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Everyday To Gourmet

Artisan Vegan Cheese: From Everyday To Gourmet

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. Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal

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directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

If you're craving something uncommonly delicious, but uncomplicated to prepare, look no further. **From the Now & Zen**

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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.

Finally, a collection of recipes that provides guilt-free comfort-food indulgence for vegans everywhere. With 125

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recipes and more than 30 food photos, author Julie Hasson aims to introduce plant-based diner fare both savory and sweet. This new vegan classic covers breakfast, lunch, and supper from the diner-gone-vegan! From pancakes, waffles, and luscious muffins to scrambles, faux Benedicts, and homemade sausage, this vegan cookbook has breakfast sizzling. Traditional lunches get a healthy new lease through clubs, open-faced sandwiches, soups, and pastas. Even filling casseroles, comforting mac-and-

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cheese, and slow-cooked stews are deliciously reinterpreted, followed by desserts ranging from shakes to creamy cheesecakes.

The Homemade Bread Revolution Continues
Artisan Pizza and Flatbread in Five
Minutes a Day

Over 125 Recipes So Tasty You Won't Miss
the Meat

Never Too Late to Go Vegan

A Couple Cooks - Pretty Simple Cooking
100 Delicious Vegetarian Recipes to Make
You Fall in Love with Real Food

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**Salt, Fat, Acid, Heat
Revolutionary New Takes on Everyone's
Favorite Anytime Meal**

Perfect for those with gluten or other food allergies, this collection of recipes uses ancient grains including amaranth, buckwheat, chia, kaniwa, quinoa, millet and others to create delicious, nutrient-rich meals for healthy living. Original.

Make your own real, non-dairy cheese at home — traditional methods for making plant-based cheese As plant-based, dairy-free diets continue to expand in popularity for health and ethical reasons, cheese often becomes the "last hurdle." Much of what passes for non-

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dairy "cheese" lacks the quality and depth of authentic, cultured cheese. Yet for aspiring DIY plant-based cheesemakers, much of the knowledge of this new craft is scattered in isolated kitchens, and there's no real reliable guidance to what works, what doesn't, and why, when making real, cultured plant-based cheese. This book aims to change all that and bring this new craft into the kitchens of the world. Written by a pioneering plant-based cheesemaker who draws deep from the well of experience, *The Art of Plant-based Cheesemaking* is a clear, highly practical guide that extends traditional cheesemaking methods into the realm of plant-based media as a substitute for dairy. Coverage includes:

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Understanding culturing and fermentation Essential ingredients and equipment for crafting plant-based cheese Plant and nut-based media and how to make them How to create and train plant-based cultures Delicious recipes for quick cheeses Advanced recipes for cultured and aged cheeses Resources for sourcing equipment and cultures. Packed with step-by-step recipes, straightforward processes, and encouraging experimentation, this book makes plant-based cheesemaking accessible for beginners and serious foodies alike. Simply everything you need to make delicious non-dairy cheese right at home. Karen McAthy is Executive Chef of Zend Conscious Lounge and Chef

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and Founder of Blue Heron Creamery in Vancouver, BC, which creates and supplies authentic cultured plant-based cheeses to restaurants, retail outlets, and private customers.

More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

The bean liquid we used to throw away turns out to be one of the most astonishing culinary discoveries of the decade. With its amazing egg-replacement abilities, miraculous "aquafaba" can be used as an egg-replacer to make everything from French toast to lemon meringue pie. Aquafaba can be used as a binder in both sweet and

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savory recipes and is a boon to vegans, people with egg allergies, as well as anyone interested in innovative cooking with a magical new ingredient. Aquafaba includes the story of how the bean liquid properties were discovered, how to use it, and how to make fabulous recipes, including: waffles crepes quiche burgers macarons marshmallows Aquafaba can even be used to make dairy-free cheese, ice cream, butter, and so much more. The book also includes a chapter filled with recipes that use the chickpeas and beans that remain after using their liquid to make aquafaba. The latest title by San-Diego-based author Zsu Dever (author of Vegan Bowls and Everyday Vegan Eats), Aquafaba features

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Zsu's signature photography, her easy-to-follow instructions, and metric conversion charts.

