



BOOKLER 2.0

AN NPM BOOK

Contents

| | |
|--|----|
| Chapter 1: Stew | 3 |
| Chapter 2: Bibimbap | 4 |
| Chapter 3: Curry sauce | 5 |
| Chapter 4: Ramen | 6 |
| Chapter 5: Crazy's | 7 |
| Chapter 6: Aglio olio e peperoncino | 8 |
| Chapter 7: Puttanesca | 9 |
| Chapter 8: Pizza | 10 |
| Chapter 9: Chilli cheese fries | 11 |
| Chapter 10: Green Bean Casserole | 12 |
| Chapter 11: Seitan Bourguignon | 14 |
| Chapter 12: Yorkshire Puddings | 16 |
| Chapter 13: Mayu (Black Garlic Oil) | 17 |
| Chapter 14: Pesto | 18 |
| Chapter 15: Chilli crisp oil | 19 |
| Chapter 16: Tahini dressing | 21 |
| Chapter 17: Chocolate Depression era Cake | 22 |
| Chapter 18: Coconut Tres Leches Cake | 24 |

Stew

Ingredients

- Onion (2 chopped)
- Garlic (2 cloves minced)
- Celery (bunch)
- Paprika (1tbsp)
- Carrots (bunch) chopped
- New potatoes (10/15) chopped
- Stout (Guinness) $\frac{2}{3}$ can
- Tomato puree (2 tbsp)
- Frozen peas (handful)
- 4 Tofu wieners (sliced)
- Fresh parsley (chopped)

Method

1. Using a Dutch oven or similar. Sauté the onion and celery for 10 minutes. Add minced garlic and cook for a further 2 or three minutes. Add paprika and fry for an extra 30 seconds then add stout. Allow it to bubble away for two minutes then add tomato purée and stir through.
2. Add potatoes and carrots and simmer for about 45 minutes to 1 hour until tender.
3. Take a couple of ladles of the stew and liquidise then add back to the stew to thicken the stew.
4. Sauté the sliced tofu wieners and add to the stew. Add peas and leave for 5 minutes to warm through.
5. Optional fresh chopped parsley to garnish.

Bibimbap

Ingredients

- Sushi rice (white - one serving per person)
- Spinach
- Onion (Sliced)
- carrot (Ribboned)
- Bean sprouts
- Tofu (firm) baked - (oven bake in strips for 30-40 minutes with a little oil)
- Shiitake mushrooms (once cooked flash fry in Soy Sauce)

To garnish

- Gojuchang paste (couple of spoonfuls)
- Sesame seeds
- Ginger (pickled)

Method

1. Boil the rice separately.
2. Stir fry each ingredient separately and set aside (kept warm).
3. Serve in bowl arranged separately. Stir the ingredients together thoroughly just before eating.

Curry sauce

Ingredients & Method

- 5 cm piece of ginger
- 4 cloves of garlic
- $\frac{1}{2}$ a bunch of fresh coriander stalks
- 1 fresh red chilli
- Onion

Fry for 20 minutes

- 1 level tbsp of ground coriander
- 2 level tsp of turmeric
- 1 heaped tsp of paprika
- 1 heaped tsp of garam masala

Cook for 2 minutes

- 6 tbsp of ground almonds.

Cook for 1 minute

- 1 x 400g tin of plum tomatoes
- 1 stock cube
- 300 ml water

Cook for 5 minutes

- 2 x 400g tin of light coconut milk

Cook for 40 minutes

Ramen

Ingredients

- 1 medium yellow onion - chopped
- 4-6 cloves of garlic - chopped
- 2 cloves of garlic minced garlic
- 1 (4-inch) knob ginger, finely sliced
- 1 tbsp sesame oil
- Vegetable stock
- ¼ cup white or yellow miso paste
- 3 tbsp tahini
- Soy sauce
- Mirin
- Tofu (firm) baked - (oven bake in 2cm cubes for 30 -40 minutes with a little oil)
- Carrots (Cut out thin, shallow wedges from side of carrot then cut into discs)
- Pak choi
- Noodles

