

EVERYONE'S
GOING

Viva!

Dairy-free



The handy guide for dairy-free living, including delicious recipes and shopping tips



Contents

About Viva!	4
About Viva!Health	5
Welcome	5
It's natural to be dairy-free	6
Dairy-free is good for you	6
My calcium-rich foods	8
It's getting easier and easier	10
It's kinder to animals	10
Useful resources	11
Supermarket lists	12
Dairy-free or allergen-free	13
It's better for the environment	14
Where to shop	15
Viva!'s top dairy-free secrets	17
Other dairy-free delights	26
Dairy-free guide recipes	35
Eat out dairy-free	92

ABOUT VIVA!

Viva! campaigns for a vegan world. Most farmed animals spend their short and miserable lives in the filth of factory farms and are killed with sickening barbarity – we expose this abuse through investigations and publicise it with nationwide campaigns that bring about change. Billions of animals are also killed at sea, causing immense suffering and contributing to the ecological collapse of our oceans. We address these issues too.

Our major campaign on dairy – Scary Dairy – relies on years of research on the impact of dairy farming, on animal welfare and our health. The campaign includes investigations which expose the conditions modern dairy cows have to endure and reveals the shocking fate of their calves. Our fully-referenced, scientific report, *White Lies*, looks at the impact of dairy consumption on our health and shows how dairy is linked to many degenerative diseases. Scary Dairy also has fantastic info on going dairy-free. See scarydairy.org.uk.

Viva! publishes the highly acclaimed *Viva!life* magazine and runs the online Vegan Recipe Club, which has hundreds of recipes illustrated in full colour. Packed with chef's tips, hints and advice, you can even search for recipes based solely on your favourite ingredients: veganrecipeclub.org.uk. Viva! provides all the information and support necessary to help people change their diet: viva.org.uk/easyvegan.



ABOUT VIVA!HEALTH

Viva!Health is a section of Viva! that researches and campaigns on healthy vegan diets. It has a really helpful website vivahealth.org.uk which includes the A-Z of Nutrients and A-Z of Diseases. If you want to know more about how much protein or iron you need, what's a 'good' or 'bad' fat, where to get health-protecting vitamins or which diseases are linked to diet and why – it's all here.

VIVA!SHOP

Viva!Shop offers a superb range of high-quality merchandise and books by mail order. Goodies on offer include dairy-free chocolates, vegan wines, cruelty-free gifts, clothing and vegan recipe books vivashop.org.uk.

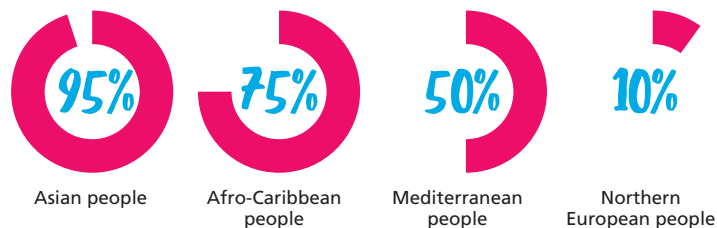
Welcome

So you're thinking about going dairy-free. Well done! Not only will the decision make you feel better, look better and reduce your chances of developing several major diseases, it will also help to save animals from suffering and dramatically reduce your impact on the environment.

This booklet will guide you along the path to a dairy-free diet. We've mostly listed dairy replacements here, but there are a vast range of other products available for vegans.

1 IT'S NATURAL TO BE DAIRY-FREE!

Most people in the world avoid milk and dairy products because they are lactose intolerant – they are unable to digest the sugar in milk (lactose). This is the percentage of people who are lactose intolerant in each ethnic group:



(Source: NHS Direct)

All babies produce an enzyme called lactase, which is needed to digest lactose (milk sugar) but most lose it after weaning, at around the age of two. Without lactase, lactose ferments in the large intestine and produces gas. The result can be nausea, cramps, bloating, wind and diarrhoea, which usually appear a couple of hours after eating. The treatment is... avoid lactose by cutting out all dairy foods. You'll need to check labels on bread, chocolate and other processed foods where dairy products may be used.

There are around 5,000 species of mammal and none consume dairy after weaning – apart from humans. We are also the only mammal to consume the milk of a different species. Imagine a squirrel raiding a sheep or goat's udder, or a bear cub feeding from an elephant – that gives you some idea of just how unnatural it is!

2 DAIRY-FREE IS GOOD FOR YOU

Despite industry hype that we need dairy for its calcium to build strong bones, the evidence points in the other direction. Westerners consume the most dairy yet have the highest levels of osteoporosis

(brittle bones) in the world! (See our guide, *Building Bones for Life* at vivahealth.org.uk).

Ironically, in other parts of the world where people eat little or no dairy and obtain their calcium from plant sources, levels of osteoporosis are low. And there are plenty of healthier plant sources of calcium (see page 8): green leafy vegetables, sesame and other seeds, nuts, many fruits and the whole range of pulses (such as soya, peas, beans and lentils) and the products made from them (tahini, hummus, tofu and the like). There is a long, long list and the calcium obtained from them is easy for our bodies to absorb and store.

Dairy is also strongly associated with diseases such as breast and prostate cancers, diabetes, eczema and heart disease amongst others. For more information, see our *Why You Don't Need Dairy* guide and our referenced *White Lies* report, both at scarydairy.org.uk.



My calcium-rich foods



ALMONDS



APRICOTS (DRIED)



ARTICHOKES



ASPARAGUS



BAKED BEANS (HARICOT)



BLACKBERRIES



BLACKCURRANTS



BLACKSTRAP MOLASSES



BOK CHOY



BRAZIL NUTS



BREAD (WHOLEMEAL)



BROCCOLI



CHICKPEAS



CINNAMON



EDAMAME (SOYA BEANS)

TOP TIP!

Vitamin D is made by sunlight on the skin and is needed for calcium absorption. If you live in the UK, take a vitamin D supplement over winter.

HOW MUCH SHOULD I EAT A DAY? 700MG



FENNEL



FIGS (DRIED)



KALE



KIDNEY BEANS



ORANGES



ROCKET



SESAME SEEDS
(EG IN TAHINI AND HUMMUS)
(AND OTHER SEEDS)



SOYA MILK (FORTIFIED)



SPRING GREENS



SWEDE



TOFU (CALCIUM-SET)



WALNUTS



WATERCRESS

For a laminated, A4 poster of this chart for your kitchen, visit vivashop.org.uk/calcium-poster

3 IT'S GETTING EASIER AND EASIER

More and more people are choosing to go dairy-free. Now is the perfect time to join them!

The free-from market includes dairy-free products and is one of the largest growth-sectors in the food industry. Every supermarket has free-from shelves.

Soya milk is now widely available from chain coffee stores.

There is a wide variety of dairy-free alternatives to cheese, milk, yoghurt and other dairy products.

Most chain restaurants and other eateries carry a free-from/allergen, vegetarian and vegan list of dishes and must state which of their other dishes are suitable for such groups.

4 IT'S KINDER TO ANIMALS

The modern dairy industry is far from the buttercup-strewn meadow of advertising myth and is actually very brutal.

To produce milk, cows must repeatedly be made pregnant. Their babies are always taken away from them and if male, are killed shortly after birth or reared for veal or beef. Females are usually kept in solitary confinement for eight weeks before being used to replenish the herd.

Dairy cows are killed between five to six years old, the human equivalent of a twenty year old, because they are exhausted, infertile, diseased or their milk production has reduced.

Unbelievably, every year some tens of thousands of UK dairy cows are pregnant when they're killed, many in the final trimester of their nine-month pregnancy.

Goats also have to be made pregnant if they're to be milked. All kids are taken from their mothers immediately – the males killed for meat, often by religious slaughter methods.

A sheep's male babies are killed whilst still lambs and the females are mostly kept for breeding – slaughtered when they are too weak to bear more lambs or milk.

Useful resources

VEGAN RECIPE CLUB

veganrecipeclub.org.uk Viva!'s dedicated food website contains hundreds of tried and tested recipes that are all dairy-free and vegan delicious – as well as recipes from top vegan restaurants/chefs, informative articles and much more. Try our new app: veganrecipeclub.org.uk/app

WHY YOU DON'T NEED DAIRY

scarydairy.org.uk/WYDND Viva!'s new health guide draws on reputable science to overturn the myths about dairy products.

SCARY DAIRY

scarydairy.org.uk Deals with all things dairy-free, from animal welfare concerns to health, recipes and much more. It also features downloadable versions or links to all our dairy-free related guides, recipes, information and campaigns.

GOING VEGAN WITH VIVA!

viva.org.uk/going-vegan All the information you need to help

you go and stay vegan including health, nutrition, recipes, product listings, blogs, festivals, FAQ's and much more.

30 DAY VEGAN

viva.org.uk/30dayvegan A Viva! initiative that sends you daily email bulletins containing recipes, including a Can't Cook Won't Cook version – all deliciously dairy-free and vegan – health tips, celebrity quotes, shopping ideas and lots more!

MY VEGAN TOWN

myvegantown.org.uk Find vegan friendly places near you to eat, places to stay, vegan event listings, reviews and lots more.

VIVA!'S TOP DAIRY-FREE PRODUCTS

scarydairy.org.uk/how Viva!'s top dairy-free products from milk to cheese to desserts and many more.

MY VEGAN SUPERMARKET

myvegansupermarket.co.uk The biggest database of vegan products sold in UK supermarkets.

VEGAN FOOD & LIVING

veganfoodandliving.com One of the leading vegan magazines covering food, lifestyle, ethics and more. Their website has a host of reviews, articles, products and information.

PLANT BASED NEWS

plantbasednews.org Keep up to date with all the latest news on the vegan scene including health, nutrition, products, ethics, campaigns, lifestyle, events, celebrities and more.

