



Genre: **cooking books, vegan-friendly**

Territory: **world**



ITALIAN VEGAN PASTRY

Traditional Italian pastry completely relies on the use of butter, eggs, milk and honey. This may lead to a misunderstanding: vegans should simply give up the pleasure of eating pastries. Through over **100 recipes** this book proves that it is absolutely feasible to prepare all kinds of desserts using **vegan ingredients**.

The book comes in a beautiful hardback cover and the recipes include all the classics from the Italian tradition, such as *tiramisu* and Sicilian *cannoli*, as well as ice cream and biscuits. All the recipes feature beautiful, mouth-watering images and an indication of preparation times, difficulty level, decoration tips and tricks.

The authors -----

Dora Grieco and **Roberto Politi** are both architects who share work, life and a commitment to animal rights. In 2001 they founded the non-profit institution Live Vegan Project and they have been working to inform people about the vegan lifestyle. They developed a keen interest in cooking and in experimenting with vegan ingredients.

Silvia Tonelli has always been passionate about the combination of culinary art and vegetarianism. In 1992 she opened a vegan restaurant near Florence, where she integrates tradition and innovation.

Giuseppe Morra has worked as a chef in Italy as well as in New York and Los Angeles and is promoter of a creative interpretation of the Italian culinary tradition.

Authors: Dora Grieco, Roberto Politi, Silvia Tonelli, Giuseppe Morra

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