To garnish

- 6 spring onions, roughly chopped and soaked in Rice wine (or similar)
- Mayu (Black garlic oil)

Method

1. In dutch oven or similar fry the onion, garlic and ginger (and the chopped carrot wedges) in the sesame oil for 5 minutes or so on a medium heat. Once cooked add a dash of soy sauce and mirin. Add the chopped carrots and cover with vegetable stock by 1 inches and cook until tender (but still with a bit of bite).
2. Add the Miso paste, tahini, minced garlic and cook through, cook for about 5 minutes and then add the Pak choi and noodles. Cook though and add the baked tofu.
3. Serve with spring onions and black garlic oil

Crazies

Crazies

Serves 2 people.

Ingredients

- Giant couscous (around 200g)
- Tofu (1 carton - cut into steaks - 2cm thick)
- Kale (1 bag - shredded)
- New Potatoes (around 10-15 cubed)
- Vegetable stock (200ml)

Method

1. Bake the cubed potatoes in a little oil (rapeseed) for 40-45 minutes or until golden brown.
2. Bake the tofu steaks in a little oil (rapeseed) for 40-45 minutes or until golden brown, then cut into strips.
3. Boil the couscous in water for 6-8 mins or until tender, drain.
4. Boil the kale in water, cover and simmer for 4 minutes.
5. Make around 100ml vegetable stock per person
6. Add the ingredients to a bowl in this order, Tofu strips in the centre of the bowl, Couscous (around the tofu), Potatoes sprinkled on top of the tofu and couscous, then the Kale over the top.
7. Pour the stock over all the bowl contents

Aglío olio e peperoncino

Ingredients

- Garlic (3 - 5 cloves per person)
- Red chilli - Scotch bonnet
- Olive Oil
- Spaghetti (500g)

Method

1. Start with just a little extra virgin olive oil in a sauté pan and put in your sliced garlic while the oil is still cold. Raise the temperature slowly and just before the garlic starts to fry, pull the pan off the heat, add a little more cold oil, then put it back on the heat. Keep doing this several times, adding a little more of the cold oil each time, so that you keep the temperature down and the garlic is not frying, but just infusing the maximum amount of its flavour into the oil before you put in the chilli.
2. Cook the spaghetti in plenty of boiling salted water, and slice your chilli (around a tbspful, or more if you prefer) and around 4 cloves of garlic about a millimetre thick.
3. You need around 200ml of good extra virgin olive oil, but start with a little of it, cold, in the pan. Put in your garlic, then keep taking the pan off the heat and adding a little more cold oil, then returning it to the heat so that you don't burn the garlic.
4. Once all the oil is in, you can let the garlic begin to take on a little bit of colour and put in your chopped chilli. Let it cook very briefly, stirring it into the garlic, then pull the pan from the heat and stir in a couple of spoonfuls of the cooking water from the pasta – take care, as it may spit.
5. When the pasta is cooked but still al dente, lift it out and drain it, but keep back the cooking water.
6. Toss the pasta really well through the oil, garlic and chilli, adding a little more cooking water from the pasta if it is too dry, as you want the garlicky hot oil to really cling to the spaghetti, and serve straight away. If you like, you can toss through a tbsp of chopped fresh parsley and finish with some grated parmesan or pecorino.

Puttanesca

Ingredients

- 4 tbsp olive oil
- 200g/7oz chopped onions (or 2 medium onions, roughly chopped)
- 4 garlic cloves, finely sliced
- 125g/4½oz drained, pitted black olives, cut in half
- 2 tbsp capers (from a jar), drained
- 1 tsp dried chilli flakes
- ½ tsp fine sea salt
- 400g Passata
- 150ml/5fl oz red wine or vegetable stock
- 300g/10½oz dried spaghetti
- freshly ground black pepper
- handful fresh flatleaf parsley leaves, roughly chopped (optional)