Go Dairy Free

Bigger Bolder Baking

350 Best Vegan Recipes

The Ultimate Uncheese Cookbook

Vegan Cheese: Simple, Delicious Plant-Based Recipes

Transform the Way You Eat with 250 Vegetarian

Recipes Free of Gluten, Dairy, and Refined Sugar

Whole Food Cooking Every Day

The Non-Dairy Evolution Cookbook

"Detailed step-by-step instructions are provided for creating non-dairy butter, milks and creams using a variety of plant-based

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ingredient options"--

“Appealing, fun, and doable recipes for the vegan pizzaiolo at home” with a guide to ingredients and equipment included (Diane Morgan, author of *Roots: The Definitive Compendium*). Love a warm, crisp, chewy thin-crust pizza with creamy, melty cheese? Just because you’re vegan doesn’t mean that you can’t bake amazing pizzas right in your own oven. Julie Hasson offers 50 deliciously innovative recipes and simple techniques that will have you making artisan-style, thin-crust vegan pizzas right in your own kitchen. *Vegan Pizza* is filled with 50 modern recipes from easy-to-make pizza dough (including spelt, whole wheat, and gluten-free crusts), creamy dairy-free cheese sauces, vibrant-flavored pestos and spreads, and meatless and wheat-less burger crumbles. Also included are inventive toppings and pizzas that run the gamut from

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comfort food like Eggplant Parmesan Pizza to fresh vegetable-laden pizzas like Asparagus, Tomato and Pesto Pizza. You'll even find desserts like Babka Pizza and Coconut Caramel Dream Pizza. "Julie Hasson has broken all the rules for pizza and taken it to uncharted territory . . . How about a Korean Bibimbap or Chili Mac pizza? Or one that marries peanut butter with barbecue sauce for a peanut Barbecue pizza? if you want the classics, you'll find those, too. After reading Julie's recipes, who needs pepperoni?" —Miyoko Schinner, cohost of Vegan Mashup "[A] compelling and thorough take on vegan artisan pizza. Classic pizzas such as garlic, sausage, and onion pizzas are reimagined and every bit as flavorful and toothsome as their traditional counterparts." —Diane Morgan, author of Roots: The Definitive Compendium "Vegans, rejoice . . . With a dazzling array of globally inspired toppings, pizza night will be

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healthier—and more fun—than ever before!” —Nava Atlas, author of *Wild About Greens*

"Every serious home-scale artisan cheesemaker--even those just beginning to experiment--will want this book as their bible to take them from their first quick mozzarella, to a French mimolette, and ultimately to designing their own unique cheeses. This comprehensive and user-friendly guide thoroughly explains the art and science that allow milk to be transformed into epicurean masterpieces. Caldwell offers a deep look at the history, science, culture, and art of making artisan cheese on a small scale, and includes detailed information on equipment and setting up a home-scale operation. A large part of the book includes extensive process-based recipes dictating not only the hard numbers, but also the concepts behind each style of cheese and everything you want to

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know about affinage (aging), and using oils, brushes, waxes, infusions, and other creative aging and flavoring techniques. Mastering Artisan Cheesemaking will also prove an invaluable resource for those with, or thinking of starting, a small-scale creamery. Let Gianacelis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking"--

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

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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.

The Homemade Vegan Pantry

Amazingly Easy, Wildly Delicious Vegan Recipes for Every Day of the Week

The Ultimate Guide for the Home-scale and Market Producer

The New Now and Zen Epicure

50 Cheesy, Crispy, Healthy Recipes

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The Over-50 Guide to Adopting and Thriving on a Plant-Based Diet

The PlantPure Kitchen

Delicious Vegan Cheese at Home

There's no shortage of vegetarian cookbooks out there, but it's rare that I find one that inspires me page after page as much as Amy Chaplin's *Whole Food Cooking Every Day*. Bon Appétit Eating whole foods can transform a diet, and mastering the art of cooking these foods can be easy with the proper techniques and strategies. In 20 chapters, Chaplin shares ingenious recipes incorporating the foods that are key to a healthy diet: seeds and nuts, fruits and vegetables, whole grains, and other plant-based

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foods. Chaplin offers her secrets for eating healthy every day: mastering some key recipes and reliable techniques and then varying the ingredients based on the occasion, the season, and what you're craving. Once the reader learns one of Chaplin's base recipes, whether for gluten-free muffins, millet porridge, or baked marinated tempeh, the ways to adapt and customize it are endless: change the fruit depending on the season, include nuts or seeds for extra protein, or even change the dressing or flavoring to keep a diet varied. Chaplin encourages readers to seek out local and organic ingredients, stock their pantries with nutrient-rich whole food ingredients, prep ahead of time,

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and, most important, cook at home.

