
Artisan Vegan Cheese English Edition

225 Meat-Free, Egg-Free, Dairy-Free Recipes for Real People in the Real World
Artisan Cheese Making at Home
Make Mozzarella, Cheddar, Feta, and Brie-Style Cheeses—Using Nuts, Seeds, and Vegetables
Go Dairy Free
Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix
Supermarket Vegan
A Modernist Culinary Approach to Plant-Based, Dairy Free Foods
Meatless Favorites. Made with Plants. [A Plant-Based Cookbook]
From Everyday to Gourmet
The Best Homemade Vegan Cheese and Ice Cream Recipes
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Gourmet Vegan Recipes for the Enlightened Palate
How to Craft Real, Cultured, Non-Dairy Cheese
The Vegetarian Flavor Bible
Minimalist Baker's Everyday Cooking
Making Artisan Cheesecake
More Than 125 Plant-Based Recipes for Indulging in the World's Ultimate Comfort Food
Vegan Cuisine for the Ethical Gourmet
70 Delicious Plant-based Cheeses
Simple and Delicious Plant-Based Recipes
Homemade Vegan Cheese, Yoghurt and Milk
Techniques & Recipes for Mastering World-Class Cheeses [A Cookbook]
The Art of Making Your Own Staples [A Cookbook]

How to Craft Real, Cultured, Non-Dairy Cheese
Vegan Cheese Making
Delicious Dairy-Free Cheeses and Classic "Uncheese" Dishes
American Cheese
This Cheese is Nuts!
Making milk, butter and cheese from nuts and seeds
Expert Techniques for Classic and Creative Recipes
More than 100 Great-Tasting and Healthy Recipes from My Family to Yours
The Amazing Homemade Vegan Cheese Recipes: Artisan Cheese Making At Home
Vegan Pizza
An Indulgent Odyssey Through the Artisan Cheese World
Mayim's Vegan Table
Mastering Artisan Cheesemaking

Artisan Vegan Cheese English Edition

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CUNNINGHAM MURRAY

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

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.

[Artisan Cheese Making at Home](#) Createspace Independent Pub

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.

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

Nuts, Seeds, and Vegetables Penguin

“Vegans, rejoice—Julie Hasson has given pizza a plant-strong makeover. With a dazzling array of globally inspired toppings, pizza night will be healthier—and more fun—than ever before!” —Nava Atlas, author of *Wild About Greens* and *Vegan Holiday Kitchen* “Julie Hasson has brought her incredibly talented baking skills and vegan ethos over to the savory side with this 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. I'm ready to make seasonal, vegetable-laden pizzas such as a corn, pesto, zucchini, and tomato pizza or even a sweet potato and kale pizza for my next pizza party. These are appealing, fun, and doable recipes for the vegan pizzaiolo at home.” —Diane Morgan, author of *Roots: The Definitive Compendium* “Julie Hasson has broken all the rules for pizza and taken it to uncharted territory. No longer is it about gooey cheese and tired toppings—it's about combinations of flavors so fun and original that it boggles the mind. 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, author of *Artisan Vegan Cheese* and cohost of *Vegan Mashup 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 comfort food pizzas like Chili Mac Pizza, Barbeque Pizza and Eggplant Parmesan Pizza, to fresh vegetable-laden pizzas like Sweet Potato and Kale Pizza, Corn, Zucchini and Tomato Pizza and Asparagus, Tomato and Pesto Pizza. There is even a chapter dedicated to dessert pizzas too, from Babka Pizza, to Berry Pie Pizza and Coconut Caramel Dream Pizza. With helpful information and tips on equipment and techniques, *Vegan Pizza* shares the secrets to fabulous, easy-to-make, dairy-free, meat-free thin-crust artisan pizza that tastes like it came from your neighborhood pizzeria. Now home cooks everywhere can get baking and make fabulous vegan pizzas in their own kitchens. *Go Dairy Free* Rowman & Littlefield

This volume provides historical, material, aesthetic, and philosophical explorations of plant-based and in vitro food products, including multi-disciplinary approaches from industry, academia, and food advocates.

Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix Ten Speed Press

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*.

Supermarket Vegan Quarry Books

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-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: 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 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.

A Modernist Culinary Approach to Plant-Based, Dairy Free Foods Andrews Mcmeel+ORM

From the author of *Away with Words*, a deeply hilarious and unexpectedly insightful deep-dive into a cultural and culinary phenomenon: cheese. “Who knew it was possible to enjoy reading about cheese as much as eating it? Remarkably entertaining, deeply insightful, and downright hilarious, *American Cheese* goes far beyond the plastic yellow slices we all know, and some love, revealing a community as quirky, passionate, and

creative as the cheese they put into the world.” — Jim Gaffigan, comedian/actor and New York Times bestselling author of *Food: A Love Story* Joe Berkowitz loves cheese. Or at least he thought he did. After stumbling upon an artisanal tasting at an upscale cheese shop one Valentine’s Day, he realized he’d hardly even scratched the surface. These cheeses were like nothing he had ever tasted—a visceral drug-punch that reverberated deliciousness—and they were from America. He felt like he was being let in a great cosmic secret, and instantly he was in love. This discovery inspired Joe to embark on the cheese adventure of a lifetime, spending a year exploring the subculture around cheese, from its trenches to its command centers. He dove headfirst into the world of artisan cheese; of premiere makers and mongers, cave-dwelling affineurs, dairy scientists, and restaurateurs. The journey would take him around the world, from the underground cheese caves in Paris to the mountains of Gruyere, leaving no curd unturned, all the while cultivating an appreciation for cheese and its place in society. Joe’s journey from amateur to aficionado eventually comes to mirror the rise of American cheese on the world stage. As he embeds with Team USA at an international mongering competition and makes cheese in the experimental vats at the Dairy Research Center in Wisconsin, one of the makers he meets along the way gears up to make America’s biggest splash ever at the World Cheese Awards. Through this odyssey of cheese, an unexpected culture of passionate cheesemakers is revealed, along with the extraordinary impact of one delicious dairy product. *Meatless Favorites. Made with Plants. [A Plant-Based Cookbook]* The Countryman Press

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

From Everyday to Gourmet Book Publishing Company

Emelie Holm is a nutritional therapist, lecturer and cookery author. Having previously written about cooking without white sugar, Emilie's journey from sugary sweets to raw food treats, and vegan dairy products, will inspire anyone hoping to achieve a healthier lifestyle. She currently lives in Hong Kong.

The Best Homemade Vegan Cheese and Ice Cream Recipes

Penguin

Throughout time, people have chosen to adopt a vegetarian or vegan diet for a variety of reasons, from ethics to economy to personal and planetary well-being. Experts now suggest a new reason for doing so: maximizing flavor -- which is too often masked by meat-based stocks or butter and cream. The *Vegetarian Flavor Bible* is an essential guide to culinary creativity, based on insights from dozens of leading American chefs, representing such acclaimed restaurants as Crossroads and M.A.K.E. in Los Angeles; Candle 79, Dirt Candy, and Kajitsu in New York City, Green Zebra in Chicago, Greens and Millennium in San Francisco, Natural Selection and Portobello in Portland, Plum Bistro in Seattle, and Vedge in Philadelphia. Emphasizing plant-based whole foods including vegetables, fruits, grains, legumes, nuts, and seeds, the book provides an A-to-Z listing of hundreds of ingredients, from avßav? to zucchini blossoms, cross-referenced with the herbs, spices, and other seasonings that best enhance their flavor, resulting in thousands of recommended pairings. The *Vegetarian Flavor Bible* is the ideal reference for the

way millions of people cook and eat today -- vegetarians, vegans, and omnivores alike. This groundbreaking book will empower both home cooks and professional chefs to create more compassionate, healthful, and flavorful cuisine.