Method

1. Heat 3 tbsp of the oil in a large, non-stick saucepan over a medium heat. Add the onions and garlic and fry gently for 4-5 minutes, stirring regularly, until softened and very lightly browned.
2. Stir in the olives, capers, chilli flakes and salt, then add the tinned tomatoes and red wine (or stock). Bring the mixture to the boil, then reduce the heat until the mixture is simmering. Simmer very gently for 40-45 minutes, stirring regularly, until the sauce has thickened.
3. Once the sauce has been cooking for 30 minutes, half-fill a large saucepan with boiling water. Add the spaghetti and cook according to the packet instructions, until al dente.
4. When the pasta is cooked to your liking, reserve 3 tbsp of the cooking water in a bowl, then drain the pasta in a colander and return it to the saucepan.
5. Add half of the sauce to the cooked spaghetti, then stir in the reserved cooking water. Continue to stir the mixture carefully until the spaghetti is coated in the sauce. Season, to taste, with freshly ground black pepper.
6. To serve, transfer the spaghetti and sauce to a warmed serving dish, then pour over the remaining sauce. Drizzle over the remaining tbsp of oil and garnish with the parsley, if using. Serve immediately.

Pizza

Ingredients

For the dough

- 375g (13 oz) AA plain flour
- 1 tsp salt
- 1 tbsp caster sugar
- 7g ($\frac{1}{4}$ oz) dried active baking yeast
- 2 tbsp olive oil
- 225ml (8 fl oz) warm water (45 C)

Base

- Red onion
- San Marzano Tomatoes (chopped - can)
- Garlic (very thinly sliced)
- Franks hot sauce - a dash

Method

1. Combine flour, salt, sugar, and yeast in a large bowl. Mix in oil and warm water. Spread out on a large pizza pan.
2. Cook the onion, tomatoes, garlic for 20 minutes on a low heat. Add dash of hot sauce at end (optional) spread on the dough.
3. Top as desired.
4. Bake at 190 C / Gas mark 5 for 20 to 25 minutes.

Chilli cheese fries

Ingredients

For the Lentil Chilli

- 1 can of French Lentil soup
- 1 bell pepper [120g]
- $\frac{1}{4}$ onion [20g]
- $\frac{1}{2}$ cup kidney beans [125g]
- $\frac{1}{3}$ cup tomato sauce [90g]
- $\frac{1}{2}$ tsp taco seasoning
- $\frac{1}{2}$ tsp chilli powder
- Pinch of red pepper flakes
- $\frac{1}{4}$ tsp cumin

For the 'Cheese' Sauce

- 1 cup potatoes, chopped
- 1 carrot, chopped
- $\frac{1}{4}$ cup cashews
- 1 tbsp nutritional yeast [5g]
- $\frac{1}{2}$ cup non-dairy milk [120g]

6 oz fries

Method

1. Prepare your fries whether you are making them homemade or store-bought.
2. Prepare chilli by adding chopped peppers and onions to a pot. Cook in 1-2 tbsp of water on low heat until the onions are translucent.
3. Add the lentil soup, kidney beans, tomato sauce and seasonings. Cook for 20 minutes on low heat to simmer.
4. Prepare cheese sauce by boiling the potatoes, cashews and carrots for 15 minutes.
5. Drain and add them into a blender with the nutritional yeast, salt and non-dairy milk. Blend until smooth.
6. Once the fries are done cooking place them on a plate. Top with the chilli and cheese sauce and garnish with green onion, red onion and jalapeño.

Green Bean Casserole

Ingredients

- Kosher salt
- 1 ½ pounds (680g) green beans, trimmed and cut into 2-inch lengths
- 1 medium yellow onion, roughly chopped
- ½ pound (225g) button, stems trimmed
- 3 cups (710ml) vegetable stock or low-sodium broth, plus more as needed
- One (2-pound; 900g) head cauliflower, cored and cut into medium florets (1 ½ pounds or 680g after prep)
- 3 tbsp (45ml) extra-virgin olive oil
- 1 tbsp nutritional yeast
- 1 tsp garlic powder
- 1 tsp fresh thyme leaves or ½ tsp dried thyme
- Finely grated zest of 1 lemon (optional)
- Freshly ground black pepper
- Rapeseed oil or other neutral oil, for frying
- 1 large red onion, halved and thinly sliced into half moons