Recipes, tips, and strategies for easy, delicious vegan meals every day of the week, from America's bestselling vegan cookbook author. How does Isa Chandra

Moskowitz make flavorful and satisfying vegan meals from scratch every day, often in 30 minutes or less? It's easy! In *Isa Does It*, the beloved cookbook author shares 150 new recipes to make weeknight cooking a snap.

Mouthwatering recipes like Sweet Potato Red Curry with Rice and Purple Kale, Bistro Beet Burgers, and Summer Seitan Saute with Cilantro and Lime illustrate how simple and satisfying meat-free food can be. The recipes are

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supermarket friendly and respect how busy most readers are. From skilled vegan chefs, to those new to the vegan pantry, or just cooks looking for some fresh ideas, Isa's unfussy recipes and quirky commentary will make everyone's time in the kitchen fun and productive. 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

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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.

Presents a collection of vegan recipes that range from simple dishes to party food, and provides advice on stocking a vegan pantry, using the right kitchen tools and equipment, and meal planning.

Vegan Cooking for Carnivores

Grain Power

A Beginner's Guide to Delicious Handcrafted Bread with Minimal Kneading

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How to Craft Real, Cultured, Non-Dairy Cheese
Celebrating Japan's Vegan and Vegetarian Traditions [A Cookbook]

150 Pizzas, Pastas, Pestos, Risottos, & Lots of Creamy Italian Classics

225 Meat-Free, Egg-Free, Dairy-Free Recipes for Real People in the Real World

More Than 100 Delicious Plant-Based Dishes Packed with the Kindest Protein in Town! - Includes Soy-Free and Gluten-Free Recipes!

Many bakers speak of their sourdough starter as if it has a magical life of its own, so it can be

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intimidating to those new to the sourdough world; fortunately with *Artisan Sourdough Made Simple*, Emilie Raffa removes the fear and proves that baking with sourdough is easy, and can fit into even a working parent 's schedule! Any new baker is inevitably hit with question after question. Emilie has the answers. As a professionally trained chef and avid home baker, she uses her experience to guide readers through the science and art of sourdough. With step-by-step master recipe guides, readers learn how to create and care for their own starters, plus they get more than 60 unique recipes

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to bake a variety of breads that suit their every need. Sample specialty recipes include Roasted Garlic and Rosemary Bread, Golden Sesame Semolina Bread, Blistered Asiago Rolls with Sweet Apples and Rosemary, No-Knead Tomato Basil Focaccia, Make-Ahead Stuffed Spinach and Artichoke Dip Braid and Raspberry Gingersnap Twist. With the continuing popularity of the whole foods movement, home cooks are returning to the ancient practice of bread baking, and sourdough is rising to the forefront. Through fermentation, sourdough bread is easier on digestion—often

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enough for people who are sensitive to gluten—and healthier. *Artisan Sourdough Made Simple* gives everyone the knowledge and confidence to join the fun, from their first rustic loaf to beyond. This book has 65 recipes and 65 photos.

Once the lonely, unattractive kin of sexier, more popular produce, root vegetables (along with tubers and rhizomes) finally get the love and attention they deserve in this inventive and far-reaching vegan cookbook. Instead of heavy stews and soups—the most common uses for root vegetables, in which they play mild-mannered backup to meat-centric

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ingredients—author Carla Kelly lets roots, tubers, and rhizomes shine on their own in recipes that include lighter versions of those traditional stews and soups as well as juices, salads, desserts, and ethnically inspired entrees such as potato, sauerkraut, and dill pierogies and sweet potato and pinto bean enchiladas. The book includes a great collection of raw bites and sides, as well as information on the wide variety of root vegetables available, including what to do with those mysterious specimens in the market such as kohlrabi, cassava, celeriac, and Jerusalem

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artichokes. There's also imaginative recipes that find new ways to use the more familiar parsnips, turnips, beets, and potatoes. Be the cool cook on the block and jump on the root vegetable bandwagon before the rest of the neighborhood does with help from Carla's amazing cookbook. Full-color throughout. Carla Kelly is a vegan blogger (Year of the Vegan) and home cook. She is the author of three previous books, the most recent of which was *Vegan al Fresco*.

