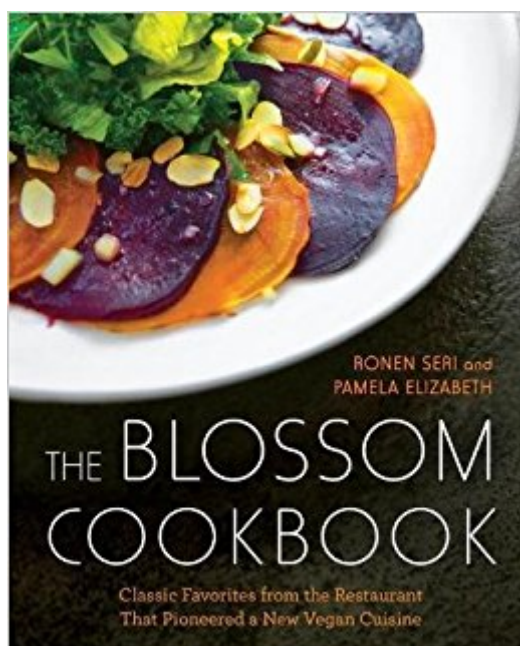


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The Blossom Cookbook: Classic Favorites From The Restaurant That Pioneered A New Vegan Cuisine



Synopsis

The long-awaited cookbook from the duo that brought America a new, craveable vegan cuisine, filled with over 80 recipes for upscale vegan dishes and remakes of classic comfort food fare. Â Blossom has been changing the face of vegan food for more than a decade with their menus of delicious vegan meals that everyoneâs both vegan and omnivoreâs wants to eat. What began as a humble vegan restaurant in New York City quickly grew into one of the most well-known group of restaurants in the world, attracting legions of loyal diners and celebrities alike. In The Blossom Cookbook, home cooks will learn the Blossom chefsâ secrets for preparing elegant vegan entrees like Lobster-Mushroom Crusted Tofu and Seitan Piccata with Sauteed Kale, comfort food favorites like Fettuccine with Cashew Cream and Curried Un-Chicken Salad, and even recipes for everyoneâs favorite meals, brunch and dessert. With essential tips for living a vegan lifestyle, a chapter dedicated to preparing fundamental vegan base sauces and condiments, and 80 inventive recipes, this cookbook will excite home cooks who love eating healthy, delicious, sustainable meals.

Book Information

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Customer Reviews

âLiving a vegan lifestyle is important to me not only out of compassion for animals but also out of respect for my health and saving the planet. While going vegan has helped me lose weight, it has also made me more mindful of what I put into my body and overall helped me become a happier person. Blossom consistently serves great food and is a personal favorite for taking nonâvegans, proving you donât need animal products to have a quality dinner out.â âRussell Simmons,

entrepreneur "Being vegan has added so much to my quality of life, and it has expanded my understanding of our role on the planet immeasurably. I am so grateful for the numerous brave and creative chefs and businesses such as Blossom Cafel who have changed the way all of us see vegan cuisine and have improved our lives because of it." Mayim Bialik, actress

Ronen Seri and Pamela Elizabeth are the co-founders and brains behind the hit vegan restaurant franchise Blossom, and are long-time vegans and animal welfare advocates. Pamela is the founder of Blossom's sister group of takeout restaurants, Blossom du Jour. They both live in New York City.

Like many who probably bought this, Blossom is my favorite NYC restaurant. I was so excited to see that this cookbook was published. However, I'm sad to say that I'm disappointed so far. Just from glancing through it initially - I was disappointed that there were only 5 dessert recipes included, and of those included most were recipes I could have found variations on elsewhere (ex. the peach cobbler and German chocolate cake). I've had some pretty spectacular desserts at Blossom, and I was hoping more of those would have been included. I was also surprised to see use of pre-packaged products such as vegan shredded cheese, vegan bacon and vegan sausage - with no recipes for making your own vegan bacon or sausage. When I tried some of the recipes, I found that some of the cooking times were off or the recipes weren't written accurately. Some examples -- One recipe calls for polenta to cook in 1-2 minutes. Maybe this is accurate if using instant polenta, but that wasn't specified in the recipe. - One recipe calls for cooking quinoa for 7-8 minutes until the water is evaporated. I've never cooked quinoa in that short of time, and timed it with this recipe. It was closer to 15-20 minutes. - The Cauliflower risotto recipe has you adding a cup of water to the cauliflower "rice" mixture along with some pureed cooked cauliflower, but never cooking down that water. I found it to be very watery and the "rice" almost raw still. It seemed like it needed an extra step of simmering for 15 minutes until the liquid that thickened up and the rice was more tender with still a little bite. I do have experience in vegan cooking professionally, so I was able to make adjustments as I needed. I'll still use the cookbook and I hope that other recipes will be better. Or at least I can use it for inspiration.

Of all the vegan cookbooks we have purchased, this one has the best recipes that are practical to make. We have made at least 10 things and they are all winners!

LOVE Blossom and love this book! The cashew cream risotto is out of this world!

been to the cafe in NYC. Food was great, ordered book. Great recies. Enjoy BTW, I'm not a vegan, I cook for my wife who is.

This is not a very well-written cookbook. I don't think the directions are not detailed enough. There aren't sourcing suggestions for ingredients. The titles are not descriptive and you can't really tell from the photos what ingredients are going into the dish without reading through the entire recipe to have an idea what you'll be cooking and eating. Doesn't say at the end how long anything will keep or how it might be stored. Further, the book doesn't actually include that many original recipes when you add them up. Instead we have recipe for super basic things like chipotle aioli, sauteed kale and butternut squash, roasted Brussel sprouts, Grilled cheese using store-bought vegan cheese? A ten-yr-old kid knows how to make grilled cheese. They don't even suggest what kind of cheese to buy. And, worst of all, no recipe for seitan. That is all I really wanted. I'm sure they told me once they made their own so why isn't that recipe included here? No port wine seitan, seitan au poivre, or caviar?! The second two aren't even on their menu any more so why not include them? Now, having said all that, of the recipes we've tried, despite some frustration and the need for tinkering, we have had some yummy gastronomical results. The miso risotto was very tasty and unique. The pine-nut crusted eggplant nearly made me cry with frustration (pray explain to me how the crust is supposed to adhere to the eggplant?) but the potatoes were AMAZING (though the tomatoes were a surprise since they aren't mentioned in description or pictured (actually, nor are the potatoes now that I'm looking at it). And the tofu Florentine is outrageously good due to the out-of-this-world hollandaise sauce. I guess I would recommend it as long as you are not expecting certain recipes from the restaurant and don't need a lot of details when cooking. So far the recipes are delicious but the book could use some work.

I love Blossom. We eat there regularly. I mainly wanted the cookbook so I could try and make their Seitan. I cannot believe it's not included in the cookbook. What a major oversight. Candle 79 (another restaurant in the city) included their Seitan recipe with their cookbook as does many others. How can it not be included? I even emailed them to ask about the recipe since receiving the book and have not received an answer. I am very disappointed.

I'm so excited that Blossom finally came out with a cookbook! I've been to Blossom three times in

the past summer and I absolutely LOVE their food. My boyfriend, who is not vegetarian or vegan, also loved the food here. The unique thing about the restaurant is that they cook foods that mimic seafood or meat (ex. Tofu benedict, calamari, scallops, seitan picata, etc.) instead of making boring old pasta or salad. Having the opportunity to have the recipes and try to cook them at home is awesome.

Good recipes, easy to follow and tasty to make.

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