Method

1. Fill a large saucepan about halfway with water and bring to a boil. Season generously with salt, then add the green beans and cook until just tender, about 6 minutes. Drain the beans and rinse out the saucepan.
2. In a food processor, pulse the yellow onion and mushrooms until finely chopped, about 15 pulses. Transfer to a large bowl and rinse out food processor bowl.
3. In the same saucepan used for the green beans, bring vegetable broth to a simmer over medium heat. Reduce heat to medium-low and add the cauliflower. Cover and cook until the cauliflower is very tender when pierced with a knife, about 10 minutes. (If the broth seems to be steaming from under the lid, reduce the heat to low. You want to cook the cauliflower while retaining as much liquid as possible.)
4. Transfer the cauliflower and cooking liquid to the rinsed-out food processor bowl and let cool slightly. Purée the cauliflower until very smooth. (You can also purée the cauliflower using a high-powered blender, if you have one, which will give you the best texture. However, you can achieve a smooth purée if you let a food processor

- run for a solid minute or more and scrape down the sides occasionally.)
5. Preheat the oven to 350°F (180°C). Rinse out the saucepan again, then dry well. Add olive oil and heat over medium heat until shimmering. Add mushrooms and onions and season generously with salt. Cook, stirring frequently, until mushrooms and onions stop releasing water and are tender, about 10 minutes.
 6. Add the cauliflower sauce, nutritional yeast, garlic powder, thyme, and lemon zest (if using) and season with salt and pepper. (Don't be shy with the salt and pepper!) Stir in the green beans. If the sauce seems too thick, add more broth until you reach a consistency you like. Transfer the green beans and sauce to a 2-quart baking dish.
 7. Bake the casserole until hot and bubbling, 25 to 30 minutes.
 8. Meanwhile, in a medium saucepan, heat $\frac{1}{2}$ inch rapeseed oil until the oil is hot enough that it bubbles when you add a piece of red onion. Add half of the sliced red onion and fry, stirring occasionally, until golden brown, 9 to 10 minutes. Using tongs or a spider, transfer the onions to a paper towel-lined plate. Season generously with salt. Repeat with remaining red onions. When the onions are cool enough to touch, use your hands to fluff them a bit so they crisp up.
 9. Let casserole cool for about 5 minutes, then top with the onions and serve.

Seitan Bourguignon

Ingredients

for the stew

- 1 tbsp olive oil
- 12 oz. seitan, sliced
- 16 oz. brown mushrooms, quartered
- 1 tsp salt, divided
- 1 tsp pepper, divided
- 1 cup sliced shallots
- ½ head garlic, minced
- 1 tbsp AP flour
- one bottle of Cabernet Sauvignon
- 2 bay leaves
- a few sprigs of thyme

for the vegetables

- 2 tbsp refined coconut oil
- one package of Vegan Bacon, chopped
- 1 tsp liquid smoke
- 1 ½ cup carrots, chopped
- 1 cup pearl onions (I used frozen)
- ¼ cup water or vegetable stock

to serve

- mashed potatoes or crusty bread
- fresh chopped parsley

Method

1. Melt the vegan butter and olive oil in a large Dutch oven over medium heat. Place the seitan slices into the pot, season with half the salt and pepper, and allow to brown on one side. Flip and brown the other side. Add the mushrooms to the pot, season with the remaining salt and pepper and stir. After a few minutes, they will release a lot of moisture. If you find them sticking, add a little splash of broth and stir.
2. Preheat your oven to 350.

3. Add in the shallots and allow to soften for a few minutes, then add in the minced garlic and stir. Allow to soften for a few minutes more, then add the flour and stir until the seitan and mushrooms are well coated.
4. Increase the heat a bit. Add in the entire bottle of wine, bay leaves and thyme and give it a stir.
5. Cover with a lid and place into the oven to cook for 1 ½ hours.
6. When you have about 45 minutes left on the stew cook time, place a smaller Dutch oven on the stovetop over medium heat and add the coconut oil. Place the chopped vegan bacon into the pot and allow to brown a bit around the edges. Add in the liquid smoke.
7. Place the carrots, onions and stock into the pot. Reduce the heat to its lowest setting, cover with a lid, and allow to cook and soften for 20-30
8. Remove the stew from the oven and remove the thyme sprigs and bay leaves.
9. Place the desired amount of stew into bowls and top with the vegetables.
10. Serve with mashed potatoes or crusty bread and garnish with fresh chopped parsley.

