



The Best Homemade Vegan Cheese & Ice Cream Recipes

Just because you're vegan or embrace a dairy-free lifestyle, there's no reason you can't savor the simple pleasure of ice cream or the oozy, gooey goodness of cheese. These completely vegan but completely delicious recipes will have you enjoying cheese and ice cream with a minimum of effort but lots of luscious flavor. The recipes are easy to follow, and with just a little bit of organization and preparation, you'll be creating sorbets, ice cream, ice pops and frozen desserts, along with tempting artisan cheeses, all in the comfort of your own kitchen.

Discover how to create interesting and sumptuous textures and flavors that come so close to dairy-based cheeses and ice cream, you won't even miss the milk!

The Classics, Vegan Style

Fermented Cheeses

Specialty Cheeses

Ice Cream and Sorbet

Ice Pops, Bars and Cones

Delicious Frozen Desserts



MARIE LAFORÊT is passionate about and committed to an ethical, healthy and tasty kitchen. She shares her culinary discoveries and experiments on her blog, 100-vegetal.com, which also features her stunning photography. Marie has written over a dozen vegan cookbooks and lives in Paris.

\$19.95 USA
\$19.95 CAN

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ISBN 978-0-7788-0543-4



9 780778 805434

PRINTED IN CANADA

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