If you're 50 or over and thinking (or already committed to!) a vegan diet and lifestyle that will

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benefit your health, animals, and the planet, look no further than this essential all-in-one resource.

Authors Carol J. Adams, Patti Breitman, and Virginia Messina bring 75 years of vegan experience to this book to address the unique concerns of those coming to veganism later in life, with guidance on:

- The nutritional needs that change with aging
- How your diet choices can reduce your odds of developing heart disease, diabetes, cancer, and other conditions
- Easy steps for going vegan, including how to veganize your favorite recipes and navigate restaurant menus, travel, and more
- How

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to discuss your decision to go vegan with friends and family • The challenges of caring for aging or ailing relatives who are not vegan • And many other topics of particular interest to those over 50. Warmly written, down-to-earth, and filled with practical advice, plus insights from dozens of seasoned over-50 vegans, *Never Too Late to Go Vegan* makes it easier than ever to reap the full rewards of a whole-foods, plant-rich diet.

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-

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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

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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

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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

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dessert bible.

Vegan Pizza

Chloe's Vegan Italian Kitchen

The Art of Plant-Based Cheesemaking, Second
Edition

Mastering Artisan Cheesemaking

This Cheese is Nuts!

Delicious Dairy-Free Cheeses and Classic "Uncheese"
Dishes

101 Entirely Plant-based, Mostly Gluten-Free, Easy
and Delicious Recipes

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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

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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

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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.

The essential primer and guide to preparing delicious, totally vegan, nut-

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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

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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

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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

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Cheese Is Nuts will demonstrate why nut cheeses should be part of any healthy, sustainable diet.

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

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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

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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

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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

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other top food allergy-friendly options and fully tested plant-based options for every recipe

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

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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

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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

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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.
Vegan Recipes to Comfort and Nourish You
From Everyday to Gourmet
Aquafaba
The Great Vegan Bean Book
Vegan a la Mode

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Make Mozzarella, Cheddar, Feta, and Brie-Style Cheeses—Using Nuts, Seeds, and Vegetables

Minimalist Baker's Everyday Cooking
More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More!

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

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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

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Vegan will give you everything you need to make delicious plant-based meals.

"Vegan chef Chloe Coscarelli creates more than 150 recipes inspired by Italian cuisine"--

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

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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)

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

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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**

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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.
The Ultimate Guide and Cookbook for Milk Allergies,
Lactose Intolerance, and Casein-Free Living
Over 130 Irresistible Recipes for Everyone
The New Rules of Cheese
Vegan Diner
Artisan Sourdough Made Simple
More Than 100 Frozen Treats Made from Almond,
Coconut, and Other Dairy-Free Milks
Mastering the Elements of Good Cooking
Sweet and Savory Vegan Recipes Made Egg-Free with

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the Magic of Bean Water

From the bestselling authors of the ground-breaking *Artisan Bread in Five Minutes a Day* comes a much-anticipated new cookbook featuring their revolutionary approach to yeast dough in over 100 easy pizza and flatbread recipes. With nearly half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread—as long as they can do it quickly and easily. When fans hailed their pizza and flatbread recipes as the fastest in their books, Jeff and Zoe got busy creating all new recipes. With a batch of their stored dough in the fridge and a pre-heated oven or backyard grill, you can give your family what they crave... Home-made, mouth-watering pizzas, flatbreads, and sweet and savory tarts, prepared in minutes! In *Artisan Pizza and Flatbread in Five Minutes a Day*, Jeff and Zoë show readers how to

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use their ingenious technique to make lightning-fast pizzas, flatbreads, and sweet and savory tarts from stored, no-knead dough. In addition to the classic flatbread doughs and pizza crusts, there are alternatives with whole grain, spelt, and gluten-free ingredients, and the authors include soups, salads, and spreads that turn flatbreads or pizza into a complete meal. In just five minutes a day of active preparation time, you can create favorites like Classic Margherita, Pita pockets, Chicago Deep Dish, White Clam Pizza, and Blush Apple Tart. *Artisan Pizza and Flatbread in Five Minutes a Day* proves that making pizza has never been this fast or easy. So rise...to the occasion and get baking!

Features over one hundred vegan recipes starring beans, from soups and spreads to cakes and cookies, and provides information on soaking and cooking times as well as preparation methods.

