-01-24 Is Your Kitchen a PlantPure Kitchen? The grassroots plant-based nutrition movement inspired by the film PlantPure Nation has helped foster a growing community of whole food, plant-based eaters. Key to its success has been the PlantPure Director of Culinary Education Kim Campbell's inspiring and delicious recipes. In 2015, her cookbook, *The PlantPure Nation Cookbook*, helped change the way people view the food they put in their bodies. Now, Campbell is back with even more inventive recipes bursting with flavor in *The PlantPure Kitchen*. Campbell builds on favorites from her last cookbook, turning recipes like the Creamy African Stew into tasty African Wraps, and shares tons of new recipes that will turn any plant-based eater into a chef with ease. With compassion for the challenges of following a plant-pure diet, Campbell lends advice about the best natural sweeteners, the most useful kitchen tools for plant-based cooking, vegan-friendly substitutions for making recipes gluten-free, and a whole lot more. Whether you are new to the lifestyle or looking to expand your own recipe repertoire, *The PlantPure Kitchen* makes committing to your health through eating plant-based exciting, accessible, and easy! From dips and spreads, like Crockpot Apple Butter, to classic dinners, like Welsh Rarebit, *The PlantPure Kitchen's* recipes will inspire you to lead a more plant-pure life. Recipes include: Strawberry Rhubarb Streusel Muffins Asian Noodle Salad Southwestern Chili Mac Potato-Crusted Mushroom Quiche Welsh Rarebit Slow Cooker Jackfruit Tacos Hot Fudge Sundae Cake Featuring a foreword by T. Colin Campbell, coauthor of the groundbreaking national bestseller *The China Study*, this book will become a kitchen staple for PlantPure veterans and newcomers alike.

This Cheese is Nuts! Julie Piatt 2017-06-13 The essential primer and guide to preparing delicious, totally vegan, nut-based cheeses, from the coauthor of *The Plantpower Way*. In their debut cookbook, *The Plantpower Way*, Julie Piatt and her ultra-endurance athlete husband, Rich Roll, inspired thousands to embrace a plant-fueled lifestyle, and through their advocacy efforts, podcasts, and talks, countless people are

now enjoying healthier and more vibrant lives. In *This Cheese Is Nuts*, Julie is bringing that message to the forefront once more, with a stunning collection of flavorful nut-based cheeses. Julie has always been known for her dairy-free cheeses, and here she shares seventy-five recipes using almonds, cashews, and other nuts to create cheeses anyone can make right at home. Nut-based cheeses are on the cutting edge in the world of vegan cuisine. They're remarkably simple to prepare (all you need are a few simple ingredients and a basic dehydrator), and in as little as twenty minutes, you can have an assortment of tasty fresh cheeses fit for any occasion. Even creating aged cheeses is easy—they require only a day or two in the dehydrator, so making “fancier” cheeses, like Aged Almond Cheddar, is an almost entirely hands-off process. And though they're delectable on their own, Julie's nut-based cheeses are a terrific component in her recipes for Raw Beet Ravioli with Cashew Truffle Cream, Country Veggie Lasagna with Fennel and Brazil Nut Pesto, French Onion Soup with Cashew Camembert, and more. Filled with the essential tips, tools, and mouth-watering recipes home cooks need to immerse themselves in the world of nut-based cheese-making, *This Cheese Is Nuts* will demonstrate why nut cheeses should be part of any healthy, sustainable diet.

The New Now and Zen Epicure Miyoko Schinner 2013-03-14 If you're craving something uncommonly delicious, but uncomplicated to prepare, look no further. From the Now & Zen Restaurant in San Francisco comes an imaginative collection of recipes that harmoniously blends distinctive cuisines—French, Japanese, Spanish, Italian, Greek, and Indian—in tempting vegan dishes. Acclaimed bakery chef and plant-based food innovator Miyoko Schinner shares her latest creations in this updated version of her popular gourmet vegan cookbook.

