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Chloe's Vegan Italian Kitchen: 150 Pizzas, Pastas, Pestos, Risottos, & Lots Of Creamy Italian Classics



Synopsis

Popular vegan chef and winner of the Food Networkâ™s Cupcake Wars Chloe Coscarelli digs into her Italian roots to create more than 150 recipes inspired by the most popular cuisine in the world. If you think a healthy vegan diet means giving up pasta in creamy sauce, cheesy pizza, and luscious tiramisu, think again! Following her hit cookbooks Chloeâ™s Kitchen and Chloeâ™s Vegan Desserts, Chef Chloe goes to her familyâ™s homeland to veganize its time-honored delicaciesâ™ and add some distinctively delicious twists. Sumptuous mains like Butternut Ravioli with Brown Sugar and Crispy Sage and Red Wine Seitan on Ciabatta let you show off your kitchen skills, and her inventive pizza creations include Crumbled âœSausageâ™ and âœMozzarellaâ™ Pizza as well as Butternut Squash, Caramelized Onion, and Apple Pizza. And vegans can once again enjoy comfort favorites with Chloeâ™s Potato Gnocchi, Lasagna Bolognese, and Eggplant Parmesan. Known for her surprising twists on favorite desserts, Chloeâ™s got your classics covered with Chocolate-Dipped Almond Biscotti and Italian Wedding Cake, and she turns up the dial with new delights like Mint Chip Gelato Sandwiches, Banana Coffee Cupcakes, and Pomegranate Mint Italian Sodaâ™ sure to win over omnivores, vegetarians, and vegans alike. Chloe also includes directions for making her recipes allergy- and gluten-free so that you can feast on all your favorite foods, no matter your diet. With fresh vegan takes on classic Italian cuisine illustrated by gorgeous full-color photographs throughout, and her bright and lively personality on every page, Chloe takes you on a delectable trip to Italyâ™ one youâ™ll want to go on again and again! Buon appetito!

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Customer Reviews

This has very quickly become my favorite, best vegan cook book I own (and I own A LOT). Chloe is just amazing - her other two books were among my favorites as well, but she has outdone herself with this one! Let's get down to it: I've made five different recipes from this book so far:First one I made was the Spicy Tomato Soup. DELISH! Perfect blend of heat and flavor -- and so easy! I will be making this MANY more times.Second one I made was the Penne with Sun-Dried Tomato Cream Sauce. I could have eaten the entire pot. Just SOOOOO good! Loved it. And again, EASY to make!Third one I made was the Cavatelli with Broccoli. Now, I have made my own version of this many times, but I am not a chef by any means, and my kids would eat it and say it was good - but they both agreed that THIS one was my BEST by far, and I totally agree with them. Such a simple dish, but I never quite knew how to put it together like Chloe does. SO EASY, SO GOOD.Fourth one I made, just last night, was the Pumpkin Soup. I didn't have any brussel sprouts so I just left that part out (although I'm sure it's awesome). The soup was amazing! My girlfriend said it was her new favorite thing I've made. I can see making this MANY times this fall....DELISH!Finally, this morning I made the Tuscan Tofu Scramble. Again, I've made many tofu scrambles, and again, Chloe is right when she says this one is the BEST! It really is, wow, don't know why, but just so good! Better than any other I've ever made. Must be the sun-dried tomatoes. And Chloe's magic.Anyway, do yourself a favor and BUY THIS BOOK IMMEDIATELY. And get her other ones too. Chloe is amazing, her food is fantastic, very easy to put together, and just turns out incredible!

I have tried several recipes in the book and have taken photos of how they turned out for me. Please note, I am a good cook but not a professional chef. I am much slower in the kitchen than professionals and my presentation could definitely use some work. The following photos are just to give you an idea of how some of the recipes turned out. The book itself has a lot of beautiful photos of many of the recipes within.Since Bill and I are both over 50, our metabolisms have slowed down, luckily our appetites have slowed down as well. We will always be vegan foodies but it doesn't take as much to fill us up. In fact, when we go out to eat, most of the time we share an entrée. By contrast, in our younger years we called ourselves à œvegan vacuumsâ • LOL! So, soup and salad makes a nice winter meal for us.The following are the soup recipes I made:I love tomato soup and this recipe is my new favourite! It was very easy to prepare and along with a basic salad, made a nice lighter meal for Bill and I. It is also a very inexpensive soup to make for those on a budget and it sure beats the leading name brand of canned tomato soup, by a mile!Hereâ 's another soup that clearly beat out canned soup. Actually, I won't eat canned soup. Soup is one of the easiest things to cook and is so much better home made! Okay, so I know the picture doesn't do it

justice but believe me when I say it was divine! This time of year is perfect for squash soups! When Bill and I first started dating, he told me he loved pumpkin but hated Brussels sprouts. Well, it turned out that he had only had the frozen over cooked variety. LOL! When they are fresh and roasted, he agrees, they are delicious. This soup recipe is another keeper.

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