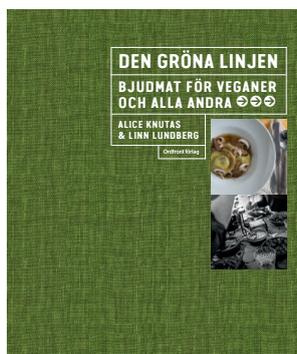


# VEGALICIOUS

– ENTERTAIN WITH MEALS FOR VEGANS AND OTHERS



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Recipes

AUTUMN, for example:

Ramen soup with shiitake and crispy tofu mince

Ravioli with roasted Jerusalem artichokes, root vegetable bouillon and truffles

Sea buckthorn cake with white chocolate and crispy peanut base

WINTER, for example:

Wellington with red wine sauce, roasted baby potatoes and glazed carrots

Gnocchi with baked pumpkin, capers and orange and cashew ricotta

Chocolate cremoso with porter sauce and preserved cherries

SPRING, for example:

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Risotto of white asparagus, dill oil and lemon jam

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SUMMER, for example:

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BREAD AND SUNDRIES:

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Smoking food at home

Mayonnaise

Pasta and gnocchi dough

Bread

The writers' thanks

## Gröna linjen – bjudmat för veganer och alla andra

Alice Knutas and Linn Lundberg

190x230, 176 p

*Two young and competitive flavour nerds have created a cookbook with new vegan recipes.*

**T**astier, more fun and more delicious than anyone might have expected, containing only ingredients from the vegetable kingdom. New dishes with which to entertain. New favourites, maybe even future classics?

This cookbook is aimed at cooks who love to prepare fresh, really great food – and treat their guests. Here are recipes that will prove mouth-watering for everybody – vegetarians, meateaters, flexitarians and vegans. All will share the same wonderful range of flavours. No special orders or extra sides required.

## About the authors:



**Alice Knutas**, 25 years, has studied global development at Stockholm university and worked at several restaurants in Stockholm and Glasgow, Scotland. Now she is head of kitchen with focus on sustainability at Urban Deli in Stockholm.

**Linn Lundberg**, 26 years, is a trained chef, grew up in Åre and has worked in restaurant kitchens since the age of fourteen, among other places in Trondheim, Norway and at Den Gyldene Freden in Stockholm. She is also a trained social worker, educated at Stockholm university.

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