[Vegan Cheese: Simple, Delicious Plant-Based Recipes](#) Jules Aron 2017-06-13 Vegan cheeses that taste like the real thing—but healthy—made with nuts, seeds, tofu, or vegetables. Don't be intimidated by the idea of making cheese?vegan cheese is simple and straightforward, with clean, basic ingredients. Green-lifestyle expert Jules Aron shares the tricks of the trade for making sauces, cheese you can grate or slice, and soft spreadable options, using homemade nut milks, vegetables, and natural helpers like lemon juice, probiotics, agar-agar, and nutritional yeast. Not a nut lover? No problem, Jules Aron has you covered. Don't eat soy? Don't worry, there's something here for everyone. From mild and creamy Bries to sharp and firm Cheddar, you'll fall in love with eating well—and it's easier than you think! "Even the most luxurious-sounding cheeses described here, such as a maple fig double cream or a baked feta, are easy to make at home with the instructions provided." (Publisher's Weekly, starred review) "Jules Aron takes the mystery out of making dairy-free cheese." (PETA)

Natural Vegan Kitchen Christine Waltermeyer 2011-04-11 Christine Waltermeyer, founder and director of the Natural Kitchen Cooking School, shows why nothing can equal the flavors of fresh, seasonal, local and organic ingredients to make a meal that's luscious and satisfying. And one that delivers more nutritional bang for your buck with more vitamins and minerals and no chemical residues. This style of cooking empowers readers with the skills and knowledge to create radiant health. And with chapters such as Noodlemania, Casserole City, and Great Bowls of Fire, Ballads for Salads, Radiant Grains, and Don't Peek, I'm Dressing, fun is back in the kitchen. Meals are designed drawing from a rainbow of colors that represent the entire plant kingdom.

Readers also learn about which whole foods are natural beauty aids that promote shiny hair, clear skin, strong nails, and boost your metabolism.

The 100 Best Vegan Baking Recipes Kris Holechek 2009-09-08 Provides dozens of vegan baked-good recipes that are also free of lactose, saturated fats, and cholesterol, in a volume that explains how to prepare a range of healthier options from cupcakes and brownies to cookies and breads. Original.

What Vegans Eat: A cookbook for everyone with over 100 delicious recipes. Recommended by Veganuary Brett Cobley 2018-12-27 'A cracking cookbook bursting with delicious plant-based recipes' BOSH! What do Vegans Eat? The mystery is there is no mystery, from comforting Italian dishes to Sunday Roasts and Simple Suppers – vegans can have it all!

The Cheesy Vegan John Schlimm 2013-10-01 Offers dairy-free recipes for such dishes as mac-and-cheese and cheesecake, as well as base recipes for making plant-based cheeses.

Super Easy Vegan Cheese Cookbook Janice Buckingham 2018-12-04 The Super Easy Vegan Cheese Cookbook offers the simplest, no-fail recipes for the taste, texture, and cheesiness you crave. Vegan cheese making has come a long way from hard-to-find ingredients and specialty equipment. In the Super Easy Vegan Cheese Cookbook, you'll find the easiest recipes to make rich and creamy homemade vegan cheeses--and rival traditional cheese in any taste test. From Zesty Dijon Cheddar to Roasted Garlic Pistachio Cheese, this vegan cheese cookbook serves up plant-based alternatives to classic cheeses along with new favorites using nuts, coconut, and even cauliflower. Requiring nothing more advanced than a blender and using few, easy-to-find ingredients, the Super Easy Vegan Cheese Cookbook has everything you need to bring the craft of cheese making to your kitchen. The Super Easy Vegan Cheese Cookbook includes: A fool-proof introduction to vegan cheese making that outlines basic ingredients, kitchen set-up, pantry staples, ingredient prep, best practices, and storage tips. Easy recipes that use staple ingredients and equipment to make homemade vegan cheese affordable and doable. 75 classic and new vegan cheeses for cheese sauces and spreads, soft cheese, semihard pressed cheeses, hard and aged cheeses, and fermented, cultured cheeses. Enjoy your favorite cheeses--and make them too--with the simple, straightforward recipes from the Super Easy Vegan Cheese Cookbook.

