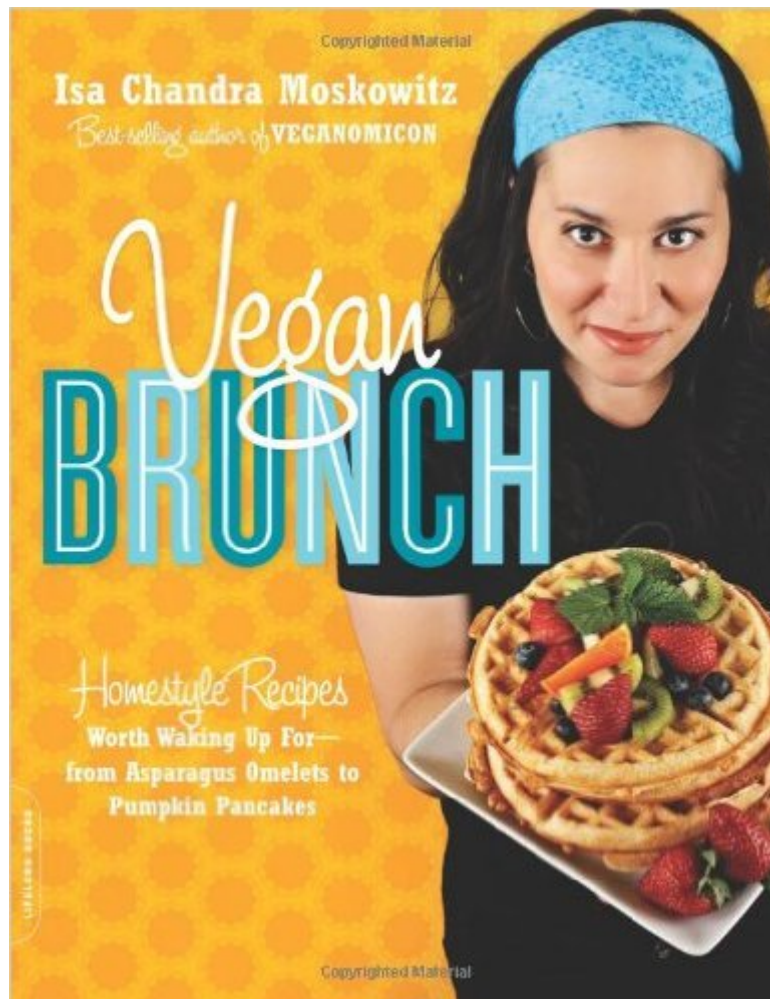


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Vegan Brunch: Homestyle Recipes Worth Waking Up For--From Asparagus Omelets To Pumpkin Pancakes



Synopsis

Omelets. French toast. Bacon. Brunch has always been about comfort, calories—and for vegans everywhere, a feast of foods they can't touch. Until now! Bestselling vegan chef Isa Chandra Moskowitz unleashes her signature flair and ingenuity to give readers breakfast they won't find anywhere else, whether welcoming you from a late night on the town or waking you up for a meal you won't want to forget. Recipes range from the classic (Pancakes and Waffles) to the inspired (Banana Rabanada) to the decadent (Pain au Chocolat) to the essential (Bloody Marys). The book also includes gluten-free and soy-free recipes. With over 75 recipes suitable for one or to wow a crowd, and gorgeous color photos throughout, Vegan Brunch is the ultimate cookbook for the most important meal of the day.

Book Information

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Customer Reviews

I'm so excited Vegan Brunch is out! It's bright and colorful with tons of mouth-watering pictures and innovative, grocery store friendly recipes that will make you want to get up early on Sunday and make a huge breakfast for the whole neighborhood. Here's what I've tried so far and

LOVED: Chesapeake Tempeh Cakes - these are crazy good and will turn anyone into a tempeh lover

Omelets - You'll have to seek out black salt for these, but trust me, it is worth it!

Scrambled Tortillas - a perfectly spicy Mexican breakfast with potatoes and corn tortillas

Classic Broccoli Quiche - the secret ingredient is cashews, which make it uber creamy and delicious

Gingerbread Waffles - easy and perfect for a Sunday morning

Lemon Pepper Tofu - quick and easy, it's my go-to tofu recipe

Blueberry Ginger Spelt Muffins - a sweet hearty muffin you'll want to take to work with you

everyday Tomato Rosemary Scones - taste really fancy, but only take a few minutes to throw together. I promise you will love these, too!

