

Free Vegan Culinary e-Magazine Releases January Edition on “The Art of Tea”

Every month I look forward to that email from Chef Jason Wyrick announcing yet another edition of his complimentary online magazine, The Vegan Culinary Experience, and this month certainly didn't let me down. As an enormous tea fan [pausing to take another sip of lemongrass infused white tea] this issue not only excites for its in depth detailing of the many types of teas and how to prepare them, but also with actual recipes for both homemade tea infusions and full blown recipes that play off the many flavors tea has to offer. In this issue you will find recipes for Green Tea Sushi, Oolong Tea Stir Fry, Rooibos French Toast, Maple Matcha Ice Cream, and yes, that Chai Tiramisu pictured at right. All recipes are of course dairy-free, egg-free, and vegan. Visit the VCE website, click on the image of the e-magazine and save it to your computer … it is that easy.

The Vegan Culinary Experience is the first and only vegan culinary magazine in the world. Designed by Chef Jason Wyrick the nationally award winning Executive Chef and Chief Culinary Instructor of Devil Spice, the Experience brings you the information of a traditional magazine coupled with the newest web technologies.

Each issue includes fully detailed, photographed recipes (35-40 new recipes every month from professional vegan catering and restaurant kitchens); instructional articles, healthy eating articles, and more; reviews of restaurants, products, books, and web-sites; and interviews with the hottest vegan chefs in the world and the new up and comers. To receive announcements of each monthly issue, sign up for the VCE email list.