Artisan Vegan Cheese Miyoko Schinner 2013-03-14 Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.

Vegan Yum Yum Lauren Ulm 2010-01-01 Lauren Ulm is a vegan cook whose star is on the rise. She hosts a popular blog that is read by more than 30,000 a day. She's a 2008 Veggie Awards winner from VegNews magazine who has been featured on The Martha Stewart Show, AOL, and the hippest sites on the web, including BoingBoing.net and Etsy.com. Now she delights her blog fans, as well as millions of vegetarian and vegan enthusiasts, with this sophisticated four-color cookbook filled with original and the most beloved meals from her blog. From appetizers to desserts, breakfasts to dinners, as well as holiday- and company-worthy fare, Ulm proves that vegan food doesn't have to be bland food. It's her love (okay, her obsession!) of making vegan foods exciting that is evident in her creations—recipes that are as artistic as they are quirky. With 90 percent of her ingredients available at any grocery store, her recipes are doable for the average person, and range from comfort-food staples like whoopee pies, macaroni, and blueberry cobbler, to foods with a sophisticated flair like mojito cupcakes, daikon noodle salad, and flaky pizza purse tapas appetizers. Stunning photographs and step-by-step instructions make Vegan Yum Yum an essential resource for any vegan kitchen.

The Gentle Chef Cookbook Skye Michael Conroy 2012-10-01 Plant-based seitan specialites.

[The Ultimate Uncheese Cookbook](#) Jo Stepaniak 2003-12-01 This is the perfect cookbook for those who need or want to eliminate dairy products but still enjoy their favorite dishes. This tenth anniversary edition offers completely new versions of the acclaimed, original recipes plus many new ones. You'll discover a whole new world of flavorful, cheesy-tasting dishes without the cholesterol and dairy allergies that can be harmful to your health. Whether for family dining or elegant entertaining, you'll find recipes that will suit the occasion. Renown nutritionist and dietitian, Vesanto Melina, brings you up-to-date on the latest research about dairy and your health. Tables and charts show calcium, protein, and other nutrients in a variety of plant foods to help you safely replace dairy in your diet. And this new edition contains designations for each recipe to indicate whether it is gluten, soy, nut, yeast, and/or corn free for people who are sensitive to a wide range of food allergens.

Artisan Cheese Making at Home Mary Karlin 2011-08-23 Just a century ago, cheese was still a relatively regional and European phenomenon, and cheese making techniques were limited by climate, geography, and equipment. But modern technology along with the recent artisanal renaissance has opened up the diverse, time-honored, and dynamic world of cheese to enthusiasts willing to take its humble fundamentals—milk, starters, coagulants, and salt—and transform them into complex edibles. *Artisan Cheese Making at Home* is the most ambitious and comprehensive guide to home cheese making, filled with easy-to-follow instructions for making mouthwatering cheese and dairy items. Renowned cooking instructor Mary Karlin has spent years working alongside the country's most passionate artisan cheese producers—cooking, creating, and learning the nuances of their trade. She presents her findings in this lavishly illustrated guide, which features more than eighty recipes for a diverse range of cheeses: from quick and satisfying Mascarpone and Queso Blanco to cultured products like Crème Fraîche and Yogurt to flavorful selections like Saffron-Infused Manchego, Irish-Style Cheddar, and Bloomy Blue Log Chèvre. *Artisan Cheese Making at Home* begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses like ricotta

and working up to developing and aging complex mold-ripened cheeses. Also covered are techniques and equipment, including drying, pressing, and brining, as well as molds and ripening boxes. Last but not least, there is a full chapter on cooking with cheese that includes more than twenty globally-influenced recipes featuring the finished cheeses, such as Goat Cheese and Chive Fallen Soufflés with Herb-Citrus Vinaigrette and Blue Cheese, Bacon, and Pear Galette. Offering an approachable exploration of the alchemy of this extraordinary food, *Artisan Cheese Making at Home* proves that hand-crafting cheese is not only achievable, but also a fascinating and rewarding process.