Yorkshire Puddings

Ingredients

- 260g (2 generous cups)
- self-raising flour
- 2 tsp baking powder
- 1 tsp sea salt
- 480ml (2 cups) soy milk
- milk of your choice
- vegetable oil, for greasing

Method

1. Preheat the oven to 210°C (420°F). Pour about 2 tsp of oil into each hole in a 12-hole Yorkshire-pudding baking tin. Mix the flour, baking powder and salt together well in a large mixing bowl. Add the milk to the bowl, whisk together until smooth, then pour the batter into a jug.
2. Now it's time to get the baking tray hot – place it into the oven for 4 minutes, then remove the tray and quickly fill each hole with batter.
3. Carefully put the tray back into the oven for 16 minutes, or until the puddings are golden brown and nicely risen. Serve straight away.

Mayu (Black Garlic Oil)

Ingredients

- ¼ cup canola or vegetable oil
- 10 medium cloves garlic, minced (about 3 ½ tbsp)
- ¼ cup roasted sesame oil

Method

1. Combine rapeseed oil and garlic in a small saucepan and cook over medium-low heat, stirring, until it starts to brown. Reduce heat to low and continue to cook, stirring frequently, until garlic turns completely black, about 10 minutes (garlic will become very sticky in the process).
2. Transfer mixture to a heat-proof bowl and add sesame oil. Transfer to a blender and blend on high speed until completely pulverised, about 30 seconds. Transfer to a sealable container and store in the refrigerator for up to 2 months.

Pesto

Ingredients

- 2 cups packed (96g) fresh basil (large stems removed)
- 3 tbsp (25 g) pine nuts or walnuts (if nut-free, try sunflower seeds!)
- 3 large cloves garlic, peeled
- 2 tbsp (30 ml) lemon juice
- 3-4 tbsp (9-12 g) nutritional yeast
- $\frac{1}{4}$ tsp sea salt, plus more to taste
- 2-3 tbsp (30-45 ml) extra virgin olive oil
- 3-6 tbsp (45 - 70 ml) water (plus more as needed)

Method

1. Blend.

Chilli crisp oil

Ingredients

- 27g (1 cup) dried árbol chilies, stems removed
- 20g (3/4 cup) dried chiles japones, stems removed
- 25g (3/4 cup) dried Kashmiri red chilies, stems removed
- 1/2 cup (50g) roasted, salted peanuts, chopped
- 2-inch piece (30g) fresh ginger, sliced into thin matchsticks
- 3/4 tsp (2g) freshly ground black pepper
- 3 pieces whole star anise
- 2 red or black cardamom pods, split in half
- 2 tsp (6g) freshly ground cumin
- 3 tbsp (28g) freshly ground Sichuan peppercorn
- 3 tbsp (12g) porcini or shiitake mushroom powder
- 5 tsp (30g) kosher salt; for table salt, use about half as much by volume or the same by weight
- 2 tbsp (20g) sugar
- 2 1/2 cups (500g) peanut oil, or any other neutral oil
- 2 cups (200g) thinly sliced shallots (about 1mm thick)
- 3/4 cup (65g) thinly sliced garlic (about 1mm thick)

Method

1. Put on disposable latex gloves.
2. Place a wire rack inside a quarter- or half-sheet tray. Using your hands and kitchen shears, cut open chilies and place them on rack. Shake rack to sift off most of the seeds (don't worry about removing all the seeds). Transfer chilies to a bowl and discard seeds.
3. Using a spice grinder and working in batches, process chilies until they are ground to a size just larger than standard chilli flakes. Transfer processed chilies to a heatproof bowl or pot large enough to accommodate bubbling oil (at least 4 quarts in size). Combine chilli flakes with peanuts, ginger, black pepper, star anise, cardamom, cumin, Sichuan peppercorn, mushroom powder, salt, MSG (if using), and sugar. Set aside.
4. Set a fine-mesh strainer over a 2-quart heatproof bowl. In a 4-quart saucepan, combine oil and shallots. Cook over high heat while constantly stirring. Once shallots become light golden brown, strain. Pour oil back into pot and add garlic. Cook over medium-low heat, constantly stirring, until light golden brown, then strain. Return oil to

