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The vegetarian kitchen book review

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Showing 1-36 Start your review of The Vegetarian Kitchen: Everything you need to know to cook comforting, delicious vegetarian food 2.5 starsPrue and her niece Peta have put together this collection of vegetarian recipes. I was really excited seeing a recipe for haggis with mash and tomatoes. I love Hagsween's Vegan Haggis, we always eat this for New Years Day and Easter Day with mash, gravy, greens, carrots and roast parsnip. Since lockdown I haven't been to our local city so haven't been able to buy one from my nearest waitrose. I was really pleased to find this recipe, I couldn't believe it just said to buy one ready made! I did try to make one from the ingredients of the bought version, surely Prue could have tried this and given us a recipe, everyone can make mash and grill a couple of tomatoes! Virtually everything in this book uses eggs and cheese.I don't know why vegetarian recipe books give so much space to cakes and sweet courses, they're usually vegetarian anyway.I would recommend this to a vegetarian who hadn't cooked much before. Basic but good recipes.more Sep 13, 2020 Marina rated it liked it Written with her 'life-long vegetarian' niece , Peta, Prue Leith's latest book taps into the growing numbers of people who want to eat less meat or no meat. It's fairly basic and seems quite a slim volume (reading on Kindle, it's just a feeling) with a lot of space given over to sweet foods which, to be honest, I don't need a veggie intend to try but they d Written with her 'life-long vegetarian' niece , Peta, Prue Leith's latest book taps into the growing numbers of people who want to eat less meat or no meat. It's fairly basic and seems quite a slim volume (reading on Kindle, it's just a feeling) with a lot of space given over to sweet foods which, to be honest, I don't need a veggie cookbook for. There are photos for each dish and the instructions and ingredients lists seem manageable and clear. There are a few recipes I intend to try but they do tend to be just good, solid versions of well-known meals – lasagne, falafel, red dragon pie. There's nothing wrong with that...it'd be a good gift for a new vegetarian or a young person just starting to cook. Having read this book, I made the mistake of googling Prue, and, learning of her political affiliations. I like her less for it. However, that won't stop me trying her recipe for Cheese and Marmite Souffle.more I have requested a DIGITAL Advance Reader Copy of this book from #NetGalley in exchange for an honest review. I have already bought the book so I am reviewing the book anyway on Goodreads, Amazon and Facebook because I love to cook and bake at home AND AT WORK. My job revolves around healthy food, researching food/recipes, food deserts, community kitchens (so everything about food) AND literacy/getting people to read books instead of cereal packages. From t I have requested a DIGITAL Advance Reader Copy of this book from #NetGalley in exchange for an honest review. I have already bought the book so I am reviewing the book anyway on Goodreads, Amazon and Facebook because I love to cook and bake at home AND AT WORK. My job revolves around healthy food, researching food/recipes, food deserts, community kitchens (so everything about food) AND literacy/getting people to read books instead of cereal packages. From the publisher, as I do not repeat the contents or story of books in reviews, I let them do it as they do it better than I do 🙄. The only vegetarian cookbook you'll ever need from the founder of Leiths School of Food and Wine, chef and Great British Bake Off judge Prue Leith, and niece Peta Leith, patisserie chef and lifelong vegetarian.This gorgeous cookbook features simple, meat-free family dishes that have brought delight to the extended Leith family table, time and time again. Recipes include Slow-Roasted Tomato and Goat's Cheese Galette, Black Bean Chili with Lime Salsa, Blackberry and Lemon Pavlova, and Stone Fruit Streusel Cake.We all need easy comfort foods - whether on busy weeknights or drawn-out Sunday lunches. This book contains nourishing, refreshing, joyful main meals, many of which are vegan, and all of which bring Prue's wealth of cookery knowledge to your kitchen. There are also simple baking recipes for bread, pies, biscuits and cakes, with tips from Peta on getting an extra-special patisserie finish.With one hundred delicious, heartwarming vegetarian recipes from Prue Leith and niece Peta Leith, The Vegetarian Kitchen