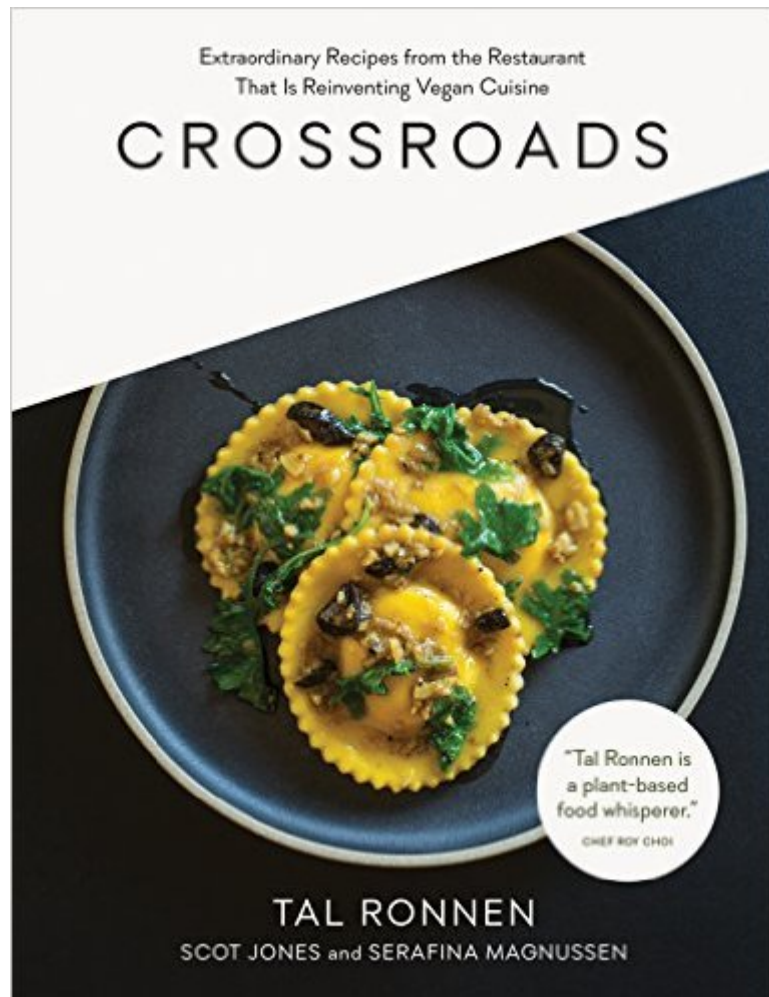


The book was found

Crossroads: Extraordinary Recipes From The Restaurant That Is Reinventing Vegan Cuisine



Synopsis

“A new kind of flavor-first vegan cooking. . . . Stunning.” *Food & Wine* “Best Food Books of 2015” *USA Today* Reinventing plant-based eating is what Tal Ronnen is all about. At his Los Angeles restaurant, Crossroads, the menu is vegan, but there are no soybeans or bland seitan to be found. He and his executive chef, Scot Jones, turn seasonal vegetables, beans, nuts, and grains into sophisticated Mediterranean fare—think warm bowls of tomato-sauced pappardelle, plates of spicy carrot salad, and crunchy flatbreads piled high with roasted vegetables. In *Crossroads*, an IACP Cookbook Award finalist, Ronnen teaches readers to make his recipes and proves that the flavors we crave are easily replicated in dishes made without animal products. With accessible, unfussy recipes, *Crossroads* takes plant-based eating firmly out of the realm of hippie health food and into a cuisine that fits perfectly with today’s modern palate. The recipes are photographed in sumptuous detail, and with more than 100 of them for weeknight dinners, snacks and appetizers, special occasion meals, desserts, and more, this book is an indispensable resource for healthy, mindful eaters everywhere.

Book Information

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Customer Reviews

Noted chef, restaurateur, and cookbook author Tal Ronnen states that his focus is to not take vegan foods and recreate them into copycats of non-vegan fare, but to let them have their own moment in the spotlight by making the most of their inherent goodness. I very much agree with his food philosophy. I am not vegan, or even vegetarian, but I am blessed with beloved friends who are

vegetarians and vegans, and I am also a curious cook. Great food is great food, no matter how it is categorized. Making the most of what's readily available, seasonal, locally grown, and supports local markets is a sensible, sustainable, and satisfying way to shop and eat. "Crossroads: Extraordinary Recipes from the Restaurant That Is Reinventing Vegan Cuisine" by Tal Ronnen and Scot Jones features vegan cooking with a Mediterranean flair. The Crossroads restaurant, located in Los Angeles, serves the same fare. Here's just a sampler of the imaginative, inviting plant-based dishes you will find: "Harissa Potato Chips with Smoked White Bean Hummus"; "Pickled Vegetables"; "Spicy Tomato-Pepper Jam"; "Spring Chopped Salad with Whole-Grain Mustard Vinaigrette"; "Flatbread Dough" with a number of topping combinations; "Summer Minestrone with Basil Pesto"; "Sweet Potato Latkes with Spiked Applesauce"; "Cauliflower with Olives and Sun-Dried Tomatoes"; "Sweet Corn Risotto with Buttered Leeks, Cherry Tomatoes, and Tomato-Sherry Cream Sauce"; "Pasta Dough" with numerous sauces; "Dark Chocolate Rice Pudding with Sugared Pine Nuts and Raspberries"; "Pumpkin Parfaits"; and "Decadent Dark Chocolate with Figs and Hazelnuts".

Holy Cannoli, I've just gone through this gorgeous book and I cannot wait to start cooking. My mouth is watering as I write this. I've finished the book, but I want to try a few recipes before I submit an official review. Be back soon!!! (After I gain a few pounds) Weeks later I've had a difficult time with this review, not because I didn't like the book but because every time I return to it I start making ingredient lists and envisioning what I can include for Thanksgiving dinner, and deciding if I should plan an earlier dinner party because I cannot wait to get started with these amazing dishes!! And then the review is forgotten and I'm lost in cooking dreamland. This is a gourmet book, make no mistake. Even for long time vegans there are some new ingredients and possibly some difficult to find ones (black garlic??). Many of the recipes do not look like they can be whipped up in five minutes, or even 30 minutes, but then again most of these dishes do not look like something you'd throw on the table for the family on a Tuesday night. This is food to impress. In the early edition I was shown, there was a gorgeous photo for every single dish – and again, that's what makes it so difficult to get through, you just get stuck on the beauty of the pictures and wondering what these magical dishes will taste like. Early in the book Ronnen talks of his Crossroads restaurant, and he makes a big deal about not using meat substitutes, just pure whole foods. When I told a vegan friend of mine about this book she says she went to Crossroads for her birthday last year and the menu was heavy on the Gardein dishes.

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