Vegan Sandwiches Save the Day! Tamasin Noyes 2012-09-01 What's the best thing since sliced bread? The sandwich of course! Layered with flavor, simple and portable, and full of endless variety, sandwiches have been stealing the show for as long as they've existed. But it's time for the traditional, calorie-laden, meat-centric sandwich to move over, because there's a new sheriff in town—the vegan sandwich! Filled with healthy, natural, plant-based ingredients, vegan sandwiches are your one-stop shop to total breakfast, lunch, or dinner satisfaction. Inside *Vegan Sandwiches Save the Day*, you'll find 101 amazing combinations to suit any time, any craving, and any occasion, from Apricot Breakfast Panini to Protein-Happy Quinoa Rolls and Curried Lentil Sloppy Joes. So whether you're packing a lunch for work, school, or play, or just want to indulge in a nutritious and pleasurable meal without spending hours slaving over the stove, *Vegan Sandwiches Save the Day* has the tasty solution you're looking for.

Vegan a la Mode Hannah Kaminsky 2012-06-01 Hannah Kaminsky has developed an international following for her delicious vegan recipes and mouthwatering food photography. Here she shares more than 100 of her best frozen dessert recipes, including coconut chai ice cream, blood orange frozen yogurt, pink pomegranate marble gelato, chocolate sorbetto, and apples and honey semifreddo. Due to inhumane animal practices and increasingly prevalent health issues, more and more Americans are turning to a diet free of all animal products. Whatever your motives for going vegan, there's no reason not to indulge in creamy, delicious ice cream.

Barefoot Contessa at Home Ina Garten 2012-10-30 #1 NEW YORK TIMES BESTSELLER Throughout the years that she has lived and worked in East Hampton, Ina Garten has catered and attended countless parties and dinners. She will be the first to tell you, though, that nothing beats a cozy dinner, surrounded by the people you love most, in the comfort that only your own home can provide. In *Barefoot Contessa at Home*, Ina shares her life in East Hampton, the recipes she loves, and her secrets to making guests feel welcome and comfortable. For Ina, it's friends and family—gathered around the dinner table or cooking with her in the kitchen—that really make her house feel like home. Here Ina offers the tried-and-true recipes that she makes over and over again because they're easy, they work, and they're universally loved. For a leisurely Sunday breakfast, she has Easy Cheese Danishes or Breakfast Fruit Crunch to serve with the perfect Spicy Bloody Mary. For lunch, she has classics with a twist, such as Tomato, Mozzarella, and Pesto Paninis and Old-Fashioned Potato Salad, which are simply delicious. Then there are Ina's homey dinners—from her own version of loin of pork stuffed with sautéed fennel to the exotic flavors of Eli's Asian Salmon. And since Ina knows no one ever forgets what you serve for dessert, she includes recipes for outrageously luscious sweets like Peach and Blueberry Crumble,

Pumpkin Mousse Parfait, and Chocolate Cupcakes with Peanut Butter Icing. Ina also lets readers in on her time-tested secrets for cooking and entertaining. Get the inside scoop on everything from what Ina considers when she's designing a kitchen to menu-planning basics and how to make a dinner party fun (here's a hint: it doesn't involve making complicated food!). Along with beautiful photographs of Ina's dishes, her home, and the East Hampton she loves, this book is filled with signature recipes that strike the perfect balance between elegance and casual comfort. With her most indispensable collection yet, Ina Garten proves beyond a shadow of doubt that there truly is no place like home.

