



Linda Long has had a lifelong relationship with the food industry and has been a committed vegan for thirty years. She has had a varied career in the academic, corporate, and media communities, with a strong emphasis in fashion, food, and nutritional topics. She writes and has done photographs for vegetarian magazines (*Vegetarian Journal*, *American Vegan*, *VegNews*) and book cover photography for other vegan authors. She is a member of the James Beard Foundation (JBF), International Association of Culinary Professionals (IACP), Women Chefs and Restaurants (WCR), and the American Society of Media Photographers (ASMP).

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Cover photo: Purée of Sunchoke Soup with Pickled Red Radishes and Country Bread Croutons by Thomas Keller

“New enrollees to the vegan world often ask me where to find information about really tasty dishes. Here it is!” —*T. Colin Campbell, Ph.D., author of The China Study*

“The photos will make your mouth water, the food will delight your palate, and, through these pages, you will learn how rich and satisfying vegan cuisine can be.”

—*Michael Klaper, M.D., author of Vegan Nutrition: Pure and Simple*



Enjoy delicious vegan recipes from these great chefs:

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Anne Quatrano
Bradford Thompson
Cat Cora
Charlie Trotter
Dan Barber
Daniel Boulud
David Burke

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Cookbook

“Cookbook of the Year” —*PETA Proggly Award*

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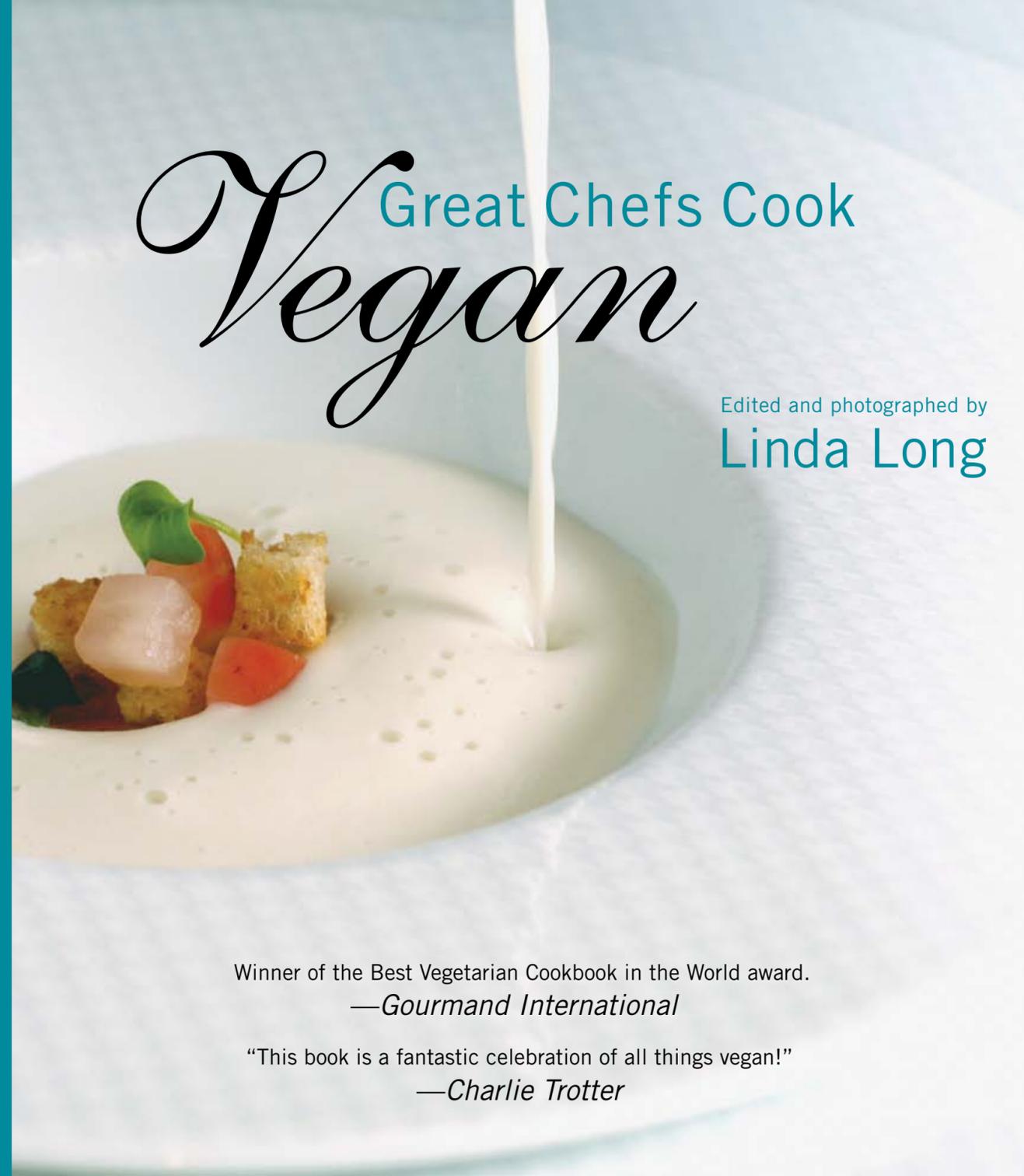
Great Chefs Cook Vegan

Long



Great Chefs Cook Vegan

Edited and photographed by
Linda Long



Winner of the Best Vegetarian Cookbook in the World award.

