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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 Network'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 *Chloe's Kitchen* and *Chloe's Vegan Desserts*, Chef Chloe goes to her family's homeland to veganize its time-honored delicacies 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 Sausage and Mozzarella Pizza as well as Butternut Squash, Caramelized Onion, and Apple Pizza. And vegans can once again enjoy comfort favorites with Chloe's Potato Gnocchi, Lasagna Bolognese, and Eggplant Parmesan. Known for her surprising twists on favorite desserts, Chloe'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 Soda—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 Italy—one you'll want to go on again and again! Buon appetito!

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Customer Reviews

“Patrons looking for easy, unprocessed vegan versions of their creamy Italian favorites finally have the book they’ve been waiting for.” • (Library Journal Starred review)

Chloe Coscarelli recently took home first place in the Food Network’s Cupcake Wars, making her the first vegan ever to win on a Food Network competition. Chloe is a graduate of the Natural Gourmet Institute of Health and Culinary Arts NYC and the University of California, Berkeley. She has also completed Cornell University’s Plant-Based Nutrition program based on Dr. T. Colin Campbell’s The China Study. She lives in Los Angeles.

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! Plus I love looking at her gorgeous smiling face every time I go to make something! :-)) Seriously - get this book. She’s the best vegan cookbook author out there - her food is amazing and easy to do. And really, her other books are amazing too. Thank you Chloe! Keep putting out books, I will keep buying them first thing!

I am very happy with this cookbook. Some people had mentioned the heavy use of oil, but for me

the use of 1 tbsp or 2 tbsp of oil in cooking was not a problem. And I can always finish sauteing with veggie broth & cut back on the oil if needed. I was really looking for a vegan cookbook to use for my carnivore friends and guests, something with familiar ingredients that would either win them over or at least show that foods made with no animal products could be delicious. I have only made the pink sauce (marina with sauteed onions, garlic and mushrooms mixed with the cashew cream served with Amy's pre-made veg meatballs), and the baked tempeh in the cashew cream sauce and both have been amazing! There are a ton of recipes that look delicious that I can't wait to try. I highly recommend this cookbook!

We love Italian food. My daughter-in-law recommended this book. My wife's favorite ! As vegans, this book is a Godsend. IT has a variety of recipes that are cruelty free (plant-based, no cheese, eggs, meat) that are delicious. It is fairly easy to "veganize" ethnic foods, as many of them are mostly plant-based anyway. Many of these dishes are for special occasions, a bit rich, and we eat mostly low fat and simple, but they are a treat on Italian night!

I received my copy late last week and had opportunity to cook for friends this weekend. Pizza Margarita and Whole Wheat Spaghetti with Mushrooms were absolutely delicious, but the guests went absolutely wild with the Mind Chip Gelato Sandwiches!

This is an amazing cookbook! As a person who cannot eat dairy, I really appreciate the ability to cook creamy sauces dairy-free. In fact, Chef Chloe offers up creamy sauces to anyone with food allergies. Gluten-free? Try the nut version. Nut allergy? Try the tofu version. Can't have soy? There's a cauliflower version! Something for everyone in this book. And who doesn't like Italian food? There's enough pastas and pizzas to satisfy even the most hard core carb-o-holics. I am eating my way through this book and loving every delicious moment.

This book would be worth having even if the only recipes I ever used were Pasta Carbonara and Penne Puttanesca. However, these recipes are only the beginning. Everything that I have made so far has been very simple to put together and yet many of the entrees verge on the elegant. As a bonus, many of these dishes can still happen even on nights when it is apparent that I should have gone grocery shopping. I'm sure that we will be having Chloe nights at least once a week.

I've yet to strike out with this cookbook. The pink sauce, sun dried tomato pasta, and sweet potato

couscous are freaking awesome. I made the olive oil pancakes after reading rave reviews and was not disappointed. The maple syrup INSIDE the pancakes makes them absolutely incredible. I sometimes add a little bit of spinach, broccolini, etc. to my pasta recipes to make me feel a little less guilty about them. Chloe, you're actually going to make me gain 50 pounds. It's all too good!

I have about 30 vegan cookbooks and the ones from Chef Chloe are by far my most used and loved. Excellent recipes and photos. The chocolate zucchini muffins from this book have earned me an unnecessary amount of praise from my friends and coworkers and they are so easy to make!

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