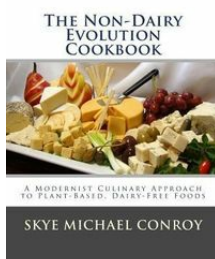


THE NON-DAIRY EVOLUTION COOKBOOK: A MODERNIST CULINARY APPROACH TO PLANT-BASED, DAIRY FREE FOODS

The Non-Dairy Evolution Cookbook is a follow-up to The Non-Dairy Formulary 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 raw buttermilk; cultured cashew-based creams; Greek-style yogurt and sharp, tangy cultured cheeses; "instant" soymilk or almond milk-based cheeses that shred and melt; tofu-based cheeses; delicious eggless...



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| Author | Skye Michael Conroy |
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Reader's Opinions

Amazing and awesome recipes! Chef Skye Michael Conroy has recreated many dishes that are 100% cruelty free, that many of us considered "Comfort Food" or indulgences, before we became vegan: the cheeses are the most amazing vegan cheeses I've ever tried! Easy to follow recipes (Chef Skye leaves out NO detail in preparation of these dishes)....