The Vegan Meat Cookbook Miyoko Schinner 2021-05-11 100+ hearty, succulent, people-pleasing meals featuring vegan meat, from comfort food classics and speedy weeknight dinners to global flavors and showstoppers, plus recipes for DIY vegan meats and cheeses. "When vegan cheese queen Miyoko Schinner pens a new cookbook, you don't walk to your nearest bookstore. You run. . . . Get ready for your weeknight dinners to never be the same."—VegNews From the Impossible Burger and Beyond Meat to MorningStar Farms, Boca Burgers, and more, plant-based meats are a growing trend for those who want to help the planet, animals, and their health but don't want to give up the meaty flavors they love. In *The Vegan Meat Cookbook*, bestselling author Miyoko Schinner guides you through the maze of products available on store shelves and offers straightforward guidance on how to best use them in everything from Sausage Calzones with Roasted Fennel and Preserved Lemon to Hominy and Carne Asada Enchiladas with Creamy Green Sauce. Dig in to a satisfying vegan meal of Weeknight Shepherd's Pie with Bratwurst and Buttery Potatoes or Meaty, Smoky Chili. Wow your guests with Coq au Vin, Linguine with Lemon-Garlic Scallops and Herbs, or Lettuce Wraps with Spicy Garlic Prawns. For those interested in making their own vegan meats and cheese from scratch, there are recipes for Juicy Chicken, King Trumpet Mushroom Bacon, Easy Buffalo Mozzarella, Miyoko's famous Unturkey, and many more that you'll never find in stores. Whether you're cutting back on meat for your health, the environment, animal welfare, or affordability, *The Vegan Meat Cookbook* will satisfy the cravings of flexitarians, vegans, vegetarians, and even carnivores.

Chloe's Vegan Desserts Chloe Coscarelli 2013-02-19 Chef Chloe, the first vegan winner of Cupcake Wars, brings her signature creativity and fun to the best part of every meal: Dessert! CHEF CHLOE'S first all-dessert cookbook, *Chloe's Vegan Desserts*, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan. You can start the day with New York-Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream. Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs

like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist? Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, Chloe's Vegan Desserts will be your new vegan dessert bible.

The Homemade Vegan Pantry Miyoko Schinner 2015-06-16 A guide to creating vegan versions of pantry staples--from dairy and meat substitutes such as vegan yogurt, mayo, bacon, and cheese, to dressings, sauces, cookies, and more. Kitchen crafters know the pleasure of making their own staples and specialty foods, whether it's cultured sour cream or a stellar soup stock. It's a fresher, healthier, more natural approach to eating and living. Now vegans who are sick of buying over-processed, over-packaged products can finally join the homemade revolution. Studded with full-color photos, *The Homemade Vegan Pantry* celebrates beautiful, handcrafted foods that don't take a ton of time, from ice cream and pizza dough, to granola and breakfast sausage. Miyoko Schinner guides readers through the techniques for making French-style buttercreams, roasted tomatoes, and pasta without special equipment. Her easy methods make "slow food" fast, and full of flavor. *The Homemade Vegan Pantry* raises the bar on plant-based cuisine, not only for vegans and vegetarians, but also for the growing number of Americans looking to eat lighter and healthier, and anyone interested in a handcrafted approach to food.

Artisanal Gluten-Free Cooking Kelli Bronski 2012-07-31 Contains two hundred and seventy-five gluten-free recipes, including salsa verde, linguine with clam sauce, and pumpkin pie.

Artisan Vegan Cheese Miyoko Schinner 2012 Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavours out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favourite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.

Gluten-Free Vegan Comfort Food Susan O'Brien 2012-02-07 Features more than one-hundred comfort food recipes that satisfy both the gluten-free and vegan lifestyles, covering breakfast, kids' favorites, soups and salads, ethnic foods, and desserts.

