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Homemade Vegan Cheese, Yoghurt and Milk (Hardback)

By Yvonne Hölzl-Singh

GRUB STREET, United Kingdom, 2018. Hardback. Condition: New. Language: English . Brand New Book. Dairy goes vegan! The recipes in this book are all temptingly good. They are clear and simple and you are led through each process step-by-step. In the introduction to the book, which is beautifully illustrated with colour photographs throughout, you have all the information you need about the essential ingredients (and not just soya), kitchen utensils and the various fermentation starters that are available, how to make them yourself, which other ingredients are helpful and above all where you get them. You will find all sources listed. There are basic recipes, such as cashew cheese, on which other recipes then build and a whole range of vegan `milk classics to make. Vegan cheese, yogurt, tofu, milk, cream and butter are surprisingly diverse and easy to prepare. The wealth of recipes spans the spectrum from tomato rosemary cheese made from almonds, fermented by Rejuvelac and herbal cream cheese from coconut cream, almond creme fraiche to chickpea tofu. There is even a recipe for cheese dip for nachos, and mac-and-cheese. In addition to the cheeses you will find plenty of spreads, butters with different flavours and full-bodied delicacies...



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Reviews

Absolutely among the best publication I have at any time go through. It is definitely basic but shocks from the 50 % of the book. I discovered this book from my i and dad advised this publication to find out.

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