is a necessary addition to any home cook's shelf.This is such a great cookbook - all sorts of recipes, ideas, instructions and best of all --- yummmmmmy food to make. I love that the foods were made with ingredients instead of pre-packaged meals - my nephew always says that there is no food in my house, only ingredients - true. (Although I do draw the line at making my own breadcrumbs or cooked tomatoes- that is why they sell panko and tinned ones!) I have so many meals planned from this book - and if you have a husband like mine, you can add meat to many of them (as well as my beloved cheese!)A great book for yourself or as a gift - As always, I try to find a reason to not rate with stars as I love emojis (outside of their incessant use by "ed Social Influencer Millennials/#BachelorNation survivors/etc. " on Instagram and Twitter... Get a real job, people!) so let's give it This book is also cross reviewed at and amazon.ca.more Feb 15, 2020 Kirsty rated it it was amazing Favourite recipes to try:* Fragrant Laksa with tofu puffs* Twice baked potatoes with chill, garlic and avocado* Artichoke, sun blushed tomato and mozzarella bruschetta * Leek and cheddar sausage rolls* Spinach and feta borek * Red dragon pie*Roasted Mediterranean vegetable tart* Paneer curry* Pesto and goat's cheese bread pudding* Slow roasted tomato and goat's curd galette* Mixed onion taste tatin * Malted wholemeal soda bread* Tomato and basil focaccia * Fruit bread * Sweet scones * Cinnamon shortbread bites* Chocolate chip and brown sugar cookies * Ricciarelli with candied peel* Lemon posset with shortbread * Peppermint ice with chocolate sauce * Blackberry and lemon pavlova * Best banana choc bread* Ginger cake * Sea salt and caramelised nut chocolate browniesmore Andrew rated it it was amazing Jul 15, 2020 Edith Johnson rated it it was amazing Feb 28, 2022 Sophia Gibbs rated it it was amazing Jun 26, 2020 Leonie rated it it was amazing Feb 03, 2021 K B Towlson rated it really liked it Jul 27, 2020 Mrs J Lee rated it it was amazing May 29, 2020 Joey Hobbs rated it really liked it Jul 28, 2020 Jennifer marked it as to-read Feb 03, 2020 Matthew marked it as to-read Feb 19, 2020 Rizal808 marked it as to-read Feb 20, 2020 Sarah marked it as to-read Mar 08, 2020 Aurélie marked it as to-read Mar 10, 2020 Robin marked it as to-read Apr 19, 2020 Marcel W marked it as to-read May 25, 2020 Joely marked it as to-read Jul 14, 2020 Jenna marked it as to-read Oct 16, 2020 Elaine marked it as to-read Dec 22, 2020 I knew Peta was a great cook and a fantastic baker and pastry chef. But I was a bit nervous that she might not write well, and that I'd be editing and nit-picking and we'd end up not getting on anymore. But of course she turned out to be everything I could ask for in a food-writing partner: great ideas, patient testing and retesting, terrific attention to detail and above all a real love of food. The truth is we are both a bit greedy, and both like unpretentious family food with shovelfuls of flavour. Neither of us want to mess about with tweezers - arranging single micro leaves or adorning a plate with mini dots of yuzu jelly. When we first discussed the book, it was to be our favourite family recipes, but when we looked at the list, all of Peta's were vegetarian or vegan (well she's a veggie of course) and a good deal of mine were too. since I like vegetarian food a lot. And obviously my puddings and breads were veggie too. So we'd have had a very unbalanced book. So when Bluebird suggested we just make it veggie, we agreed in a nano-second. Vegetarian Black Bean Chili The only aggro we had was that she was used to Google Drive and I used Dropbox, and trying to marry them up drove me mad. I tried to learn Google Drive but it wouldn't let me work off line and as I do most of my work in the back of taxis and in trains and planes, that didn't always work. The other small problem was a delightful one. Peta got pregnant. So when we were taking the pictures she thought she was too fat - she wasn't of course, she looked terrific. And once Milo had arrived, she needed time off and I suddenly agreed to film Junior Bake just when we'd agreed to doing publicity stuff - interviews, radio, book festivals etc. So we delayed the publication until now. I'm thrilled it's finally out. The Vegetarian Kitchen was huge fun to write and I'm confident it's a really good book. Just hope you do too. Let us know! Vegetarian Calabrian Orrechiette I'm thrilled it's finally out.....well for pre-orders. It was huge fun to write and I'm confident it's a really good book. Just hope you do too. Let us know!