Supermarket lists

- ALDI: Go to aldi.co.uk and type 'vegan' in the search bar. This provides a comprehensive guide plus product list.
- ASDA: Most own-brand products are now labelled, but type 'vegan' into the search bar on asda.com for a comprehensive list.
- COOP: All Co-op vegan products are now clearly labelled on the packaging.
- ICELAND: Go to groceries.iceland.co.uk and type 'vegan' in the search bar. This provides a comprehensive product list.
- M&S: All own-brand products now have the vegan label but go to marksandspencer.com/s/food-to-order/health/vegan-planted-based for the full list of vegan products.
- MORRISONS: Go to groceries.morrisons.com and type 'vegan' into the search bar for the full range of products.
- OCADO: Go to ocado.com, type 'vegan' into the search bar and all products will be listed.
- SAINSBURY'S: Go to recipes.sainsburys.co.uk/articles/nutrition/product-guidance-lists for the full list of vegan products. Sainsbury's also now uses the vegan label for their own-brand products.
- WAITROSE: Go to waitrose.com, type in 'vegan' and all the products will be listed including a guide. Link to the full list via this page: waitrose.com/home/inspiration/healthy-eating-andweightloss/special_diets/how_waitrose_can_help.html

Dairy-free or allergen-free

If an item supposedly contains no dairy ingredients but the packaging states 'may contain traces of milk', it means the item is most likely dairy-free and vegan. However, it won't necessarily be suitable for those with an allergy to dairy.

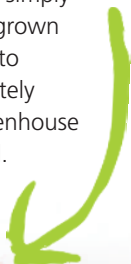
Companies who make a variety of foods have to clean production line machinery between different batches that may contain nuts, soya, dairy, eggs and so on. A chocolate manufacturer may make a batch of milk chocolate, clean the line and then make a batch of dark chocolate that is dairy-free/vegan!

Although production lines are scrupulously cleaned, there is always the risk of microscopic food traces being left behind and companies have a legal obligation to warn allergy sufferers about possible cross contamination. From an ethical or health point of view, most vegan groups agree that this is an acceptable compromise and it widens the range of dairy-free/vegan products available – unless, of course, you are highly allergic to dairy. When in doubt, check with the manufacturer.



5 IT'S BETTER FOR THE ENVIRONMENT

The United Nations estimates that livestock for meat and dairy create 14.5 per cent of all greenhouse gases – that's more than all transportation put together, including air transport! Their digestion process produces huge amounts of methane, while their manure produces nitrous oxide – both powerful greenhouse gases. Livestock are the main cause of deforestation too, as trees are felled to provide grazing or to grow fodder crops. They are also the main cause of species (biodiversity) loss. Almost every environmental problem has livestock farming at its heart. Farmed animals are extraordinarily wasteful as most of what they eat does not produce meat but simply keeps them alive and functioning. Around a third of all crops grown are used as animal feed. It can take as much as 20kg of grain to produce just 1kg of beef. Starvation across the world is intimately linked to livestock farming. Going vegan could halve your greenhouse gas emissions and free up precious resources for a fairer world.



Where to shop

Unless an item is marked clearly as dairy-free or vegan, always read the label. When in doubt, ask an assistant or ask to see the shop's vegan list.

SUPERMARKETS

All major supermarkets sell an ever-increasing range of dairy-free and vegan products and many have their own free-from and vegan lists for own-brand products – see page 12.

Holland & Barrett They sell a large range of dairy-free/vegan products. There are now vegan-only branches too.

Independent health food shops They usually supply a really good range of products, including more unusual brands and items. Staff are more likely to be well informed and products ethically sourced.

Ethnic food stores Chinese, Thai, Korean, Japanese etc usually carry a wonderful stock of dairy-free products – tofu, mock meats, spices and cooking sauces in particular are often excellent quality and value.

ONLINE STORES

Those listed below sell a wealth of vegan/dairy-free products and of course, they deliver! They often carry a bigger and better range than can be found in high street outlets. A web search will help you find more stores.

Viva! Shop vivashop.org.uk your first stop for vegan confectionery and gifts.

Alternative Stores alternativestores.com all vegan/dairy-free.

Amazon UK amazon.co.uk click on 'grocery' then enter 'vegan' in search box.

Ananda anandafoods.co.uk sells dairy-free Parmesan and hard to find vegan foods.

Ethica Vegan Store

ethicaveganstore.co.uk groceries, confectionary, food, health & fitness, bodycare.

Goodness goodnessdirect.co.uk search 'vegan' for pages of food products. They also have a handy dietary key – dairy-free, vegan, gluten-free, organic etc.

Greenbay

greenbaysupermarket.co.uk food (fresh and dry), drinks, household, health & beauty, pet section.

Ocado ocado.com – an online supermarket. Type 'vegan' in 'find a product'.

The Vegan Kind

shop.thevegankind.com food, drink, household, beauty, gifts, pet section, fashion, books.

V-Bites vbites.com mock meats, fish, cheese etc – all vegan/dairy-free.

Vegan Co vegan.co.uk food, pet food, clothing, household and more – all vegan and dairy-free.

Vegan Store veganstore.co.uk clothing, footwear, food, cosmetics and toiletries – all vegan/dairy-free.

Vegusto vegusto.co.uk mock meats, cheeses, groceries, all vegan/dairy-free.

Viva!'s top dairy-free secrets

1 NUTRITIONAL YEAST FLAKES

What is it? Sprinkles of naturally brewed yeast flakes in a tub (not to be confused with brewer's yeast!). It's full of protein, B vitamins and other useful nutrients – the blue tub in particular.

What does it taste like? Slightly cheezy, nutty, savoury. It dissolves into hot dishes really well or can be sprinkled on pasta, asparagus or soups for added taste.



What is it used for?

- Pasta dishes and pasta sauces
- Sprinkle on soups of most types
- Bread – can be mixed with vegan spread to make garlic bread
- Tofu scramble
- As a condiment or to make dairy-free cheezy sauces – see page 67

What brands should I look for? Engevita (Marigold).

Where can I buy it? Health food shops or online. Not yet in supermarkets, other than online at Ocado, but we live in hope.

Can I make my own? No: it's a natural product but uses lots of beets and a fermentation process that would be difficult/impossible to recreate in a home kitchen.



2 SILKEN TOFU

What is it? A type of tofu (beancurd). All tofu is made from soya beans into a kind of cheese and is widely used throughout the Far East. There are lots of different types. Silken tofu is a softer, creamier variety – too squidgy for stir-fries but a very useful and versatile ingredient!



What does it taste like? It's bland but absorbs flavours very well.
Creamy when whizzed up – but low fat and high in protein and calcium.

What is it used for?

- Sour cream alternative – see page 39
- Dairy/egg-free quiches
- Desserts such as cheesecake and chocolate mousse
- Search 'silken tofu' in veganrecipeclub.org.uk for a host of recipes

What brands should I look for?

- Longlife silken varieties (mostly 350g): Morinaga, Morinu, Blue Dragon, Clearspring
- Fresh silken: Taifun, Unicurd and generic silken tofu is sold in most Oriental stores

Where can I buy it? Large supermarkets, health food shops, Oriental food stores.

Can I make my own? Yes – it's not difficult!

See 'Homemade Tofu' at veganrecipeclub.org.uk

For further info on all types of tofu, see page 33.

3 AVOCADO

What is it? It's a fruit (not a vegetable) high in protein and healthy fats, amongst other things.

What does it taste like? Subtle – not sweet but creamy.

What is it used for?

- Desserts. Yes, really. Avocado lends itself to many dairy-free and vegan desserts and is especially good with chocolate, figs and pistachio nuts. Search the web for 'avocado vegan desserts' and you'll be amazed!
- Guacamole dip. See page 42



- Creamy pasta sauce. Mash or roughly chop avocado into cooked garlic and mushrooms then mix into spaghetti or linguini. Add lots of black pepper and a little salt
- Search for 'avocado' on veganrecipeclub.org.uk for the pasta recipe and a host of others

What brands should I look for? There are different types of avocado, eg Hass – small with lumpy dark green skins. Other types are larger and have smoother, paler green skins.

Where can I buy it? Ready-to-eat packs in supermarkets tend to be the most reliable, but good greengrocers/vegetable shops may have ripened avocados going cheap. Make sure they are pretty soft and squidgy to the touch. If hard and unripe, you can keep them until they ripen.

Can I grow my own? Sadly, avocados don't grow in the UK.

4 PURÉED WHITE BEANS

What is it? A creamy mixture made from white beans whizzed up – cannellini beans are best but haricot and butter beans will also work.

What does it taste like? It's all in the flavouring – adding fresh herbs, roast or fresh garlic, olive oil, black pepper and salt will transform these beans into a creamy delight.



What is it used for? Use to make recipes from veganrecipeclub.org.uk such as:

- Cannellini Bean, Black Olive, Sun-dried Tomato & Basil Pâté
- Artichoke, Butterbean & Filo Pie with Olives and Sundried Tomatoes
- Add a creamy but low-fat texture to soups, stews, sauces etc – just whizz up ¼-½ tin of white beans with a bit of the stock or juice from the dish you're making until smooth, then stir in

What brands should I look for? All white beans are sold in tins. Sainsbury's Organic in cartons are a good deal.

Where can I buy it? Large supermarkets and health food shops – tins/cartons of cooked beans and packets of dried beans.

Can I make my own? Yes. Soak dried beans overnight. If you are sensitive to beans, soak them for several days until they are almost sprouting. Keep in a cool place and change the water twice daily. Rinse, drain and cook in fresh water – 40-60 minutes in an ordinary pan or pressure cook at high for 15 minutes. Blend beans wholly or partially to make the dish of your choice. Beans also freeze well, in bags or plastic containers.



5 NUT AND SEED BUTTERS

What is it? A rich butter/spread made from one or more nuts or seeds – cashew, almond, Brazil, tahini (sesame seeds), sunflower, hemp, pumpkin – and the ubiquitous peanut. Sometimes ingredients are combined, such as almond, hazel & Brazil.

What does it taste like? Like the nut or seed it's made from and depends on whether they are raw or roasted.

What is it used for?

- Sauces such as tahini and miso, peanut satay, cheezy sauce. Search 'sauces' on veganrecipeclub.org.uk
- Dips and spreads such as hummus (tahini – sesame paste)
- Adding to soups and stews for a rich, creamy texture and flavour – a tablespoon of peanut butter works wonders in Martin Shaw's Chilli non Carne veganrecipeclub.org.uk. A tablespoon of cashew or almond butter is delicious in tomato soup or sauce, to name just a few
- As a spread on toast etc – particularly nice with yeast extract (eg Marmite) or jam!

What brands should I look for? Biona, Carley's, Essential, Meridian, Monkey, Suma and Whole Earth are all good quality but there are lots out there.

Where can I buy it? Supermarket brands are cheaper but tend to be peanut based, padded out with other oils and contain too much sugar or salt. Wholefood and health food shops tend to sell a larger variety of quality nut/seed butters but are usually more expensive.

