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Modernist and offers new and improved plant-based, dairy-free recipes to delight your palate. Detailed step-by step instructions are provided for creating non-dairy butter, milks and creams using a variety of plant-based ingredient options; cultured butter; cultured

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raw buttermilk; cultured cashew-
based creams; Greek-style yogurt
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based ingredient options; cultured butter; cultured raw buttermilk; cultured cashew-based creams; Greek-style yogurt and sharp, tangy cultured cheeses such as chevre, cream cheese, bleu cheese and ...

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and creams using a variety of plant-based ingredient options; cultured butter; cultured raw buttermilk; cultured cashew-based creams; Greek-style yogurt ...

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Conroy

The Vegan Divas Cookbook is a beautiful, elegant, and delicious cookbook full of healthy, cruelty-free fare from Fernanda Capobianco, owner of the Vegan Divas Bakery in New York City. Fernanda began her confectionary

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Modernist Culinary career as a manager and owner of the Payard Restaurant and Pastry shops in Rio de Janeiro.

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Skye Michael Conroy is the author

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ratings, 4 reviews, published
2014), The Gentle Chef Cookbook

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

Plant-based seitan specialites.

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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

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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

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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,

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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

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Provides detailed instructions for creating a wide variety of vegan gourmet foods including revised meat and seafood analogues with entrees; and expansive chapter of new non-dairy butters, creams and

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cheeses; breakfast and brunch dishes; refreshing salads and dressings; tasty appetizers, dips, and spreads; comforting soups and stews; velvety sauces and gravies; and vegan desserts. All recipes are vegan.

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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

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Modern-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,

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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,

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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: Understanding culturing and fermentation

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and how to make them How to
create and train plant-based
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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

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everything you need to make
delicious non-dairy cheese right at
home. Karen McAthy is Executive
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and Chef and Founder of Blue
Heron Creamery in Vancouver, BC,
which creates and supplies
authentic cultured plant-based

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*Please note: This cookbook is
TEXT-ONLY* Many people who
embrace a plant-based diet do so
for ethical reasons and not
because they dislike the flavor and

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texture of meat. But finding satisfying meat alternatives is not always easy for individuals who once enjoyed the flavors and textures associated with meat-based dishes, or for individuals who grew up with meat-based dishes as a traditional part of their

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family or ethnic heritage. This
TEXT-ONLY cookbook is an
expansion of my early work with
meat analogues in the Gentle Chef
Cookbook. With these recipes we
will explore new and different
ways to approximate the texture,
flavor and appearance of a wide

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Variety of meats, meat products and seafood at home using gluten, tofu and other wholesome plant-based ingredients and without the need for expensive factory equipment. The cookbook also offers a comprehensive section of recipes devoted to essentials and

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incidentalists needed for preparing meat analogues, as well as seasoning blends, gravies, sauces and condiments. A digital version of the cookbook in PDF format with beautiful full color photos can be purchased directly from TheGentleChef.com website. Many

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photos of the recipes can also be found on the website.

Finally, anyone embracing a dairy-free lifestyle (including vegan, paleo, or allergen-free) can make and enjoy the savory goodness of cheese—in one hour or less. In

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ingenious, step-by-step recipes,
traditional cheesemaker Claudia
Lucero shows how to make 25
delicious plant-based cheeses
using your choice of seeds, nuts,
and vegetables to achieve rich
flavor and creamy texture.

There ' s buttery Golden Swiss

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made with cauliflower and tahini paste—and a Brie made of cashews (or zucchini and potatoes), with a bit of truffle oil to capture its earthy essence. One-Hour Dairy-Free Cheese also shows how to make spreadable cream cheese, grated Parmesan, a smoky

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Cheddar, and even gooey cheese sauces. PLUS, techniques for making rinds, cheese plate pairings, tips on food allergy substitutions, and a recipe to highlight each dairy-free cheese: Stuffed Shishitos, Cucumber Maki, Creamy Zucchini Noodles, Spicy

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Beet Salad, and more. It ' s a whole new way to indulge in the impossible-to-resist pleasure of cheese, no matter what your dietary restrictions are.

From actor and avid traveler Mena Massoud comes a collection of

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diverse, delicious, and accessible vegan recipes inspired from dishes all over the world, perfect for everyone at the table! It ' s safe to say that veganism is no longer just a trend. Lifelong vegans, part-timers, and aspiring vegans are a diverse and eclectic group of

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people from all walks of life and backgrounds, and yet, there ' s very little out there in mainstream media that reflects this new reality. The Evolving Vegan cookbook celebrates both flavors and stories from a wide array of plant-based eateries all across

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North America, proving that a plant-friendly diet is truly accessible to all! In this book you will meet Cyrus Ichiza from Ichiza Kitchen in Portland, whose Taiwanese mother inspired him to share his Southeast Asian roots through authentically flavorful

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vegan dishes. You'll learn legendary behind-the-scenes secrets of San Francisco's Peña Pachamama, a Bolivian plant-based restaurant that serves national dishes like pique macho and aji de fideo. And you can finally conquer veganism once and for all, without

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sacrificing the delicious flavors you love. Containing recipes from many different countries and cultures, and including helpful tips for lifelong and transitioning vegans alike, *Evolving Vegan* takes you on a food-based road trip to explore the vibrancy of veganism

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With their heavy emphasis on

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meat, paleo cookbooks have had little to offer vegans...until now. Athlete, coach, and vegan advocate Ellen Jaffe Jones joins forces with chef extraordinaire and culinary genius Alan Roettinger to present a surprising yet delectable blend of plant-based vegan cuisine and

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popular paleo diets. Ellen examines both vegan and paleo dietary approaches, culling myth from reality. Laying bare the essentials, she proposes a simple, straightforward way of eating based on natural, whole, unprocessed foods that both diet

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Modernist endorser. Nutritional charts let you compare at a glance the value of vital macronutrients, such as protein and calcium, which play an important role in paleo diets, so you can easily select healthful, power-packed, plant-based alternatives to help you survive

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the rigors of civilized life. Just a simple hunt and gathering at your local grocery store, farmers market, or back-yard garden is all you'll need to evolve your diet from primitive to superhuman. Alan then takes these basic principles and guidelines and sets

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your primeval taste buds ablaze by dishing up wild creations and exotic flavor combinations using a bounty of fresh, whole foods such as nuts and seeds, fruits, vegetables, wild-crafted greens and mushrooms, and healthy fats (as well as the occasional cheat of

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beans or grain-like seeds). Dishes like Oyster Mushroom and Baby Bok Choy Curry, Dandelion Salad with Beets, Roasted Pumpkin Dip, and Tuscan Kale with Chili, Garlic, and Black Olives highlight the culinary delights that await in Paleo Vegan.

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