Artisan Vegan Cheese Artisan Vegan Cheese
From Everyday to Gourmet

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

Vegan Dairy Abrams

Plant-based seitan specialites.

The Future of Meat Without Animals Macmillan

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's

Cookie Addiction.

Artisan Vegan Cheese Independently Published

Make it a classic or make it your own- with this book, you can create virtually any cheesecake you can imagine. Cheesecake is a classic, hugely popular dessert consisting of a mixture of soft cheese, egg, and sugar on a crust. There are many, many variations, from fruit-flavored cakes to cheesecake pops to versions with ricotta, quark, or goat cheese. And there are a variety of techniques for making a cheesecake successfully, including baking in a water bath and not baking at all, that can intimidate home cooks. Try your hand at mouthwatering recipes like: - Maple Macadamia Cheesecake - Goat Cheese Cheesecake with Honey & Lavender - Coffee-Toffee Cheesecake - Hot Chocolate Cheesecake - Mascarpone & Raspberry Cheesecake - Spiced Pumpkin Cheesecake - Even savory flavors like Roasted Tomato with Parmesan Cheesecake Making Artisan Cheesecake presents the classic and well-loved cheesecake in a new, adventurous, and modern way, and answers any questions about it that home cooks and bakers- foodies who love delicious classic desserts- might ask. In addition to sharing many variations, author Melanie Underwood teaches all the techniques behind building a range of different styles, and encourages readers to develop their own unique recipes. She also covers options for crusts, cheeses, and batters; baking techniques; how to keep the top from cracking; and the differences among various styles, including New York, Philadelphia, Chicago, Italian, Brazilian, and Japanese.

Gourmet Vegan Recipes for the Enlightened Palate New Society Publishers

Artisan Vegan Cheese From Everyday to Gourmet Book Publishing Company

How to Craft Real, Cultured, Non-Dairy Cheese Robert Rose

A guide that cuts through the haze of misinformation and delivers an insightful message to anyone living with or at risk from the following: cancer, diabetes, heart disease, obesity, Alzheimer's disease and /or osteoporosis. Dr Campbell illuminates the connection between nutrition and these often fatal diseases and reveals the natural human diet. He also examines the source of nutritional confusion produced by powerful lobbies, government entities and opportunist scientists. Part medical thriller, part governmental exposé.

The Vegetarian Flavor Bible Harvard Common Press

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.

Minimalist Baker's Everyday Cooking Ten Speed Press

"An indispensable guide for anyone who wants to live to age 100—by making sure there's a livable world when you get there." —Dan Buettner, New York Times–bestselling author of *The Blue Zones* Do you consider yourself an environmental ally? Maybe you recycle your household goods, ride a bike, and avoid too much air travel. But did you know that the primary driver of climate change isn't plastics, or cars, or airplanes? Did you know

that it's actually our industrialized food system? In this fascinating new book, authors Nil Zacharias and Gene Stone share new research, intriguing infographics, and compelling arguments that support what scientists across the world are beginning to affirm and uphold: By making even minimal dietary changes, anyone can have a positive, lasting impact on our planet. If you love the planet, the only way to save it is by switching out meat for plant-based meals, one bite at a time. "This fascinating, easy-to-read book will give you still another reason to eat plants and not animals: you will be doing a world of good—literally!" —Rip Esselstyn, #1 New York Times–bestselling author of *Plant-Strong* "Eating plants is not just good for your own health, it's imperative for the health of the planet. This well-argued, well-written book makes it clear why everyone should consider a plant-based diet today." —Michael Greger, MD, New York Times–bestselling author of *How Not to Die* "Possibly the single most important environmental book I've read in years. A must for everyone." —Kathy Freston, New York Times–bestselling author of *The Lean*

Making Artisan Cheesecake BenBella Books

50 decadent and delicious dairy-free recipes that everyone will want to indulge in.

More Than 125 Plant-Based Recipes for Indulging in the World's Ultimate Comfort Food Workman Publishing

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)