Can I make my own? Yes – it's easy and tastes wonderful but you need a food processor with a good motor – Magimix or Vitamix. See veganrecipeclub.org.uk Homemade Nut & Seed Butter.



6 CHEEZY SAUCE MIX

What is it? Dairy-free cheese sauce mix in a tub – almost instant! Add it to plant milks such as soya, heat up and it's done.

What does it taste like? Pretty good! It's even better with a handful or two of nutritional yeast flakes and a teaspoon or two of Dijon mustard thrown in.



What is it used for? Any dish that needs a cheese sauce.

- Macaroni cheese
- Savoury pancakes
- Aurora sauce – mix half cheezy sauce with half tomato pasta sauce and add to tubular cooked pasta such as penne, rigatoni or macaroni

What brands should I look for? Free & Easy Dairy-Free Cheese Flavour Sauce Mix (black and yellow tub).

Where can I buy it? Health food shops, Holland & Barrett, Sainsbury's and online stores.

Can I make my own? Yes! See page 67 for recipes.

7 CREAM

What is it? Dairy-free cream.

What does it taste like? It depends on what it's made from. Commercial dairy-free creams are made from soya, oat, rice, coconut or nuts.

What is it used for?

- Add to a savoury, creamy dish such as mushroom stroganoff or soup
- Desserts – single or whipping, depending on the pudding



What brands should I look for? Alpro/Provamel, Sojatoo, Oatly, Whiptop.

Where can I buy it? It depends on the brand and type of cream. All large supermarkets sell at least one type, eg soya (Alpro/Provamel) or oat (Oatly). For a wider range, try health food shops and online stores such as vivashop.org.uk.

Can I make my own? Cashew cream is very easy to make and is healthy, natural and delicious – use in savoury as well as sweet dishes. See page 44 for our recipe. You can also make a coconut cream/whip. See page 80.

8 AQUAFABA

What is it? Tinned chickpea brine/goos (literally 'bean water') – the stuff we usually throw away. It's actually more of an egg replacer but is too good to miss!

What does it taste like? It is tasteless when mixed into other dishes.

What is it used for? 3 tbsps = 1 hen's egg. Its protein works like egg white so can be used to make meringues, cakes and much more.

What should I look for? Tinned chickpeas are best but aquafaba from tinned white beans (butter, cannellini, haricot) also works.

Where can I buy it? Anywhere that sells tinned beans! Value chickpeas work as well as organic and it doesn't matter if they're salted or not. It will keep for 3-4 days in the fridge in an air-tight container. Use the leftover chickpeas/beans to add to a curry, stew, make hummus or other dips...

Can I make my own? Possibly, in a pressure cooker, but the goo might not be as thick and protein-rich.

Recipes? Try 'Justine's Aquafaba Chocolate Mousse', 'Aquafaba Mayo' and 'Blueberry Lemon Drizzle' on veganrecipeclub.org.uk Also see our delicious meringue recipe on page 80. For more, go to Facebook page 'Vegan Meringue – Hits and Misses!' for hundreds of tested recipes.





moo free®



www.moofreechocolates.com

Sheese

100% DAIRY-FREE



*Award winning, pre grated Sheese...
makes cooking easier!*



**100% dairy free!
100% delicious!**

Bute Island Foods Ltd. - Tel: +44 (0) 1700 505357

No artificial colours or preservatives.
Lactose free - Dairy free - Gluten free - Cholesterol free

Other dairy-free delights

BUTTER AND SPREAD ALTERNATIVES

Most margarines/spreads are plant-based but manufacturers often add dairy, such as whey or butterfat. There are plenty that are vegan:

- Aldi: Free-from spread
- Asda: Free-from spread
- Biona: Wide range
- Coconut oil: use instead of a spread
- Co-op: Soft spread
- Flora: Free-from spreads
- Koko: Coconut-based spread
- M&S: Sunflower spreads, including a light version
- Naturli': Free-from Spread – palm oil free
- Nutcrafter: Butter alternative
- Pure: Soya, sunflower or olive – widely available
- Sainsbury's: Free-from Spread
- Suma: Soya or Sunflower
- Tesco: Free-from Soya Spread
- Vitalite: Free-from spread
- Vitaquell: Organic soft spread
- Waitrose: Free-from spread

See Viva!'s top vegan spreads: scarydairy.org.uk/how/butter-patrons

CHEESE ALTERNATIVES

Dairy-free cheese has improved over the years, as has the range of products and flavours available.

Does it melt? Yes and some dairy-free cheeses melt better than others.

What types are there? Hard or creamy – with assorted flavours.

See below.

- **Cheezly** (V-Bites brand). Hard cheese in more than 10 different flavours including mozzarella, blue, cheddar and a rather good parmesan-style called 'Hard Italian-style'. Some flavours melt, others don't. Melting Cheezly, available in Mozzarella-style is good for pizzas. There is also a soya-free variety – and a Christmas selection pack. vbites.com/shop/dairy-free.

- **Koko** Currently offering a couple of coconut-based cheeses in cheddar and a soft cheese. The cheddar melts and is said to be one of the closest resemblances to dairy cheddar available. They also sell a variety of yoghurts, ice creams, milks and spreads.
- **MozzaRisella** Melting mozzarella-style, made from rice milk – really good on pizza or with tomato salad. Now available in a variety of flavours including blue, smoky, creamy and slices. mozzarisella.co.uk.
- **Bute Island, Sheese** Hard and soft cheeses available in a really wide range. Over 10 flavours available in the hard cheeses including cheddar, smoked, Edam, Wensleydale, Greek-style and many more. Also grated, cream cheese, slices and wedges available. Bute Island makes the supermarket cheese own brands for Asda, Sainsbury's buteisland.com.
- **Tofutti** Creamy cheese in a variety of flavours including plain, herb & chives, garlic & herb. They also provide slices in a few different flavours. tofutti.com.
- **Vegusto No-Moo** A wide range of hard cheeses, including aromatic, piquant (like Parmesan), blue, herb and more, made from organic almonds and coconut oil. They also sell deli slices, roasts and lots more.



- **Violife** Really wide range of hard cheese, soft, grated and slices in a range of flavours. Our particular favourites are the Prosociano (hard Parmesan-style block) and the Mediterranean-style block (Halloumi-style). Available in many outlets including supermarkets, health food shops and online. violifefoods.com.
- **Nutcrafter** There is a growing hand-crafted cheese market which is fantastic. For a real treat, Nutcrafter offer cashew-based hard and soft cheeses in really delicious flavours including aged blue, extra aged Gosamio, the best Halloumi style amongst others. nutcrafter.co.uk.
- **Daiya** A Canadian-based company which has now made its way to the UK. They offer a variety of cheeses which are renowned for their meltability and are used in many of the US pizza restaurants. Available in Wholefoods, some supermarkets and online. daiyafoods.com.
- **Supermarkets** Eg Asda and Sainsbury's and Tesco have a good range of cheese which are all made by Bute Island. They come in a variety of flavours as well as in grated, slices and cream cheeses. Other supermarkets are following suit so watch this space for more...

See Viva!'s top vegan cheeses: scarydairy.org.uk/how/cheese-lovers.

CHOCOLATE

Dairy-free chocolate of all types is easy to find. Hooray! In supermarkets, most dairy-free milk chocolate is on free-from shelves but often, ordinary shelves contain products that are OK (eg Aldi mint thins). Get reading those labels or check out the supermarket vegan lists (see page 12.) Just remember to avoid things like butterfat, whey, cream, milk powder and other dairy items.

MILK CHOCOLATE

Dairy-free milk chocolate is made from plant milks – soya, rice or coconut.

Supermarkets: mainly found on the free-from shelves but also other brands can be found too.

See Viva!'s top vegan chocolate:
scarydairy.org.uk/how/chocolate-devotees.

Other brands: for some of the best vegan milk chocolate, check out vivashop.org.uk or try health food shops and online stores – see page 15. Our favourites include the divine Zotter Hazelnuss praline-style, hazelnut-studded Vego and Ombar Coconut Mylk raw chocolate.

PLAIN/DARK CHOCOLATE

There is plenty of high quality dark chocolate out there. Most is dairy-free but some have butterfat and other dairy bits so check the labels. Again, supermarkets carry a pretty good range but there's more choice in independent shops and online. Good brands include:

- Aldi – Moser Roth Dark 70%, Dark 85% and Dark Orange & Almond
- Kinnerton
- Lidl Fair Trade plain chocolate
- Montezuma
- Booja Booja – the best truffles ever!
- Seed & Bean



CREAM

See page 22 for more details on soya cream. Here are some of the most common brands:

- Provamel single cream
- Alpro single cream
- Sojade single cream
- Oatly single cream and crème fraîche
- Soyatoo Soy Whip and single cream
- Isola Bio single coconut cream
- M&S coconut double cream
- Coconut milk/cream... (see page 80 for a recipe for Coconut Cream Whip)
- Tesco sour cream
- Asda sour cream

See Viva!'s top vegan creams: scarydairy.org.uk/how/cream-allies

CUSTARD

Ready-made:

- Provamel
- Alpro
- Oatly
- Powder:
 - Bird's
 - Just Natural
 - Orgran
 - Some supermarket own brands... check the label.

See Viva!'s top vegan custards: scarydairy.org.uk/how/custard-fiends

MILK ALTERNATIVES

There are far too many dairy-free milks to list – soya, almond, coconut, rice, oat, hazelnut, hemp, cashew, quinoa – with plain, strawberry, chocolate, vanilla, banana flavours (with more coming out all the time!). You'll find them in long-life cartons or fresh in chill cabinets of supermarkets and all health food shops. There are budget options available and the posh barista varieties which are delicious (and a bit pricier!).

The taste varies – long-life is different from fresh; sweetened from unsweetened. It's worth experimenting. Many are fortified with vitamin B12 and calcium. Give it a couple of weeks and your tastes will change, to a point where dairy milks can quickly smell and taste very strange!

SOYA MILK

The most common brands are Alpro and Provamel which can be found everywhere. Every supermarket now sells at least an own-brand long-life and many offer fresh versions too. This includes budget supermarkets such as Aldi and Lidl. Plamil is also widely available – this all-vegan company made the first soya milk in the UK and is the most ethically produced (*Ethical Consumer* magazine).

COCONUT MILK

This one is in a carton and made for pouring unlike the stuff in tins! There are many brands, including Kara, Koko and Plenish (if you like a bit of posh!). Many of the supermarkets are also now offering their own in both longlife and fresh.