—*Gourmand International*

“This book is a fantastic celebration of all things vegan!”

—*Charlie Trotter*

Great Chefs Cook Vegan

Great Chefs Cook Vegan includes recipes from 25 of the greatest chefs, including Thomas Keller, Jean-Georges Vongerichten, Daniel Boulud, Charlie Trotter, and many other James Beard Award-winning chefs.

Each chef provides a delicious three- or four-course vegan meal, complete with beautiful photography of mouthwatering dishes like Baby Beet Salad with Pistachio Vinaigrette and Chickpea Fritters, Sweet Pea Ravioli with Sautéed Pea Leaves, Stuffed Baby Bell Peppers with Sunflower Seed Risotto, and Chocolate Cake with a Chocolate Truffle Molten Center.

Now, with instruction from the great chefs themselves, anyone can create a delicious, substantial vegan meal.



Zucchini Boxes Provençal with Black Mosto Oil, Red Pickled Shallots, and Opal Basil

Sweet Pea Ravioli with Sautéed Pea Leaves

SERVES 6 AS AN APPETIZER OR 4 AS AN ENTRÉE (YIELDS 20 RAVIOLI)

RAVIOLI DOUGH

1 pound all-purpose flour
3 tablespoons tapioca starch
1 cup water
6 tablespoons olive oil

RAVIOLI FILLING

3 shallots, minced
3 cups English peas, blanched
4 ounces soft tofu
½ cup extra virgin olive oil
Salt and pepper to taste

PEA CREAM

1 bunch asparagus
3 ounces soft tofu
4 bunches baby spinach, cleaned
2 cups English peas, blanched

CHILI OIL

1 shallot, minced
2 cloves garlic, minced
1 teaspoon cayenne pepper
1 teaspoon paprika
1 teaspoon chili powder
1 teaspoon red pepper flakes
1½ teaspoons chopped green onion
1 tablespoon fresh oregano
1 tablespoon dried oregano
½ tablespoon coarse or kosher salt
1½ cups olive oil

To make the Ravioli Dough: Mix the dough ingredients together to form a smooth dough. Wrap in plastic and refrigerate for 1 hour.

To make the Ravioli Filling: Sweat shallots in a heavy-bottomed saucepan until soft and translucent. Add peas and tofu and slowly heat. Purée in a food processor with oil until smooth. Season with salt and pepper.

To assemble the Ravioli: Roll out Ravioli Dough on a flour-coated surface until paper-thin. Cut into 1-inch strips. Spoon 1 tablespoon filling onto strips of dough at 1 inch intervals. Moisten edges with oil and lay strips of dough on top of filling. Press lightly around each filling mound to seal and then cut into squares.

To make the Pea Cream: Cut asparagus into 1-inch lengths, place in a saucepan, and cover with water. Slowly bring to a simmer. Add tofu and spinach leaves along with the peas. Purée, strain, and set aside.

To make the Chili Oil: Combine all ingredients in a heavy-bottomed saucepan. Simmer over very low heat for about 10 minutes, or until flavors are extracted from ingredients. Be careful not to let spices brown. The chili flavor will be enjoyed in a subtle taste suspended in the oil.

GARNISH

2 shallots, minced
1 cup English peas
½ pound pea tendrils and popcorn shoots (available in the summer)

How to Plate: Poach ravioli for 4 minutes, or until cooked; drain. In a large skillet, sauté shallots in a small amount of oil and add peas. Add Pea Cream slowly and bring to a simmer. Add ravioli and season with salt and pepper. Pour carefully into a shallow bowl. Garnish with Chili Oil and peas and shallots. Garnish with summer pea tendrils and popcorn shoots or other favorite decorative greens. Serve immediately.



Strawberry Salad with Strawberry–Red Wine Sorbet

SERVES 8

STRAWBERRY–RED WINE SORBET

1 pound strawberries, hulled and quartered
½ cup dry red wine
1 cup sugar
1 vanilla bean
Juice of 1 lemon

STRAWBERRY SALAD

1 quart strawberries (small wild strawberries, if possible)
½ to 1 cup confectioners' sugar, as desired for sweetness
1 lemon, zested
1 lime, zested

GARNISH

1 lemon, zested
1 lime, zested
Vanilla bean seeds

To make the Strawberry–Red Wine Sorbet: Combine the strawberries, red wine, and sugar in a bowl and stir. Split the vanilla bean lengthwise in half and scrape out the seeds. Mix all of the ingredients in a bowl, including vanilla bean pod, and let set for 45 minutes. Remove pod and purée the mix in a blender. Pour mixture into an ice cream maker and freeze according to the manufacturer's directions.

To make the Strawberry Salad: Hull and cut strawberries lengthwise in half or quarters, depending on the size. Combine strawberries, sugar, and zests in a bowl to macerate for 1 to 2 hours in the refrigerator. Cut vanilla bean and scrape seeds; reserve.

How to Plate: In a shallow bowl with a wide rim, place a spoonful of Strawberry Salad. Make a quenelle of Strawberry–Red Wine Sorbet using two tablespoons rolled together and place on top of the salad. Sprinkle lemon and lime zest over top and onto the rim of the bowl. To decorate and add more flavor, rub a few inches of vanilla bean seeds along the rim or lip of the bowl and serve immediately.