Supermarket Vegan Donna Klein 2010-01-05 An all-new collection of delicious, simple vegan dishes using easy-to-find, readily available ingredients. Going vegan does not need to mean shopping at specialty food stores for unpronounceable ingredients with hefty price tags. In *Supermarket Vegan*, author and chef Donna Klein

shares more than 225 recipes for original, healthful dishes free of meat, eggs, and dairy, all made from ingredients you can get with just a quick trip to your local grocery store. Using fresh, canned, or boxed goods, Klein provides readers with recipes that are convenient, quick-to-prepare, and bursting with variety, color, and flavor. With dishes like Guacamole-Stuffed Cherry Tomatoes, Easy Lentil Soup, Grilled Portobello Mushroom and Vegetable Fajitas, Sesame-Peanut Fettucine, and Blueberry Peach Cobbler, you'll never run out of ideas — or miss the meat. With a useful glossary of ingredients, complete nutritional analysis for every recipe, and cooking and serving tips, variations, and substitutions, *Supermarket Vegan* will give you everything you need to make delicious plant-based meals.

Minimalist Baker's Everyday Cooking Dana Shultz 2016-04-26 The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements *Minimalist Baker's Everyday Cooking* is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Vegan Indian Cooking Anupy Singla 2012-07-06 Explore traditional Indian cooking using vegan ingredients with this volume of simple yet unforgettable recipes by the author of *Indian Slow Cooker*. Cookbook author Anupy Singla shares the secret to preparing classic Indian dishes without using animal products. *Vegan Indian Cooking* features 140 recipes that use vegan alternatives to rich cream, butter, and meat. The result is a terrific addition to the culinary resources of any cook interested in either vegan or Indian cuisine. Singla—a mother of two, Indian emigre, and former TV news journalist—has a passion for easy, authentic Indian food. She shares recipes handed down from her mother as well as many she developed herself—including fusion recipes that pull together diverse traditions from across the Indian subcontinent. After launching her *Indian As Apple Pie* line of spices, Singla builds on her culinary expertise with flavorful recipes that make vegan Indian cooking accessible to even the most hurried home chef.

MELT Stephanie Stiavetti 2013-10-22 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.

Unbelievably Vegan Charity Morgan 2022-01-18 NATIONAL BESTSELLER • 100+ big, bold, sock-you-sideways plant-based vegan recipes from the breakout star of *The Game Changers* “Charity is taking a practical approach to a plant-based diet. . . . She provides support and encouragement as she guides you through this exploration.”—Venus Williams, from the foreword ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Delish, Food52 Whether you’re new to plant-based eating or already a convert, when you cook vegan with Charity Morgan, private chef to elite athletes and rock stars, you may be leaving out the meat, dairy, and eggs, but you won’t be missing out on the flavor and indulgence of all your favorite comfort foods. In her highly anticipated first cookbook, Charity lays out a plan for anyone who wants to eat less meat—whether they are looking to go completely vegan or just be a little bit more meat-free. Pulling inspiration from her Puerto Rican and Creole heritage as well as from the American South, where she lives with her family, Charity’s recipes are full of flavor. Think Smoky Jambalaya; hearty Jerk-Spiced Lentils with Coconut Rice & Mango Salsa; Jalapeño-Bae’con Corn Cakes with Chili-Lime Maple Syrup; and a molten, decadent Salted Caramel Apple Crisp. *Unbelievably Vegan* offers more than 100 recipes for living a meat-free life without giving up your favorite comfort foods. Charity guides readers on how to use oyster mushrooms to stand in for chicken and how to spice walnuts to taste like chorizo! She proves that vegan food can be fun, filling, healthy, and above all else unbelievably delicious.

The Candle Cafe Cookbook Joy Pierson 2003-07-22 It’s hard enough to satisfy choosy diners at a hot New York restaurant—imagine having to do it without using meat, fish, dairy, or eggs! The Candle Cafe has been doing just that for years, offering vegan food that has earned the praise of food critics, celebrities, and countless New Yorkers. The food at the Candle Cafe expands the horizons of vegan cuisine, proving that the healthiest food can also be the most flavorful and satisfying. From delectable appetizers like Quesadillas stuffed with Portobellos and Red Peppers and Tofu Satay with Coconut-Peanut Sauce to classic dips like Hummus and Babaganoush, vegan cooking never tasted this good. Even the soups are special—Spring Vegetable Minestrone Soup is filled with fresh flavor, and Butternut Squash Soup gets a kick from toasted pumpkin seeds. Hearty, satisfying sandwiches and main courses like Barbecued Tempeh-Chipotle Burgers with Grilled Pineapple, Porcini Mushroom Stroganoff, and Indian Eggplant Curry are infused with delicious flavors from around the world. For dessert, treats like Chocolate Mousse Pie and Lemon-Tofu Cheesecake with Blood Orange Glaze are creamy and indulgent. With helpful tips on cooking beans and grains, a full glossary of ingredients, and plenty of color photographs, *The Candle Cafe Cookbook* is a treasure trove of vegan recipes that have been drawing crowds and raves for years.