RICE MILK

Low in fat and sweet in taste, rice milk is very popular, though not so great in tea and coffee as it's quite watery. Rice Dream is the most common brand, but there are quite a few others and even supermarkets are starting to produce their own. Ecomil and Almond Breeze are also widely available.

OAT MILK

Delicious, creamy and works well in tea and coffee! Oatly is the most common brand and can even be found in some restaurants and coffee shops. Check out their Barista version too!

NUT MILKS

Almond, cashew and hazelnut milks are all delicious and can be used in a variety of ways! Most supermarkets now have their own brand of almond milk including budget supermarkets such as Aldi.

See Viva!'s top plant milks: scarydairy.org.uk/how/milk-alternatives

SOYA MILK IN HOT DRINKS

Tea: soya milk works well unless it's beginning to go off when it will curdle like dairy milk.

Coffee: fresh soya milk and barista/pro versions don't usually curdle but long-life may. If using long-life in fresh coffee, heat the milk (don't boil) then add to the cup before the coffee. For instant coffee, add soya milk and hot water first, allowing the water to cool a little first. Add the granules last and stir vigorously.

NB Coffee houses such as Costa and Starbucks often use Alpro Pro soya milk, which never curdles and is delicious.

YOGHURT

Plain and fruity varieties are available in several brands: Alpro, Provamel, The Coconut Collaborative, COYO, Rebel Kitchen, Nush and most supermarkets now offer their own. Our personal favourite is Sojade (health food shops, Ocado etc). Some of the natural yoghurts are sweetened so make sure you go for an unsweetened version if making a savoury dish.

Plain yoghurt uses: Savoury dips such as raita (see page 41), baking or use straight from the tub with curries or on cereal etc or as a direct substitute for dairy yoghurt.

Flavoured/fruity: enjoy as you would any other flavoured yoghurt... there are some really delicious ones out there!

Homemade is pretty easy to make but you'll need a small quantity of live vegan yoghurt as a starter culture. Visit veganrecipeclub.org.uk and search 'yoghurt' for two recipes and other uses.

For Viva!'s top vegan yoghurts see: scarydairy.org.uk/how/yoghurt-enthusiasts



TOFU TYPES AND HOW TO USE THEM

What is it? Tofu, or beancurd, is a kind of cheese made from soya beans. It's very high in protein, omega-3, iron and low in fat, making it a bit of a wonderfood.

Different types:

PLAIN

Cauldron, Dragonfly, The Tofoo Co., Yutaka, Taifun and lots of other brands are widely available, with Cauldron most readily available. Mainly used for stir fries because it holds its shape but can also be deep fried or oven-roasted.

STIR-FRIED TOFU

Drain the plain tofu and dry with kitchen paper. Chop into cubes or 'steaks.' In a frying pan or wok, heat 2-3 tbsp vegetable oil until very hot, add the tofu and fry for several minutes until golden brown. Turn gently while cooking to avoid mashing. Remove from pan and drizzle a little soya sauce over the top.

Options Crushed garlic, garlic paste, Chinese five spice powder or grated ginger (use your imagination) can be added a couple of minutes before the end of cooking. Can be pre-cooked and chilled until needed – 2-3 days in an airtight container lined with kitchen paper.



SMOKED TOFU

Taifun, The Tofoo Co., Clearspot, Dragonfly and other brands vary in texture and smokiness. Available in most supermarkets, Ocado and health food shops. It can be cooked in the same way as plain, sliced thinly for sandwiches or fried up as rashers – again drizzled with soya sauce.



MARINATED TOFU

Cauldron marinated, ready-cooked pieces are available in health food shops and large supermarkets. Simple to use, they can be stirred into hot dishes at the end of cooking, particularly pastas, sauces, stews and stir fries or enjoy

in a nice cold salad or sandwich. The Taifun marinated tofu range, Clearspot and Dragonfly are also delicious!

SILKEN TOFU

Silken tofu has many uses including sauces, baking, cheesecakes, smoothies, vegan French toast (yes really!), as an egg substitute and many more. See our recipe on page 39.

Dairy-free guide recipes

Sauces/Dips/Milks

Almond or Cashew Milk	36
Tartar Sauce	38
Sour Cream	39
Blue Cheese Dressing	41
Guacamole	42
Raita	43
Salsa	43
Cashew Cream (sweet or savoury)	44
Tahini Sauce/Dressing	47

Light Bites

Caesar Salad	48
Cauliflower Cheese	51
Tomato, Feta & Thyme Tart	52
Loaded Nachos	54

Mouthwatering Mains

Ultimate Vegan Pizza	56
Creamy Mushroom Tagliatelle	61
Traditional Lasagne	64
Mac 'n' Cheese	67
Cheesy Broccoli & Tomato Quiche	68

Cheeses

Easy Peasy Melting Mozzarella	71
'Cheddar' Cheese	72

Divine Desserts

Crème Brûlée	75
Sticky Toffee Pudding	76
Meringues with Coconut Cream Whip	80
Vanilla Cupcakes	84
Banana Bread with Cashew Cream Cheese Icing	87
White Chocolate & Raspberry Cheesecake	90

Recipes and photography: Maryanne Hall

ALMOND OR CASHEW MILK

Serves 4 | 5-10 minutes (plus 2 hours soaking time)

- 100g/1 cup (approx) cashews or almonds
- Square of clean muslin/cheesecloth 40cm square (approx) or use a nut milk bag or a clean pair of tights
- Water, to soak the nuts
- 750ml/3 cups (approx) water
- Pinch of sea salt
- Agave/maple/other vegan syrup or 2 medjool dates (pitted) or concentrated apple juice to sweeten (optional) – stir in 1 tsp, taste and add more if necessary

1 Soak the nuts in cold water, cover with a cloth or lid and allow them to soak for at least 2 hours. Drain and rinse.

2 Place the soaked nuts and the 3 cups of water into the blender or food processor. Whizz until smooth, for at least one full minute. Add the sea salt and syrup. Whizz again, taste and add a little more agave if necessary. If you prefer a less creamy milk, add a little more water – up to about ¼ cup/4 tbsp and whizz again.

3 Place the square of muslin or nut milk bag over a large bowl then bring the ends together, twist and squeeze the bag so that the milk drips into the bowl. Twist tighter to remove as much liquid as possible from the bag.

4 Store the milk in an air-tight container and refrigerate. Store the nut pulp in another air-tight container and use within 3 days – add it to smoothies, soups, stews, energy balls etc.



TARTAR SAUCE

Serves 4 | 10 minutes

- 170g/¾ cup vegan mayonnaise (or make a batch of our aquafaba mayo: veganrecipeclub.org.uk/recipes/aquafaba-mayonnaise)
- 1 shallot, finely diced
- 1 tbsp capers, drained
- 1 tbsp gherkins, finely chopped
- ½ tbsp parsley, finely chopped
- ½ tbsp dill, finely chopped plus a little more for decoration

1 Stir all the ingredients together and decorate with a couple of sprigs of dill.



SOUR CREAM

Serves 4-8 | 5 minutes

Health food shops and quite a few of the supermarkets now offer a vegan sour cream, check out the free-from section. It is however very cheap, easy and fun to make yourself! It works very well with mushroom stroganoff, Mexican dishes such as chilli and of course our loaded nachos.

- 350g/1½ cups of firm silken tofu (although you can also use regular silken tofu or firm tofu)
- 2 tbsp lemon juice
- 1 tbsp plain vegetable oil (not olive) eg rapeseed (canola), plus a little extra for blending
- 1 tsp cider vinegar
- 1 tsp sugar or agave/other vegan syrup
- ½ tsp salt or a little more, according to taste

1 Blend the tofu until it is completely smooth and has lost its grainy texture.

2 Add the remaining ingredients and blend again until everything is well mixed – if using extra oil, drizzle in slowly and blend gradually. Taste and adjust seasoning/flavouring if necessary.



BLUE CHEESE DRESSING

Serves 6-8 | 10 minutes

- 100g/1 cup vegan blue cheese (eg Bute Island, Sainsbury's, Tesco, BlueRisella, Violife)
- 3 tbsp high quality vegan mayonnaise (eg Follow Your Heart, Veganaise) or make a batch of Vegan Recipe Club aquafaba mayo: veganrecipeclub.org.uk/recipes/aquafaba-mayonnaise
- 6 tbsp olive oil
- 6 tbsp water (plus more to thin, if necessary)
- 1 tsp cider vinegar
- ½ tsp lemon juice
- 1 tsp Dijon mustard
- 1 tsp vegan syrup (eg agave, maple etc)
- Pinch of salt and black pepper, to taste

1 Blend all ingredients together until smooth and the desired consistency has been achieved.



GUACAMOLE

Serves 6-8 | 10 minutes

- 3 ripe avocados
- 1-2 red chillies, deseeded and finely diced
- ½ red onion, finely diced
- Bunch of fresh coriander, roughly chopped including stalks
- Juice of 2 limes
- Extra virgin olive oil
- Pinch of salt

- 1 Mash the avocado to the consistency of your choice.
- 2 Mix all ingredients together in a small bowl and season to taste.

RAITA

Serves 4-6 | 10 minutes

- 250g/1 cup natural vegan yoghurt (sugar-free eg Sojade, Tesco)
- ½ cucumber, finely diced or grated
- 2 tbsp fresh mint, finely chopped
- ½ tsp ground cumin
- ½ clove garlic, finely diced
- 1 tsp lemon juice
- Salt and pepper, to taste

- 1 Mix all the ingredients together and season to taste.



SALSA

(For a cheatin' version buy a shop bought salsa, available in fresh tubs or jars, nearly all are vegan).

- 6 ripe tomatoes, finely chopped
- 1 onion, finely diced
- 2 green chillies, deseeded and finely diced
- Juice of 2 limes
- Glug of extra virgin olive oil
- 1 clove of garlic, finely diced
- 1 big bunch of fresh coriander
- Salt and pepper, to taste

- 1 Mix all the ingredients together and drizzle with a little of the olive oil.
- 2 Season to taste.



CASHEW CREAM/SAUCE (SWEET OR SAVOURY)

Serves 4 | 5 minutes (plus 2 hours soaking time)

Follow the basic recipe and then decide if you need your cashew cream to be sweet or savoury by adding the extra ingredients below.

