



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

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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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From Reader Review Chloe's Vegan Italian Kitchen: 150 Pizzas, Pastas, Pestos, Risottos, & Lots of Creamy Italian Classics for online ebook

Naomi says

Favorite Italian flavors in vegan standards in recipes that often have twists asking for advanced beginner to comfortably competent cooks.

Anula says

As much as I wasn't a fan of Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! I must admit that this book positively surprised me!

Lot's of recipes for Italian classics, as well as some modern twists - and all vegan. Great comprehensive cookbook and all things Italian, easy to follow recipes and I'm jumping with joy that most of the ingredients are either already in my pantry or can be EASILY found in my local grocery shop! Really looking forward to cooking with this one.

Barbara says

This book is such a blessing for those that are Vegan or Vegetarian. It provides great recipe alternatives for Italian dishes that normally contain meat and dairy. Beautiful photography as well. A real keeper!

Carrie Schindeler Cupples says

I've ordered so many vegan cookbooks for my library lately that I was hesitant to order even one more -- but I'm so glad I did! We've made three recipes (pumpkin risotto, white lasagna w/roasted butternut squash & spinach, and eggplant Parmesan). All three were great and qualify as fun to make with good ingredients. Plenty more recipes look delicious.

Sps says

Vegan meatballs, yeah, yeah, yeah.
Vegan meatballs, yeah, yeah, yeah.
Vegan meatballs, yeah, yeah, yeah.

Pizzas and pasta with shiitake bacon also very tasty.

Tamara Catlin says

Lovely simple and yet inspiring recipes..... what more could one ask for!

Courtney says

I'm not a huge fan of Italian food, but the stuff I've made in here so far is delicious! Not to mention the recipes I've tried on her website! I want to try Chloe's Kitchen or Chloe's Vegan Desserts next.

She is my favorite chef!!

Sam says

I'm a huge fan of Chloe Coscarelli. She's the winner of Cupcake Wars on the food network where she was the only vegan chef. That's impressive in itself. She's also the author of 3 cookbooks and has a restaurant chain (well, not quite yet but she has more than one location). Beautiful pictures. Easy to follow and very clear recipes. Chloe is a perfectionist and her books show that her work has paid off. Her food is vegan but doesn't taste like health food. I would recommend this for vegans and vegetarians but I also think the common person would enjoy these recipes. I have this cookbook and Chloe's Kitchen. I love the recipes in both books and I love them both so much. I'm literally always flipping through them looking at new things to make. My goal is to eventually make everything but I think I've made enough to review. Although I've liked some more than others, I haven't met a Coscarelli recipe I didn't like!

What I've tried:

Smashed Avocado and Roasted Beet Crostini: Would never dream of this combination but had all the ingredients. The beets were so sweet and with the creaminess of the avocado...heaven on a crostini. Much more impressive than the usual bruschetta.

Butternut Brushetta with Carmelized Onions: Perfection. Would totally serve this at a dinner party. Would love this as an appetizer for a Thanksgiving feast.

Rosemary Sweet Potatoes with Sweet and Spicy Mustard-Cheated and only made the sweet and spicy mustard to eat with leftover sweet potatoes. Heaven! So tangy. A welcome addition to the potatoes. I'm sure her sweet potatoes are just as fabulous as mine.

Pasta and Beans- I think I made this. Don't really remember it. Probably wasn't bad but not a standout recipe of the book.

Artichoke Pesto Pasta Salad-A hit to everyone I served it to. You have to like artichokes for this recipe though because the artichoke flavor is strong. Although I liked this, I missed biting into my artichokes because I love the texture for some reason. I would make this again and it's a fun experiment but I would not say I liked it better than the classic pesto.

Cream of Mushroom Soup-mine came out overly sweet. Probably not Chloe's fault as I used Mirin for the wine. Would probably make this again and make sure the wine is not sweet at all and very dry.

Kate Middleton's Pasta Alfredo-I loved this. Super light sauce (made with cauliflower) but tastes like Alfredo (a lighter version that you can eat a lot of and not feel like you are going to explode). Mine was not white but more tan color...not sure where I went wrong...but still tasted amazing. I am not an Alfredo fan because it is too heavy so this is right up my alley.

Banana Coffee Cupcakes-YUM! Tastes like a really moist chocolate chip banana bread. Frosting was a little sugary though (3 cups of sugar and it felt like a lot of sugar...maybe I would pare down on the sugar next time....although I noticed this is her basic frosting recipe for all of her cupcakes so I'm not sure if I can improve on it....she did win the cupcake competition on Food Network and I am a cupcake novice).