One-Hour Dairy-Free Cheese Claudia Lucero 2019-02-05 From the author of *One-Hour Cheese*, more than 30 dairy-free cheese recipes made from easy-to-find ingredients that deliver maximum flavor and rich, creamy textures.

Cooking Vegan Vesanto Melina 2012-07-16 COOKING VEGAN was designed to help vegan and non-vegans alike understand how to use plant-based foods to sustain and maintain good health. Internationally renowned vegan dietitian Vesanto Melina and professional chef Joseph Forest combine their expansive knowledge and experience in this tour de force of information and tempting recipes to help readers expand their nutritional knowledge and increase their culinary repertoire. A companion book to Vesanto's best-selling *Becoming Vegan* (coauthored with Brenda Davis, R.D.), COOKING VEGAN expertly demonstrates that a well-balanced vegan diet supplies all the nutrients our bodies need. Explicit information is given on which foods provide protein to help maintain fitness, the right combination of nutrients to build strong bones, the best sources for carbohydrates and fats, and smart choices for obtaining vitamins D and B12. Each recipe has a complete nutritional analysis listing the number of calories and the amount of protein, fat, carbohydrates, minerals, vitamins, and essential fatty acids per cup or serving. A Vegan Food Guide describes the necessary food groups and provides recommended servings for optimal nutrition. Special emphasis was placed on creating foods that appeal to the senses of sight, smell, taste, and touch. A beginner seeking simplicity and a gourmet chef exploring the depths and nuances of flavor will both find nourishing and appetizing meals easy to assemble. Twelve daily menus combine recipes to help people of any age, activity level, or ability in the kitchen get a sense of how to mix and match dishes to suit their needs. A few of the delicious recipes to savor include Cashew Cheese Lasagne, Fiesta Quinoa Salad w/ Lime Dressing, Portobello Mushroom Burgers, Tuscan Minestrone and Chocolate-Orange Cake. *Cooking Vegan* shows how to adopt a diet that is not only healthful, but inspirational to prepare, and satisfying to eat.

Making Artisan Cheese Tim Smith 2005-11-01 Cheese is a sprawling, worldwide industry that has spawned interest among consumers in exploring fine cheeses. Now, you too can have your own slice of the trend. With this informative guide about home cheese making, you will be able to turn your kitchen into the perfect cheese laboratory, creating fresh, artisan cheese with flavor that will surpass that of any commercial product. With its inspiring, mouth-watering photographs, *Making Artisan Cheese* shares the secrets behind creating fifty types of cheeses, including mozzarella, feta, Swiss, cheddar, and Stilton. The book charts the best cheese and wine combinations and also provides you with information about other foods to pair the cheese with and how to store your creations to preserve their flavor and freshness.