Basic

- 165g/1½ cups cashew pieces, soaked for a minimum of two hours
- 125ml/½ cup plant milk or water (add a bit more to make the sauce thinner, as required)
- Pinch of salt, to taste

1 Blitz all the ingredients together in a high-speed blender, starting off with the smallest quantity of water (125ml). It's much easier to thin the sauce down than to thicken it afterwards. For cake toppings, you will need to use the minimum amount of water/plant milk so it stays nice and thick.

Savoury

Add the following to the basic ingredients, blend and then warm on medium heat for 5 minutes:

- 2 tbsp vegan white wine (optional)
- Juice of half a lemon
- 1 tsp stock powder (eg Marigold vegan)
- 1 tbsp nutritional yeast
- Fresh herbs (eg parsley, sage, optional)
- Salt and pepper, to taste

Sweet

Add the following to the basic ingredients and blend:

- 4 tbsp vegan syrup (eg agave, maple etc)
- 1 tsp vanilla extract or paste
- 1 tbsp lemon juice
- Zest of half a lemon
- 1 tbsp melted coconut oil





TAHINI SAUCE/DRESSING

Serves 4 | 5 minutes

- 5 tbsp tahini
- 3 tbsp water
- 3 tbsp olive oil
- 1 clove garlic
- 100ml lemon juice (fresh or bottled)
- Salt, to taste

1 Blend all the ingredients together. Add more water if it needs to be thinned out or more tahini if it needs to be a bit thicker.

2 Drizzle over salad, roast vegetables, falafel, burgers, Buddha bowls, pasta and anything else you fancy!

CAESAR SALAD

Serves 4 | 20 minutes (plus 2 hours soaking time)

Caesar Dressing

- 30g/¼ cup raw cashews, soaked for minimum of 2 hours
- 30ml/⅓ cup water
- 1 tbsp virgin olive oil
- ½ tbsp lemon juice
- ¼ tbsp Dijon mustard
- ¼ tsp garlic powder
- 1 tsp capers
- Salt and freshly ground pepper black pepper, to taste
- ½ garlic clove (optional)
- ¼ tbsp vegan Worcestershire sauce (eg Biona, optional)
- 1 tsp vegan syrup (eg agave, optional)
- ½ tbsp nutritional yeast (optional)

Salad

- Choose from the following or include everything: Baby Gem or Kos lettuce, croutons, capers, cherry tomatoes, alfalfa sprouts, avocado, vegan parmesan shavings (eg Violife Prosociano)

Dressing

1 Blend everything together until smooth. Add more salt and pepper if required.

Salad

1 Arrange the salad ingredients as desired and then pour over the Caesar dressing. It can be enjoyed as a starter, main or side dish.





CAULIFLOWER CHEESE

Serves 4 | 30 minutes

Béchamel

- 2 tbsp vegan margarine
- 2 tbsp plain flour
- 200ml (approx) unsweetened soya milk (other plant milks don't work well with this recipe so make sure you use soya)
- 2 tsp English mustard
- Pinch of grated nutmeg
- 1 stock cube dissolved in small amount of boiling water
- 2 tbsp nutritional yeast
- Large handful of vegan parmesan eg Violife Prosociano
- Salt and black pepper, to taste

Other

- 1 cauliflower, broken into bite size florets
- 40g breadcrumbs (approx)
- Vegetable oil for frying

Béchamel

- 1 Using a large saucepan, melt the margarine on a low heat.
- 2 Take the saucepan off the heat and stir in the flour until you have a paste.
- 3 Return the pan to the heat, turn up to medium and very gradually add the soya milk and stock, stirring continuously to avoid lumps.
- 4 Once the sauce has thickened, add the mustard, nutmeg, nutritional yeast and parmesan.
- 5 Stir thoroughly then set aside.

Other

- 1 Bring the cauliflower pieces to the boil for two minutes.
- 2 Drain thoroughly and then lightly fry on both sides until golden brown.
- 3 Empty the cauliflower into an oven dish, cover with the cheese sauce then sprinkle with breadcrumbs until completely covered.
- 4 Place under a medium grill until nicely browned.

TOMATO, CARAMELISED ONION & 'FETA' TART

Serves 4 | 1¼ hours

- 320g vegan puff pastry sheet (eg Jus-Rol and some supermarket own brands are vegan, check the ingredients)
- 2 red onions, thinly sliced into rings
- 2 cloves garlic, finely diced
- 1 tbsp brown sugar or vegan syrup (eg agave)
- 200g/2 cups vegan Greek style cheese (eg Bute Island, Sainsbury's, Tesco, Violife)
- Juice and zest of 1 lemon
- Extra-virgin olive oil
- 3-4 spring onions, finely chopped
- 300-400g tomatoes, halved or quartered (ideally different colours and sizes)
- 5 sprigs of rosemary, stalks removed and finely chopped
- A few sprigs of fresh thyme
- Salt and black pepper, to taste

- 1 Pre-heat the oven to 180°C (fan)/350°F/Gas Mark 4-5.
- 2 Lightly oil a flat baking tray and place the sheet of pastry on it. Cut the pastry into four rectangles and separate them slightly.
- 3 Score a line around the inside of each pastry rectangle, about an inch from the edge, but don't cut it right through.
- 4 In a large frying pan, fry the onions for around 10 minutes before adding the sugar or syrup and cook for a further 5 minutes until nicely caramelized.
- 5 Add the garlic, lemon juice, zest, spring onion and rosemary and fry for a further couple of minutes.
- 6 Spoon a quarter of this onion mixture onto the inside rectangles of each of the pastry pieces and spread evenly.
- 7 Save some of the vegan cheese to sprinkle over each tart after cooking and finely slice the rest of the block. Place a few slices over the onion mix, keeping the mixture as flat as possible.
- 8 Cover the tarts with the tomatoes (in different sizes and colours) then top with a drizzle of oil, a pinch of salt and pepper and a couple of thyme sprigs.



- 9 Bake for 25 minutes at 180°C then turn the oven down to 170°C and bake for a further 15-20 minutes until the tomatoes have shrivelled.
- 10 Remove from oven and replace the burnt thyme sprigs with fresh ones. Sprinkle over some more of the vegan feta and serve.



LOADED NACHOS

Serves 6 | 1 hour

Tortillas

- 6 flour tortillas (or use shop bought tortilla chips, check the ingredients to make sure they're vegan), cut into triangles
- 100g/1 cup grated vegan cheese
- 1 portion of our guacamole, see page 40 (or for a cheatin' version, buy Sainsbury's Be Good To Yourself Guacamole or use a chopped up avocado)
- 1 portion of our sour cream, see page 39 (or for a cheatin' version, buy ready-made eg Tesco Free-From, Asda Free-From or Tofutti)
- 1 portion of our salsa, see page 43

Refried Black Beans

- 1 tin (400g) black beans, drained and rinsed
- 1 tsp paprika
- 1 tsp ground coriander
- ½ tsp ground cumin
- 1 tbsp lime juice
- 1 tsp brown sugar or vegan syrup (eg agave or maple etc)
- Olive oil for frying

Tortillas

- 1 Preheat the oven to 180°C (fan)/350°F/Gas Mark 4.
- 2 Line a couple of baking trays with greaseproof paper.
- 3 Lightly coat the tortilla triangles in a light oil, such as rapeseed.
- 4 Place them on the baking trays, evenly spaced, then place them in the oven for around 10 minutes or until golden.

Refried black beans

- 1 Heat a little olive oil in a small saucepan on a medium heat and add the spices. Lightly fry for 30 seconds – 1 minute and then add the black beans.
- 2 Cook the beans for around 5 minutes, stirring throughout.
- 3 Add the lime juice and sugar, then cook for a further couple of minutes.

Assembly

- 1 On a large serving plate, add a layer of tortilla chips followed by the refried black beans, guacamole, salsa, grated cheese and repeat.
- 2 Top off with fresh coriander and sour cream.

ULTIMATE VEGAN PIZZA

Serves 8 | 1½ hours (including time for dough to prove)

Don't be put off by the homemade base because it's really, really worth it! It's actually very easy and tastes delicious... the best base we've ever had! Choose from your favourite toppings and get creative.

Dough

- 500g strong white bread flour
- ½ tbsp salt
- 1x7g sachet/1½ tsp of fast action dried yeast
- 1 tbsp golden caster sugar
- 2 tbsp extra virgin olive oil
- 325ml lukewarm water

Tomato Sauce

(If you're short of time, use a shop-bought passata or dairy-free pesto eg La Sacla, Meridian, Zest)

- Olive oil
- 2 cloves garlic, finely diced
- 2 x 400g tins plum tomatoes
- Pinch of salt



Topping

- Melting vegan cheese... use a batch of our delicious cheddar or mozzarella (on pages 71-72) or for a cheatin' version buy it from the shops. Our favourite melting varieties are: Violife Mozzarella, Bute Island Sheeze Mozzarella, Bute Island Greek Style Sheese, Tesco and Sainsbury's Greek Style, MozzaRisella and Daiya cheeses
- Choose from your favourite toppings

The pizza pictured above has a topping of:

- Greek Style Sheese (see melting cheese details above)
- Homemade tomato sauce (recipe above)
- Black olives
- Caramelised red onion
- Rocket

Dough

- 1 Sieve the flour and salt into a large bowl and make a well (hole) in the middle.
- 2 In a jug, mix the yeast, sugar, oil and water and leave for a few minutes, then pour into the well.
- 3 Bring the flour in gradually from the sides and whirl it into the liquid using a fork. Keep mixing, drawing larger amounts of flour in, and when it all starts to come together, work the rest of the flour in with clean, flour-dusted hands. Knead until you have a smooth, springy dough.
- 4 Place the ball of dough in a large flour-dusted bowl and sprinkle some flour on top of it. Cover the bowl with a damp cloth and place in a warm room for about an hour until the dough has doubled in size.
- 5 Now remove the dough to a flour-dusted surface and knead it a bit to push the air out with your hands. You can either use it immediately or keep it wrapped in clingfilm, in the fridge (or freezer) until required.
- 6 If using straight away, divide the dough up into as many little balls as you want to make pizzas – this amount of dough is enough to make about 3-4 medium pizzas.
- 7 Use the dough straight away unless storing.

- 8 Roll out into whatever shape you fancy until the dough is about ½cm thick. It should be springy but not sticky.

Tomato Sauce

(This can be made in advance or while the pizza dough is proving)

- 1 Heat a tablespoon of olive oil in a pan on a low-medium heat and then add the chopped garlic.
- 2 Cook for a minute or two until the garlic is light golden in colour.
- 3 Add the tomatoes, a pinch of salt and leave on a low-med heat for 20-25 minutes.
- 4 Give it a final stir, breaking up the tomatoes with a spoon.