Strawberry Basil Milkshake: Wow...what a great summer shake. Make this when there are a lot of people around to share it with or you might end up drinking the whole thing because it's soooo good. It's very filling.

7jane says

A great book of Italian (or Italian-style) recipes, from antipasti to dolci (which includes also some drinks). There is also a section of basics for smaller parts in main recipes after that, plus a pantry and equipment list at the end. At the start is also some suggestions for making recipes gluten-, soy-, and/or nut-free, plus some menu ideas.

The author certainly has connections and fondness for Italian food, and the recipes look very delicious (most have photos). Her family has Sicilian origins. Some recipe parts and stuff in basics section can easily be used in recipes outside the book, at least I feel so - for those missing Nutella, a recipe appears in basics section. In some recipes are make-ahead tips, so one can make one or some parts beforehand. Those marked with a star are her personal faves, and one recipe was a competition winner.

Some of the fave recipes for me:

Butternut bruschetta with caramelized onions, Hummus pomodoro with warm pizza crust, Pistachio guacamole, White bean crostini with pomegranate & mint, Balsamic grilled zucchini, Lemonade cauliflower, Summer bread salad, Cauliflower soup with pesto & pasta shells, Tomato bread soup, Heirloom tomato toast, White wild mushroom pizza, Red wine seitan on ciabatta, Mama's spaghetti & meatballs, Bowties in garlic cream sauce, Pasta in pink sauce, Lasagna bolognese, Baked tempeh in mushroom cream sauce, White wine risotto with shiitake mushroom & peas, Chocolate cherry coffee cake, Lemon thyme cupcakes, Strawberry basil milkshake.

There is also one recipes for dog-treats, though it's not pointed out, you come across it by yourself.

Some brands are named, but it's not done in a pushy manner. I will use some other olives than kalamatas, since I don't like them. I can see the usefulness of garlic powder in some recipes, but not in all that use that. I also think I will use some other oil than canola oil, and make my marinara sauce from scratch (a recipe is provided for it).

But enough of the pickiness; this book is a great treasure of Italian recipes, easy to use and never impossible-feeling, a very welcome adding to my cookbook collection. :)

Nancy Adams says

This is one of the best cookbooks I have seen lately! I want to try everything! Most of the recipes look easy and with ingredients that are not hard to find. Lots of recipes use the same things so you can stock up and always have ingredients on hand! Look forward to going through the whole book starting with Pumpkin Soup, Spicy Tomato Soup, and Bowties in Garlic Cream Sauce, plus maybe the Chocolate Chip Cookies!

PorshaJo says

I bought this one after checking out the online preview. I own Chloe's other cookbooks and am always pleased with her recipes. This one has a ton of great looking photos of the food, always a plus for a cookbook. I look forward to many years of great use from this one.

Kathleen Loucks says

delicious, she tries to indicate which recipes can be made gluten free, made "meatballs", pumpkin risotto, tempeh with 40 garlic cloves

Sarah says

This is another fantastic vegan cookbook! Countless pasta, soup, and pizza recipes, as well as delicious desserts had me hooked. You no longer have to give up on the idea of alfredo sauce, gelato, biscotti, or any other of your Italian favorites. Coming from an Italian who can't have anymore soy, dairy, or egg, (but who's favorite food is authentic gelato) this cookbook was a dream come true! Included are multiple (and uncomplicated!) recipes for cheese sauces that have me already planning my meals for the next few days.

Deb says

I have 3 of Chloe's books and love the ease and deliciousness of her recipes. For the most part, they don't require special ingredients as you can find nutritional yeast and coconut milk in many regular grocery stores these days and her flavors are usually spot on. The Spicy Tomato Soup (Zuppa Di Pomodoro Piccante) was outstanding--a great blend of creamy, sweet and spicy-but-not-too-spicy, just a nice slow warmth at the finish. (link to recipe & pics: <http://kahakaikitchen.blogspot.com/20...>) The Penne with Sun-Dried Tomato Cream Sauce packs a very cheesy essence with a small amount of nutritional yeast and tastes indulgent. (link to recipe and pics: <http://kahakaikitchen.blogspot.com/20...>). A great book for recipes that will please vegans, carnivores and everyone in between.

Morgan says

Best cookbook I've seen in a while. I see lots of pasta in my future.