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A fun and quirky guide to the essential rules for enjoying cheese, including tips on selecting and tasting different varieties, serving and pairing cheeses, as well as a brief history on cheese and a rundown of how cheeses are made. This richly illustrated book from a lauded cheesemonger--perfect for all cheese fans, from newcomers to experts--teaches you how to make a stylish cheese platter, repurpose nibs and bits of leftover cheese into something delicious, and expand your cheese palette and taste cheeses properly. Alongside the history and fundamentals of cheese-making, you'll even learn why cheese is actually good for you (and doesn't make you fat!), find enlightenment on the great dairy debate--pasteurized versus not pasteurized--and improve your cheese vocabulary with a handy lexicon chart.

Gourmet restaurateur and vegan food expert Miyoko Schinner

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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

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eggplant parmesan and her own San Francisco cheesecake.

The Art of Making Your Own Staples [A Cookbook]

Kansha

Vegan Sandwiches Save the Day!

One-Hour Dairy-Free Cheese

Supermarket Vegan

The Vegan Meat Cookbook

Meatless Favorites. Made with Plants. [A Plant-Based Cookbook]

Chloe's Vegan Desserts

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

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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

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Save the Day has the tasty solution you're looking for. Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of

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long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy

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approach to cooking, artfully illustrated with a custom watercolor

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

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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-

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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.

From the author of the successful blog, mouthwateringvegan.com, comes over 130 incredible recipes to showcase how accessible, varied, delicious and nutritious vegan eating can be. In this book you'll find recipes for your favourite comfort foods in all their vegan glory. Here are meat-free, egg-free and dairy-free recipes that combine the idea of eating healthily, with food that is immediately satisfying, tastes great and is easy to prepare. From delicious dips, appetizers and soups; to main courses including curries,

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pastas, stews, burgers and salads. There are a whole host of recommended juices and smoothies and--at the sweeter end of scale--cookies, cakes and desserts. Mouthwatering Vegan transforms home cooking classics into vegan-accessible, delicious dishes. Miriam challenges herself to replicate dishes that are usually impossible to include in a vegan diet and opens up the scope for what vegan eating can be. Included in the book are recipes for vegan cheese, cream and mayonnaise; Chilli Con 'Carne', Shepherd's Pie, Mince & Ale Pie, Stroganoff Supreme and the Perfect Roast. As well as delicious dishes that celebrate pulses and vegetables, such as Aubergine, Chickpea and Potato Curry; Stuffed

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Tomatoes and Zucchini Casserole; Red Bean Nut Burgers; Spicy Rice & Quinoa Eggplant Bake; and Super Mushroom & Walnut Loaf. Many of Miriam's recipes are inspired by the Mediterranean and the Far East, and all of them have the health benefits of vegan cooking without sacrificing the taste. Mouthwatering Vegan opens up new possibilities for vegan eating that will make you rethink vegan cuisine.

The Art of Plant-Based Cheesemaking

130 Mouthwatering, Whole Food Recipes and Tips for a Plant-Based Life

A Modernist Culinary Approach to Plant-Based, Dairy Free Foods

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Isa Does It

Gourmet Vegan Recipes for the Enlightened Palate

True to Your Roots

A Freewheeling and Informative Guide

Mouthwatering Vegan

Ellen DeGeneres' personal chef, Roberto Martin, shares over 125 delicious vegan recipes he's created for Ellen DeGeneres and Portia de Rossi that he hopes will make healthy vegan cooking accessible and easy for everyone. Portia de Rossi explains in her foreword, "Roberto taught

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me that the key to making good food vegan is substitution ... you can enjoy all your favorite foods and never feel deprived." Some of the standouts Martin, a Culinary Institute of America-trained chef, has developed for Ellen and Portia include: Banana and Oatmeal Pancakes, Avocado Reuben, Red Beans and Rice, "Chick'n" Pot Pie, and Chocolate Cheesecake. Featuring mouthwatering photographs by award-winning food photographer, Quentin Bacon, this cookbook will appeal to die-hard carnivores and vegetarians alike.

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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

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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

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cheesecake.

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

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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

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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,

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animal welfare, or affordability, The Vegan Meat Cookbook will satisfy the cravings of flexitarians, vegans, vegetarians, and even carnivores. 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

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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

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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.