Assembly

- 1 Heat oven to 250°C (fan)/480°F/Gas Mark 9.
- 2 Spread the passata, pesto or homemade sauce onto the freshly rolled (uncooked) dough.
- 3 Add the cheese first (this prevents the toppings sliding off).
- 4 Add a combination of toppings.
- 5 Put in the oven for 7-10 minutes until golden and crisp.



CREAMY MUSHROOM TAGLIATELLE

Serves 4 | 30 minutes

- 100g/1 cup of any (vegan/egg-free) tagliatelle pasta
- 4 medium-sized mushrooms, sliced
- 50ml/1½ cup soya cream
- 3 tbsp vegan white wine (optional)
- 1 tsp vegan margarine
- ½ onion, finely diced
- 1 garlic clove, crushed
- 3 tbsp extra virgin olive oil
- Salt and pepper, to taste
- Parsley as a garnish

- 1 Heat the olive oil in a medium sized frying pan and add the onion.
- 2 Lightly fry in the oil until golden brown, then add the mushrooms and garlic.
- 3 Cover the pan and let it cook for 5-6 minutes on a medium heat. Remove the cover and let it cook for 3 more minutes.
- 4 Add the margarine, soya cream and white wine (if using), stir well and let it cook for a further 3 minutes.
- 5 Transfer the sauce from the pan to the blender. You can also use a stick blender. Set a few of the mushrooms aside for decoration (optional). Blitz until smooth and then set aside.
- 6 Using a medium-sized saucepan, bring the tagliatelle to the boil, add some salt then simmer until the pasta is cooked to your taste or according to the packet.
- 7 Drain the pasta and return to the saucepan.
- 8 Add the blended sauce to the pasta and lightly heat. To make the cream thinner, add small amounts of water bit by bit (start off with a tablespoon), as required.
- 9 Serve on a plate or pasta bowl, season to taste and garnish with some chopped parsley and a drizzle of olive oil.



TRADITIONAL LASAGNE

Serves 4-6 | 1¼ hours

- 500g vegan mince (eg Linda McCartney, Sainsbury's, Asda, Morrisons, Garden Gourmet)
- 2-3 large carrots, very finely diced
- 3 sticks celery, very finely diced
- 2 onions, very finely diced
- 4 cloves garlic, crushed
- 400g/6 cups button mushrooms, halved
- 2 tbsp sage, finely chopped
- 3 tbsp fresh oregano, chopped
- 4 bay leaves
- 60ml/¼ cup red wine vinegar
- 125ml/½ cup vegan red wine
- 3 tbsp tomato purée
- 3 x 400g tins of plum tomatoes
- 1 tbsp brown sugar, vegan syrup (eg agave, or xylitol if following low-sugar diet)
- 375ml/1½ cups of strong vegan stock
- Salt and pepper, to taste
- Lasagne sheets (egg-free)

Béchamel

Use this Béchamel recipe any time you need a white sauce, eg for moussaka, cannelloni, pasta bake, pies etc... it's really versatile and very tasty!

- 4 tbsp vegan margarine
- 4 tbsp plain flour
- Pinch of freshly ground nutmeg
- 700ml/3 cups (approx) soya milk (other plant milks don't work so well but can be used if preferred)
- 2 tbsp nutritional yeast

- 2 tsp Dijon mustard
- Handful of vegan parmesan, grated (eg Violife Prosociano)
- Salt, to taste

Lasagna

- 1 Preheat the oven to 180°C (fan)/350°F/Gas Mark 4.
- 2 Heat the oil in a large pan and fry the onions until lightly golden.
- 3 Add the celery and carrot and fry for a further 5 minutes until slightly softened.
- 4 Add the garlic and mushrooms and fry for another 2 minutes.
- 5 Add the soya mince, sugar or syrup, dried oregano, bay leaves, sage, red wine, plum tomatoes, vinegar, stock, tomato purée, salt and pepper. Bring to the boil and then simmer until the liquid has nearly all absorbed (around 30 minutes).
- 6 If you can, cover the pan and then leave for a couple of hours to absorb the flavours (not essential).

Béchamel

- 1 Using a large saucepan, melt the margarine on a low heat.
- 2 Take the saucepan off the heat and stir in the flour until you have a paste.
- 3 Return the pan to the heat, turn up to medium and very gradually add the soya milk, whisking continuously to avoid lumps.
- 4 Once the sauce has thickened, add the Dijon, nutmeg, salt, nutritional yeast and grated parmesan.

Assembly

- 1 Cover the bottom of a lasagne dish with one layer of mince mix.
- 2 Follow this with a layer of pasta (dip each sheet of pasta in water first), a layer of béchamel sauce then another layer of pasta.
- 3 Repeat this process until all the ingredients have been used up.
- 4 Grate over your favourite melting vegan cheese and bake for 30-35 minutes or until golden brown and completely cooked through.



MAC 'N' CHEESE

Serves 4 | 30 minutes

Cheese Sauce

(Use this sauce anytime you need a cheesy sauce, eg pasta bake, cauliflower cheese, jacket potato, nachos. You won't believe how delicious and cheesy it is!)

- 225g /1¼ cup carrots
- 650-700g/4 cups potatoes
- 170ml/⅔ cup sunflower oil
- 170ml/⅔ cup water
- 40g/1 cup nutritional yeast
- 2 tbsp lemon juice
- 3 tsp salt
- Fresh herbs optional

Pasta

- 300g macaroni plus water for cooking

Cheese Sauce

- 1 Peel the potatoes and carrots and cut them into small chunks. In a large saucepan, bring them to the boil and then simmer until soft (around 20-25 minutes).
- 2 Drain the water and then add them to the blender.
- 3 Add all the other ingredients to the blender and then blitz until really smooth.
- 4 Add the cheese sauce straight onto the pasta and stir through until fully covered.
- 5 Sprinkle with fresh herbs, vegan cheese or enjoy as it is... the simpler the better with this dish.

Pasta

- 1 Bring the macaroni to the boil and then simmer according to the instructions on the packet or to your preferred texture.

CHEESY BROCCOLI & TOMATO QUICHE

Serves 6-8 | 45 minutes

Pastry

- 1 block Jus Rol shortcrust pastry (or other vegan, supermarket own-brand... check ingredients)

Filling

- 2 tsp olive oil
- 1 onion, finely diced
- 2 cloves garlic, crushed
- 400g/1¾ cups firm tofu, drained
- 225g/2 cups plus 1 tbsp savoury vegan cream cheese (eg Sheese, Tofutti, Tesco, Sainsbury's, Koko, Violife)
- 125ml/½ cup unsweetened plant milk (eg soya, almond or oat)
- 1 tsp mixed dried herbs or 1 tbsp fresh of your choice (eg parsley, basil, oregano, chives)
- 1 tbsp Dijon mustard
- 1-2 tsp lemon juice (fresh or bottled)
- 3 tbsp nutritional yeast
- 1 tsp vegan syrup (eg agave or maple)
- ¼-½ tsp turmeric
- 1 head of broccoli, broken into florets
- 3 medium tomatoes, sliced
- 1½ tsp salt (or add more to taste)
- Pinch of black pepper and salt
- 200g/2 cups grated vegan melty/pizza cheese (eg Violife, Cheezly, Sheese, Tesco, Sainsbury's, Asda, Vegusto, Daiya)

1 Roll out the pastry block to fit a large flan dish (diameter about 25-28 cm/10-11 inch). Spread around evenly with your thumb and fingers.

2 Refrigerate while you prepare the filling.

3 Preheat oven to 190°C (fan)/375°F/Gas Mark 5.

4 Fry the onion in 2 tsp oil for around 5 minutes until softened. Add the garlic and then fry for a further 2 minutes.

5 Meanwhile, steam the broccoli florets for around 3-5 minutes until just slightly crunchy, not soft.



6 Blend the cream cheese, tofu, plant milk, Dijon mustard, nutritional yeast, lemon juice, syrup, turmeric, salt and pepper until fairly smooth. Stir in the herbs so they're evenly distributed.

7 Arrange the broccoli, tomato slices and onion mix around the pastry case, evenly.

8 Pour the filling mixture on top, distributing it evenly with a spatula. Sprinkle the melty vegan cheese on the top. Bake in the oven for 30-45 minutes or until firm in the middle. Check after 35 minutes, as the time will vary depending on your oven.

9 Allow to cool a little before cutting and serving.



EASY PEASY MELTING MOZZARELLA

Serves 8 | 10 minutes (plus 2 hours soaking time)

- 100g/¾ cup cashews, soaked for 2 hours minimum
- 200ml/⅔ cup water
- 1 tbsp nutritional yeast
- 1 tsp cider vinegar
- 1 tsp salt
- Pinch of garlic powder or ½ clove fresh garlic
- Pinch of onion powder
- 3 tbsp tapioca flour
- 1 tsp lemon juice

- 1 Blend the cashew nuts with the water until smooth.
- 2 Add the remaining ingredients and blend until really smooth.
- 3 Transfer the blended mixture to a medium saucepan. Heat on a medium-hot heat and constantly stir until the mixture starts to thicken and come together. When it starts to form a ball and really clumps together, remove it from the heat.
- 4 The mixture will be very sticky so you will need to use a bowl of water to dip your fingers into before touching the cheese.
- 5 When slightly cooled, mould the cheese into your desired shape (eg balls, sausage shape or just tear it off to eat straight away).
- 6 Make sure the cheese has completely cooled before storing it. It will need to be stored in brine (350ml water mixed with a pinch of salt) in a sealed container in the fridge.

'CHEDDAR' CHEESE

Serves 4-6 | 10 minutes (plus 1-2 days developing time)

- 110g/1 cup cashew nuts
- 250ml/1 cup juice from sauerkraut (the fresh ones kept in the fridge have more liquid)
- 1 tsp salt
- 2½ tbsp nutritional yeast
- ½ tbsp onion powder
- 2 tbsp white or yellow miso
- 165ml/½ cup plus an additional 2 tbsp water
- 1 tbsp agar powder (buy this online or from a good health food shop)
- 2 tbsp tapioca flour

1 Line a pudding basin or any small container of your choice (this will act as a cheese mould) with cling film (leave some hanging over the edges) and set aside

2 Blend the cashews, sauerkraut juice, nutritional yeast, onion powder, salt and miso until very smooth. Pop it into an air-tight container and then set aside (at room temperature, not in the fridge) for 1-3 days but a minimum of a day.