- pot once more. Set aside fried shallots and garlic.
5. Heat oil to 375°F (190°C). Pour hot oil over chillies, spices, and other seasonings. Stir well to distribute hot oil throughout. Set aside to fully cool, about 30 minutes or until bowl or pot is cool to the touch.
 6. Once chilli-and-oil mixture has fully cooled, remove star anise and cardamom pods. Mix in fried shallots and garlic. Pour finished chilli crisp into jars and store in the fridge for about 3 months. It can be served immediately, but for best flavour, eat it the next day. Stir well before serving.

Tahini dressing

Ingredients

- ¼ cup tahini
- 2 tbsp fresh lemon juice
- 1 tbsp grape seed, canola, or some other neutral oil
- 1 tbsp soy sauce
- 1 tbsp water
- 1 clove of garlic, crushed
- 1 tsp maple syrup
- 1 tsp minced onion

Method

1. Measure out the tahini, taking care to mix it first, scraping the bottom to get all the good stuff that might have settled down there. Add the tahini to the blender, along with the remaining ingredients, and blend until completely smooth, scraping down the sides once.
2. Pour into a container, cover, and let rest for an hour before using so the garlic can fully permeate the dressing (it really intensifies).

Chocolate Depression era Cake

Ingredients

- 1 ½ cups all-purpose flour
- 1 cup sugar
- ¼ cup unsweetened cocoa powder
- ½ tsp salt
- 1 tsp baking soda
- 1 tsp vanilla extract
- 1 tsp white vinegar
- ⅓ cup vegetable oil
- 1 cup water or cold brewed coffee

for the Frosting

- 2 Tablespoons butter
- ¼ cup unsweetened cocoa powder
- 1 cup powdered sugar
- 1 Tablespoon oat milk (or cream)
- ¼ tsp vanilla extract

Method

1. Combine flour, sugar, cocoa powder, salt and baking soda in a large mixing bowl.
2. In a separate bowl, combine vanilla, vinegar, oil and water. Add wet ingredients to dry ingredients and mix until completely combined and no lumps remain.
3. Pour batter into a greased 8x8 square pan.
4. Bake in a preheated 350 degree oven for 30-35 minutes, until toothpick inserted in center comes out clean.
5. Let cake cool completely before frosting.

For the Frosting

1. Melt butter in a small saucepan (or in the microwave using a microwave safe dish.) Stir in cocoa powder, mixture will form a thick paste.
2. Transfer chocolate mixture to a medium size mixing bowl. With

- mixer on low speed, add in powdered sugar, milk and vanilla.
3. Once ingredients are incorporated, turn mixer to medium high speed and beat about 5 minutes, until frosting is smooth and creamy. Spread on top of cooled cake.

Coconut Tres Leches Cake

Ingredients

- 1 ½ cups shredded unsweetened coconut or coconut flakes
- 3 13.5 ounce cans full-fat coconut milk or coconut cream
- 1 7 ounce can sweetened condensed coconut milk
- 2 heaping cups (285 grams) all-purpose flour
- 1 cup (200 grams) granulated sugar
- 1 ½ tsp baking soda
- ½ tsp table salt
- ½ cup neutral cooking oil, melted coconut oil, or a mix
- 1 tbsp white or apple cider vinegar
- 1 tbsp vanilla extract
- Prepared coconut whipped cream or frozen whipped topping, to serve

Method

1. Heat your oven to 325°F and spread the coconut on a baking sheet. Toast in the oven until golden brown, 5 minutes or so, then set aside to cool. Keep an eye on them, because they'll burn quickly. Transfer to an airtight container.