Chloe's Kitchen Chloe Coscarelli 2012-03-06 Enter Chloe's Kitchen for delicious vegan recipes everyone will love. Chloe Coscarelli, the first-ever vegan chef to win Food Network's hit show *Cupcake Wars*, brings her trademark energy to this fun and healthy cookbook, including animal-free reinterpretations of 125 of America's favorite foods. Whether you're newly transitioning to veganism, a long-time vegetarian looking for some new ideas, or a busy mom introducing Meatless Mondays to her family, you'll find quick and easy recipes that will convert even the most reluctant to the delicious rewards of a plant-based diet. Chef Chloe's first-ever cookbook, illustrated throughout with gorgeous full-color photos of the mouthwatering dishes, offers helpful advice on how to set up your own kitchen for stress-free, healthful eating, as well as nutritional information, with support from the foreword by well-known physician Neal D. Barnard, M.D. Foodies of all stripes will revel in the huge array of incredibly appetizing, inventive recipes, all made with easily available ingredients, from savory starters to decadent desserts. Her comforting macaroni and cheese, creamy Fettuccine

Alfredo, crave-inducing sliders and fries, and adaptations of the most popular Chinese, Indian, and Mexican dishes will win over carnivores, omnivores, vegetarians, and vegans alike. With Chef Chloe, eating vegan doesn't mean giving up your favorite treats and flavors. Those with food allergies will appreciate the instructions throughout for making these meat-, egg-, and dairy-free recipes without gluten and soy, so everyone can enjoy them. And the icing on the (cup)cake is her renowned, coveted desserts—including the first publication of the recipes for her Cupcake Wars–winning vegan cupcakes—the ultimate indulgence without busting your belt.

The Art of Plant-Based Cheesemaking, Second Edition Karen McAthy 2021-05-25 Expanded and updated second edition of the Gourmand World Cookbook Awards, 2018, Vegan Category Winner. Learn the craft of making authentic, delicious non-dairy cheese from acknowledged master plant-based cheesemaker Karen McAthy. Comprehensively updated and expanded, the second edition of the "plant-based cheesemaking bible" takes vegan cheesemaking to a new level. Containing over 150 full color photos and enhanced step-by-step instructions, coverage and new information includes: Eight new cheesemaking recipes plus dozens more from beginner to pro New coverage of "mixed method" fast-firming cultured cheeses Going beyond nuts and seeds and using legumes for cheesemaking Dairy-free cultured butter, coconut milk yogurt, oat and cashew milk yogurt, and sour cream Growing plant-based cultures, including rejuvelac, sprouting, fermentation, kefir, and probiotic capsules Lactic acid fermentation and how to use it in cheesemaking Expanded coverage of flavors, aging, rind curing and smoking, and working with white and blue molds New recipe section for cooking with dairy-free cheeses including Coeur a la Creme, Buttermilk Fried Tempeh and more. The Art of Plant-based Cheesemaking, Second Edition is a must-have for aspiring DIY non-dairy cheesemakers, vegans, and serious foodies alike. The texture, the sharpness, the taste; you will be proud to serve up your creations.

Kansha Elizabeth Andoh 2012-02-28 A celebration of Japan's vegan and vegetarian traditions with 100 vegan recipes. Kansha is an expression of gratitude for nature's gifts and the efforts and ingenuity of those who transform nature's bounty into marvelous food. The spirit of kansha, deeply rooted in Buddhist philosophy and practice, encourages all cooks to prepare nutritionally sound and aesthetically satisfying meals that avoid waste, conserve energy, and preserve our natural resources. In these pages, with kansha as credo, Japan culinary authority Elizabeth Andoh offers more than 100 carefully crafted vegan recipes. She has culled classics from shōjin ryōri, or Buddhist temple cuisine (Creamy Sesame Pudding, Glazed Eel Look-Alike); gathered essentials of macrobiotic cooking (Toasted Hand-Pressed Brown Rice with Hijiki, Robust Miso); selected dishes rooted in history (Skillet-Scrambled Tofu with Leafy Greens, Pungent Pickles); and included inventive modern fare (Eggplant Sushi, Tōfu-Tōfu Burgers). Decades of living immersed in Japanese culture and years of culinary training have given Andoh a unique platform from which to teach. She explains basic cutting techniques, cooking methods, and equipment that will help you enhance flavor, eliminate waste, and speed meal preparation. Then she demystifies ingredients that are staples in Japanese pantries that will boost your kitchen repertoire—vegan or omnivore—to new heights.