3 In a small bowl mix the tapioca flour and 2 tablespoons of water and set aside.

4 Combine 165ml water with the agar powder in a medium-sized saucepan plus lid and then simmer on a low heat for a few minutes.

5 Check to see if the mixture is bubbling and if not, wait a couple of minutes more until it starts to turn into a liquid.

6 Add the cashew mix to the pan and stir in thoroughly. Heat it through for a couple of minutes before adding the tapioca/water mix.

7 Keep cooking and stirring until the mixture becomes stretchy and starts to come together. Pour it into the lined container and leave to cool before putting it in the refrigerator. Ideally leave it to set overnight but a minimum of 3 hours.





CRÈME BRÛLÉE

Serves 4 | 20 minutes (plus 5 hours setting time)

- 1 tin (400ml)/2 cups coconut milk
- 335ml/1 $\frac{1}{3}$ cup soya milk
- 135g/ $\frac{2}{3}$ cup white caster sugar (plus more for topping)
- 2 tsp nutritional yeast
- 2 tsp vanilla paste
- 4 tbsp cornflour
- Pinch of turmeric
- Pinch of salt
- Raspberries, mint and natural vegan yoghurt or ice cream, to serve (optional)

1 In a small bowl, mix the cornflour with the soya milk and set aside.

2 Whisk together the coconut milk, nutritional yeast, sugar, salt and then add to a medium size saucepan. Heat until nearly boiling.

3 Reduce the heat to a simmer and then add the cornflour/soya milk mix.

4 Keep whisking for about 5 minutes until the mixture starts to thicken.

5 Once thickened, add the vanilla paste and turmeric. Stir thoroughly and then pour evenly into 4 ramekins.

6 Leave them overnight to set or for a minimum of 5 hours.

7 When ready to serve, take out and decorate.

STICKY TOFFEE PUDDING

Serves 4 | 45 minutes

The Puddings

- 240ml/1 cup soya milk
- 110ml/½ scant cup water
- 200g/2½ cups pitted dates, chopped into small pieces
- 1 tsp bicarbonate of soda
- 110g/½ cup vegan margarine/spread
- 200g/1½ cups self-raising flour
- ½ tsp cinnamon
- Pinch of ground cloves
- 60g/⅓ cup muscovado sugar (light or dark)
- 60g/¼ cup golden caster sugar
- 1 tbsp apple cider vinegar
- 95g/¾ cup chopped walnuts (optional)

Sticky Toffee Sauce

- 3 tbsp golden syrup
- 100g muscovado sugar (light or dark)
- 100g golden caster sugar
- 120ml/½ cup soya cream
- 150g/⅔ cup vegan margarine/spread
- 1 tsp vanilla extract

Puddings

- 1 Preheat the oven to 180°C (fan)/350°F/Gas Mark 4.
- 2 Grease 4 pudding basins (209ml approx. Buy from Lakeland, supermarket home section or kitchen shop) with vegan margarine and place them on a baking tray.
- 3 In a small bowl or jug, mix the cider vinegar with a small amount of the soya milk and set aside.
- 4 Place the remaining soya milk, water and chopped dates into a medium size saucepan and simmer until the dates are soft. This should take around 5 minutes.
- 5 Sieve the flour, bicarbonate of soda and spices into a large bowl and set aside.
- 6 In a separate bowl, cream the margarine and sugar together until smooth.



- 7 Finally add all the wet ingredients to the dry ingredients, but only do this just before you are ready to put the puddings into the oven or the rising agents will start working too quickly.
- 8 Pour the mixture evenly into each pudding basin, about two thirds full.
- 9 Give the tray a tap on the work surface before putting them into the oven.
- 10 Bake in the oven for 25-35 minutes. The sponge should bounce back when ready but you can also test them with a cake probe or skewer.

Sticky Toffee Sauce

- 1 Make the sauce around 10 minutes before the cakes are due to come out of the oven.
- 2 Place all ingredients in a medium size saucepan and heat gently on a medium heat, stirring well throughout. Simmer for approximately 5 minutes.
- 3 Pour over the freshly baked puddings and serve with vegan ice cream and fresh mint.



BLUEBERRY MERINGUES WITH COCONUT CREAM WHIP

Serves 6 | 2½ hours

If you haven't discovered aquafaba yet then you're in for a treat. Basically, that gooeey liquid at the bottom of a tin of beans that we used to chuck away, works in very similar ways to eggs. Yes, aquafaba is just posh for 'bean water'! Since this discovery, over-excited, sugared-up vegans and other experimental foodies across the planet have been experimenting in an absolutely amazing way. This stuff makes meringues. Proper meringues. Seriously. No, they don't taste weird and nobody gets hurt!

Meringues

- 2 x 400g tins of chickpeas/cannellini/butterbeans, drained. Use the liquid– approx 180ml/¾ cup – to make the meringues. (Use the chickpeas or beans in another recipe or freeze them for another time.)
- ½ tsp cream of tartar
- 200g/1 cup caster sugar, preferably golden

Whipped Cream

Use this cream any time you need a nice, thick dessert cream... it's delicious and very versatile. As a cheatin' cream alternative use 2 tubs of Oatly Creamy Oat Fraiche, a vegan crème fraîche.

- 800ml/3¼ cup thick coconut milk (eg Blue Dragon) or coconut cream
- ¼ tsp cream of tartar (optional)
- 8 tbsp icing sugar, sieved
- 1 tsp vanilla extract

Blueberry Sauce

- 150g/1½ cups blueberries
- 60ml maple syrup, agave or other vegan syrup
- ½ tsp vanilla extract
- 1½ tsp cornflour
- Pinch of salt
- 60ml/¼ cup water
- 1 tbsp lemon juice

Meringues

- 1 Line 1-2 baking trays with baking paper – crumple the paper first as this makes the meringues sit on the tray more firmly.
- 2 Using a glass or metal bowl, whisk the chickpea water with an electric whisk until it starts to turn white and frothy. Add the cream of tartar and whisk in.
- 3 Add the sugar, a tablespoon at a time and whisk until it is glossy and stiff. Depending how powerful your mixer is, this can take from 10-20 minutes. You should be able to turn the bowl upside down without the meringue fluff falling out.
- 4 Midway through the beating, pre-heat your oven to 100°C (fan)/200°F/just under Gas Mark ¼.
- 5 Transfer the stiff meringue mixture to a piping bag and pipe around 6 large dollops onto baking paper on a baking tray.
- 6 Bake for two hours then turn off the oven. Unclick the door and leave to cool for an hour before taking out. Gently peel away from paper. Once they're cooled, store in an airtight container until the dessert is assembled.

Whipped Cream

- 1 Refrigerate the coconut milk in its tin overnight – or place in the freezer for half an hour but don't let it actually freeze!
- 2 When you're ready to serve, scoop out the thick layer of cream on the top and save the watery liquid for a future recipe.
- 3 Beat the thick layer of coconut cream in a glass with the electric whisk and add the cream of tartar and vanilla. Add the icing sugar gradually. Chill again until needed.

Blueberry Sauce

- 1 Place all the ingredients in a medium saucepan, bring to the boil until the blueberries start to pop (roughly 2-3 minutes). Stir continuously.
- 2 Remove from the heat and leave to cool completely before serving.

Assembly

- 1 Spoon equal portions of cream into each meringue then top with the blueberry sauce and optional mint, fresh blueberries and a dusting of icing sugar.



VANILLA CUPCAKES

Serves 10 | 45 minutes

Cupcakes

- 250g/2 cups self-raising flour
- 250g/1¼ cups caster sugar
- ½ tsp bicarbonate of soda
- ½ tsp baking powder
- 100ml/⅔ cup flavourless oil (eg rapeseed)
- ½ tbsp vanilla paste or extract
- 250ml/1 cup unsweetened soya milk
- 5 tsp cider vinegar
- Fresh strawberries, strawberry sauce (eg Askeys for decoration, optional)

Icing

- 100g/½ scant cup vegan margarine
- 100g/½ scant cup vegetable shortening (eg Trex... this can be found in most supermarkets)
- 1kg/9 cups icing sugar, sieved
- 60-85ml/⅓ cup plant milk
- 1 tsp vanilla paste or extract
- A few drops of red vegan food colouring

Cakes

- 1 Preheat the oven to 180°C (fan)/350°F/Gas Mark 4.
- 2 Line a muffin tray with muffin cases or cupcake cases. This recipe will make 10 large cupcakes (as pictured) or 15-20 smaller ones.
- 3 Mix the soya milk and cider vinegar in a bowl and then set aside for 10 minutes.
- 4 In a large mixing bowl, stir together all the dry ingredients (flour, sugar, bicarb, baking powder).

5 Add the soya/cider vinegar mixture then the oil and vanilla to the dry ingredients. Only combine the wet and dry ingredients together just before you are ready to put them in the oven.

6 Stir everything together using a metal spoon but not too much, only until everything is combined.

7 Tap the bowl onto the work surface to stop the raising agents working too quickly (this is a tip courtesy of the amazing Ms Cupcake!)

8 Fill the cupcake cases to ¾ full and tap the tray again.

9 Place in the oven and bake for 15-25 minutes depending on the size of the cupcake. They need to be slightly golden on the surface.

10 Remove from the oven and leave to cool thoroughly before icing.

Icing

1 Whisk together the margarine, vegetable shortening and vanilla either by hand or electric whisk.

2 Add the icing sugar, a quarter at a time, along with the plant milk until combined.

3 You can add more icing sugar or plant milk if the icing gets too wet or too dry.

4 Separate the icing in half and place it in two different bowls.

5 Add a couple of drops of the red food colouring to one of the bowls of icing until you get your desired colour.

6 Add your favourite cupcake nozzle to a piping bag (these can be bought from supermarkets, online and kitchen shops) and then fill with one colour of the icing.