First off, let me say that Isa (and Terry) are my favorite cookbook authors. I have every other cookbook they've written and would rate those all 5 stars. However, I've had some failures and disappointments with recipes in this book that didn't happen with Isa's other books. Her other recipes in my experience are top notch and foolproof. Pros:- The Chesapeake Tempeh Cakes are worth the price of this cookbook alone. It is one of the best vegan recipes I've tried anywhere.- The tempeh bacon is delicious, as is the one from VWAV.- The Chelsea waffles are great.- The gingerbread waffles are really good.- The black salt to flavor things with an eggy flavor is a new secret weapon. I love it. Cons:- The peanut butter waffles are disgusting. I know it sounds counter-intuitive. I expected them to be amazing, but they are dense and heavy and not good.- I have to disagree with the rave reviews on the omelet recipes. I thought it was just an OK recipe. I thought if I had served it to an omnivore it would have been ammunition to say vegans are weird and depriving themselves instead of making them see how good we have it. The texture and taste were both off. It's more like a weird pancake than an omelet.- I followed the Raised Waffles recipe to the letter and they were a disaster. They tasted awful and fell completely apart. What a disappointment after waiting on them. (You have to prep the night before) I still have a lot of recipes to try, but unfortunately I am not going after this cookbook with the same fervor and fearlessness that I have with Isa's other cookbooks because of my high try-to-fail ratio so far. It's a great concept, and I love brunch. In fact, I love, love, love the banana nut waffles recipe from Veganomicon and the muffin recipes from VWAV and was so looking forward to this. But it seems to me like this book was rushed to press without enough testing, or maybe I am just unlucky enough to pick a bunch of bad ones in a row. If you don't already have Veganomicon - get that instead. Veganomicon is my absolute favorite cookbook, and it has some brunch recipes in there as well, plus everything else for any other meal. Use your dollars to buy Isa & Terry's greatest accomplishment and you won't be disappointed.

Of course I didn't even take time to think about whether or not I wanted this book - I have all Moskowitz/Romero books so far, and I will continue to buy whatever they publish. Luckily for me, they never disappoint, and this new brunch book by Isa is no exception!! I have owned this book 4 days and have already made 4 recipes and I don't plan on slowing down! Omelet - I made the omelet recipe and added sauteed mushrooms and a slice of tofutti cheese - it was so accurate, that

the first one kind of creeped me out at first. I have been using leftover omelet pieces in bagels. Yum! Chesapeake Tempeh Cakes and Remoulade - these taste amazing, and I'm about to make some more for dinner. AMAZING. Pancakes - I know it's the same recipe as the one in VwaV, but I swear they taste even better. Cherry Sage Sausages - The best seitan I've ever had. Am eager to make my own english muffins, cinnamon rolls, and samosa pancakes!!

The co-author of the vegan bible, *Veganomicon*, comes out on her own and creates another winner. Like Isa's other books, *Vegan Brunch* is written in a wry, user-friendly fashion. These are not recipes for culinary whizzes. Novice cooks (hey, that's me!) can easily decipher the techniques and ingredients. But the food tastes like you know what you're doing. So much flavour and texture, not to mention how lovely the food turns out. I've made several things so far - the books' only been out a week. The Coleslaw Potato Salad with Cumin Seeds is absolutely incredible and will be on many a picnic table in my future! Who would think to put cumin seeds in an otherwise traditional potato salad? It lends such a distinct, smoky depth of flavour. Truly phenomenal. The Polentas Rancheros is also fantastic. A black bean, tomato sauce, serrano pepper blend on top of polenta. Add toppings as you like and be very, very satisfied. I've also tried the Smoky Shiitakes, Swiss Chard Frittata and Cashew Sour Cream. I will make all again. And I cannot wait to try out other recipes. The Chesapeake Tempeh Cakes and Pesto Tofu Scramble are in my very near future. Spinach potato squares and pumpkin pancakes? Oh my, I can't wait. *Vegan Brunch* is a must for any vegan's cookbook collection, also an excellent, non-threatening primer for anyone curious about the lifestyle and cuisine. Easy-to-follow recipes and delicious food. An A+ cookbook for anytime of day!

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