7 Ice half the cakes with the white icing and half with the pink icing.

8 Decorate with strawberries, freeze-dried raspberries/strawberries and strawberry sauce (eg Askeys).



BANANA BREAD WITH CASHEW CREAM ICING

Serves 8-10 | 1¼ hours (plus 2 hours soaking time)

Cake

- 250g/2 cups self-raising flour
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- 200g/1 cup coconut sugar or soft brown sugar
- 115g/½ cup vegan margarine/spread
- 3 very ripe bananas
- 60ml/¼ cup soya milk
- 1 tsp cider vinegar
- 1 tsp cinnamon
- ¼ tsp all spice
- 1 tsp vanilla
- Pinch salt
- 100g/¾ cup walnut pieces

Icing

- Make a batch of our cashew cream (sweet) on page 44

Cake

- 1 Preheat the oven to 180°C (fan)/350°F/Gas Mark 4.
- 2 Grease and line a large loaf tin with baking parchment.
- 3 Mix the soya milk and cider vinegar together in a small bowl and set aside.
- 4 Into a large bowl, sieve the flour, baking powder, bicarb, spices and set aside.
- 5 In a separate bowl, cream the margarine and coconut sugar then add the bananas and mix until smooth.
- 6 Mix the wet ingredients together with the dry ingredients just before you are ready to put the cake in the oven. Combine thoroughly and then pour into the lined cake tin. Add more soya milk if the mixture is too thick.
- 7 Bake in the oven for an hour or until golden and fully cooked through. Test with a cake probe.
- 8 Wait until the cake has completely cooled before adding the cashew cream icing. Top with walnuts and serve.



WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Serves 8-10 | 2 hours (plus overnight setting time)

Base

- 400g vegan digestive biscuits (eg McVitie's Light, some of the supermarket 'free-from' and own brands are vegan, check the ingredients first)
- 170g/¾ cup vegan margarine/spread
- 2 tbsp coconut oil, melted

Cake

- 100g/1 cup ground almonds
- 500g/4¼ cups vegan cream cheese (eg Bute Island, Tofutti, Tesco, Sainsbury's, Violife)
- 1 x 400ml tin/1½ cups plus 1 tbsp of coconut milk
- 150g/¾ cup granulated white sugar
- 6 tbsp plain flour, sieved
- 4 tbsp cornflour
- 1 tbsp coconut oil, melted
- 150g/1 cup vegan white chocolate (eg IChoc, Organica, Sainsbury's free-from)
- Pinch of salt
- 1-2 tsp vanilla paste or extract
- 1-2 tsp lemon juice (fresh or bottled)
- 100g/¾ cup raspberries (optional)

Topping

- 170g/1½ cups raspberries
- 2 tbsp raspberry jam
- 300g/2 cups icing sugar, sieved
- Selection of mixed berries and fresh mint for decoration (optional)

Base

- 1 Pre-heat the oven to 150°C (fan)/300°F/Gas Mark 2.
- 2 Grease a loose bottom cake tin (20cm diameter and 7cm deep) with vegan spread.
- 3 Blend the digestives until fine.
- 4 Gently melt the margarine and coconut oil in a small saucepan on a low heat until fully dissolved. Combine thoroughly, with the blended digestives, in a large mixing bowl.

5 Empty the mixture into the greased cake tin and evenly distribute along the bottom and up the sides of the tin. Place in the fridge until you need it.

Cake

- 1 Blend the ground almonds, cream cheese, coconut milk, sugar, flour, cornflour, lemon juice, vanilla paste, melted coconut oil and salt until really smooth.
- 2 Melt the white chocolate using a double boiler (a glass or ceramic bowl that fits on a saucepan of simmering water but doesn't touch the bottom) and then pour immediately into the cake mix and blend.
- 3 Take the base out of the fridge and pour the cake mix straight onto the base. Give it a bit of a shake to make sure the mixture is evenly distributed.
- 4 If you would like to add raspberries to the cake mix, push them evenly into the mixture until they are fully submerged.
- 5 Fill a deep baking tray with water (around 1 inch). If you are using a cake tin with a loose bottom, make sure it is really securely covered with foil before placing it into the water.
- 6 Put the tray with the cake into the pre-heated oven and bake for 1 hour 30 minutes.
- 7 The top of the cake will start to brown and this is fine but if it starts to get too brown, turn the temperature down by 10 °C.
- 8 When the cake is ready, take it out of the oven and leave it to cool for an hour before putting it into the fridge to set overnight.
- 9 Once set, remove from the cake tin using a hot knife.

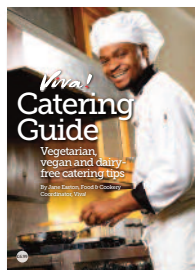
Topping

- 1 Heat the raspberries and the jam on a low heat for 5 minutes until blended and smooth. Squish the raspberries against the side of the pan with a wooden spoon if they still remain whole.
- 2 Stir the sieved icing sugar into the pan and heat until fully dissolved.
- 3 Pass the sauce through a sieve and then pour it on the top of the cake until fully covered, top with berries (optional) and set for another hour.
- 4 Serve as it is or with vegan ice cream. Enjoy!

Eat out dairy-free

Whether you're going for a sandwich or for a sit-down meal, there are plenty of places to find dairy-free options.

Most chains – and increasingly, more independents – carry an allergy list which will contain dairy-free and vegan options. If an independent doesn't offer much, keep asking politely. They want to keep your custom – and it's worth reminding them that parties of mixed customers eat where the dairy-free and vegans can eat. Also, everyone eats dairy-free and vegan food if it's tasty. Keep lobbying the chains too – they tend to be more conservative but they have made changes over the years and will continue to do so if there is customer demand.



VIVA'S CATERING GUIDE

Vegetarian, vegan and dairy-free catering tips, £6.99

We have a fantastic guide for professional caterers and veggie/vegan customers who want more inclusive menus from restaurants. Buy for your local restaurant to help them get with it. Or download the new updated version FREE!

vivashop.org.uk/viva/viva-materials/guides-reports/catering-guide

COFFEE SHOPS

Café Nero, Starbucks, Costa, Pret and all the major chains now offer soya milk in hot drinks – free or for a small charge. So do many independents, particularly in cities and towns. Soya lattes and soyacinos (the dairy-free alternative to cappuccinos!) are delicious – or ask them to heat some soya milk separately for your Americano/plain coffee! Some chains, eg Little Chef and train caterers are, as yet, sadly lacking. Try to buy your food and hot drinks from station forecourts, eg M&S and Waitrose.

INDEPENDENT RESTAURANTS

Try ethnic food such as Thai (often a great choice and they use coconut milk instead of dairy milk in cooking), Japanese (again, don't cook with dairy), Chinese (many stir-fried vegetable and bean curd/tofu dishes will be suitable), Indian (usually a good selection; try a mix of vegetable side dishes with rice (chapattis, pakoras, samosas, dhal and poppadoms are usually vegan). Also try veg mezze at Greek, Turkish and Middle Eastern restaurants.

Pizza is still great without the cheese but lots of the Italian/pizza chains now offer vegan cheese! Ask Italian, Bella Italia, Pizza Express, Pizza Hut, Zizzi all offer vegan cheese and many others are following suit. Domino's are trialling vegan pizzas with cheese in 43 stores as we go to press.

I ATE HERE CARDS

Carry these great little business-sized cards in your wallet, where they'll be to hand when you come across a restaurant or café serving amazing vegan food and want to let them know how much you appreciate it! Order here:

vivashop.org.uk/products/i-ate-here-business-cards



WE'D LOVE YOU TO CARDS

Also carry these great little suggestion business cards to let businesses know you'd love to eat there if they had more vegan options! Order here: vivashop.org.uk/products/copy-of-i-ate-here-business-cards

RESTAURANT CHAINS

Listed below are chains that have at least one vegan option. If the staff are a bit vague ask to see their free-from/allergens list. Vegan options are getting better and better and there's now a huge amount of restaurants providing a variety of interesting dishes.

PUB CHAINS

Beefeater
Chef & Brewer
Cosy Club
Crown Carveries
Fayre & Square
Harvester
Hungry Horse
JD Wetherspoon
The Lounges
Marston's
Sizzling Pubs
Slug & Lettuce
TGI Fridays
Toby Carvery
Turtle Bay
Vintage Inns

PIZZA/ITALIAN

ASK Italian
Bella Italia
Café Rouge
Carluccio's
Domino's
Frankie & Benny's
Jamie's Italian
La Tasca
Pepenero

Pizza Express

Pizza Hut
Prezzo
Strada
The Stable
Wildwood
Zizzi

PORTUGUESE

Nando's

BURGERS

Bill's
Byron
Handmade Burger
Company

ORIENTAL

Busaba Eathai
Itsu
Pho
Thaikun
Wagamama
Wasabi
Wok to Walk
Yo Sushi

LATIN/

MEDITERRANEAN

Barburrito
Bravas
Chimichanga
Chipotle
Chiquito
Giraffe
La Tasca
Las Iguanas
Leon
The Real Greek
Tortilla
Wahaca

FAST FOOD

Bagel Nash
Boots
Caffè Nero
Coffee Republic
Costa Coffee
EAT
Go Falafel
Le Pain Quotidien
Marks and Spencer
Pret A Manger
Spudulike
Starbucks

Subway
Tossed
West Cornwall
Party Co.
Wrap Station

OTHER

All Bar One
IKEA
Pieminister
Travelodge

MORE EATING OUT INFORMATION

MY VEGAN TOWN myvegantown.org.uk

Viva!s go-to, global source for everything vegan including eating out, places to stay, groups, events and favourites. You can also add your own listings as well as reviews – it's easy!

- **Veganuary** veganuary.com/eating-out
- **Happy Cow** happycow.net
- **Trip Advisor** tripadvisor.co.uk
- **Vegan Food & Living** veganfoodandliving/tag/eatingout
- **Vegetarian Visitor** vegetarianvisitor.co.uk

There are also excellent local vegan groups on social media (particularly facebook) and several regional websites eg

- **Eat Out Wales** eatoutveganwales.wales
- **Vegan in Ireland** veganinireland.com
- **Vegan London** veganlondon.co.uk
- **Vegan Cornwall** vegancornwall.co.uk
- **Vegan Bristol** veganbristol.com
- **Vegan Liverpool** scouseveg.co.uk



EVERYONE'S GOING *Dairy-free*

THE HANDY GUIDE FOR DAIRY-FREE LIVING

Dairy-free delights include:

- Divine dairy-free recipes that will please everyone
- Calcium rich foods – a reassuringly simple and sound picture chart
- Shopping tips – supermarkets and beyond
- Supermarket dairy-free lists and how to access them
- Dairy-free products to make or buy
- Tofu tips – different types and flavours and what to do with them
- Eating out made easy

INCLUDES VIVA'S
TOP DAIRY-FREE
SECRETS

Viva!

£3

ISBN 978-0-9571874-8-1



9 780957 187481 >