



RICH'S

Culinary Solutions

Dairy Substitution.
Kitchen Revolution.

Plant Based Cooking Creme

Recipe Guide

RICH'S
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Dairy Substitution.
Kitchen Revolution.

**Plant Based
 Cooking Creme**

Rich's Plant Based Cooking Creme is a complete liquid dairy alternative — the first of its kind. It does not contain the Big 8 Allergens and satisfies most dietary restrictions and preferences. From soups and sauces, to breakfast dishes and pasta, there's a recipe to satisfy every craving, with a whole host of health benefits dairy can't stack up to.



Dilution Ratios

HEAVY CREAM



HALF & HALF



MILK



= 1 Part PBCC

= 1 Part Water

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YIELD
6
SERVINGS

Breakfast

Rich's Plant Based
Cooking Creme

Spinach, Bacon and Gruyere Strata

Ingredients

- 4 slices Bacon
- 1 ½ cups Onion, Diced Small
- 3 tsp Garlic, Chopped
- 6 oz Fresh Spinach, Chopped
- 6 oz Stale Italian Bread,
Cut into 1" Cubes
- ¾ cup Gruyere Cheese, Shredded
- ½ cup Roasted Tomatoes, Diced
- ¾ cup Plain Greek Yogurt
- ¾ cup **Rich's Plant Based
Cooking Creme** PC 06990,
Diluted to the Consistency
of Whole Milk
- 4 Large Eggs
- 2 Large Egg Whites
- 1 tbsp Dijon Mustard
- ½ tsp Black Pepper
- ¼ tsp Kosher Salt

Instructions

1. Cook bacon in a large skillet over medium heat until crispy. Transfer bacon to a paper towel-lined plate, leaving 1 ½ tablespoons of bacon grease in the skillet.
2. Finely chop the bacon, and set aside.
3. Add onion and garlic to the skillet over medium-high heat and cook, stirring occasionally, until the onion is browned and tender.
4. Add spinach, and cook until the spinach wilts, stirring constantly.
5. Toss together the chopped bacon, onion and garlic, bread cubes, tomatoes and cheese in a large bowl.
6. Arrange mixture evenly in an 8" square glass or ceramic baking dish coated with cooking spray.
7. Combine yogurt, **Rich's Plant Based Cooking Creme**, eggs, egg whites, mustard, pepper and salt in a large bowl, and stir with a whisk until well combined. Pour evenly over bread mixture.
8. Cover the strata, and chill for 8 hours or overnight.
9. Preheat oven to 350°F. Uncover the baking dish, and let the strata stand at room temperature while the oven preheats. Bake strata for 1 hour or until top is browned and a knife inserted in the center comes out clean.
10. Let strata stand for 5 minutes before serving.



Rich's Plant Based Cooking Creme Gingerbread-Eggnog Bread Pudding

Ingredients

1 lb	Gingerbread Cake, Day-Old, Cut into Cubes	1 cup	Eggnog
¾ cup	Dried Cranberries	½ cup	Brown Sugar
4	Large Eggs	1 tsp	Ground Cinnamon
1 cup	Rich's Plant Based Cooking Creme PC 06990	½ tsp	Ground Ginger
		pinch	Kosher Salt
		1 tsp	Vanilla Extract

Instructions

1. Butter a 1 ½ quart baking dish.
2. Place the gingerbread cubes in the prepared dish.
3. Sprinkle the dried cranberries over the gingerbread.
4. In a large bowl, whisk together the eggs, **Rich's Plant Based Cooking Creme**, eggnog, sugar, brown sugar, cinnamon, ginger, salt and vanilla.
5. Pour this mixture over the gingerbread, gently pressing the pieces of cake into the custard.
6. Cover the baking dish, and refrigerate the pudding overnight.
7. Preheat your oven to 350°F.
8. Set the bread pudding on a baking sheet and bake for 30-35 minutes, or until puffed and browned.

Rich's Plant Based Cooking Creme French Toast Casserole

Ingredients

½ cup	Butter, Melted	1 tsp	Ground Nutmeg
12 slices	Sourdough Bread	½ tsp	Vanilla Extract
½ cup	Chestnuts, Roasted & Chopped / Smashed	1-6	Large Eggs, Beaten
1 cup	Apples, Diced	1 ½ cups	Rich's Plant Based Cooking Creme PC 06990, Diluted to the Consistency of Whole Milk
1 cup	Brown Sugar		
1 tsp	Ground Cinnamon		



Instructions

1. Pour melted butter in a 9"x13" baking pan.
2. Place 6 slices of sourdough bread in the bottom of the pan.
3. In a bowl, blend together the chestnuts, apples, brown sugar, cinnamon and nutmeg.
4. Sprinkle half of the chestnut and apple mixture over the bread.
5. Layer the other 6 slices of bread.
6. In a bowl, whisk together the eggs, **Rich's Plant Based Cooking Creme** and vanilla until well blended.
7. Pour over bread layers.
8. Sprinkle with remaining chestnut and apple mixture.
9. Cover and refrigerate overnight.
10. Bake, covered, at 350°F for 30 minutes.
11. Uncover and continue baking for 15 minutes, or until set and browned.



YIELD
4-6
SERVINGS

Breakfast

Rich's Plant Based
Cooking Creme

Rizogalo Greek Rice Pudding

with **Chios Mastiha***

Ingredients

- 4 ½ cups **Rich's Plant Based Cooking Creme** PC 06990, Diluted to the Consistency of Whole Milk
- ¾ cup Arborio Rice, Washed
- 1 Cinnamon Stick
- 2 Egg Yolks, Lightly Beaten
- 1 tsp Pure Vanilla Extract
- 1 tsp Chios Mastiha
- ½ - ¾ cup Sugar, Depending on Desired Sweetness
- Ground Cinnamon for Garnish

Instructions

1. Pour the diluted **Rich's Plant Based Cooking Creme** into a medium saucepan, and add the cinnamon stick.
2. Bring to a boil, then simmer over low heat for 5 minutes.
3. Add the rice, and simmer for 15 minutes, stirring frequently.
4. Temper the egg yolks with a dash of **Rich's Plant Based Cooking Creme**, then add the yolk and **Plant Based Cooking Creme** mixture to the simmering rice.
5. Stir in sugar.
6. Continue to cook until your finger can draw a line in the custardy sauce on the back of a spoon.
7. Add vanilla extract and Chios Mastiha, then stir.

If you prefer your rice pudding loose and very creamy, stop cooking now.

If you prefer your rice pudding firmer and drier, continue to cook until most of the liquid has been absorbed.
8. Spoon the pudding into small dishes to cool, cover and refrigerate.
9. Dust with cinnamon to serve.

* *Chios Mastiha is a highly regarded and complex spice and food additive derived from the sap or resin of the Mastic Shrub plant, found on the Island of Chios, Greece. It is typically in a small pellet or powdered format, and is used as a thickener and flavoring in gums, puddings, custards, etc. Its flavor is described as having notes of citrus, vanilla, licorice and subtle hints of pine and pistachio.*



YIELD
10
SERVINGS

Soup

Rich's Plant Based
Cooking Creme

New England Clam Chowdah

Ingredients

¼ lb	Thick Cut Bacon, Chopped	2	Bay Leaves
4 tbsp	Unsalted Butter	½ cup	All Purpose Flour
1	Large Onion, Diced	3 cups	Clam Juice
¾ cup	Celery, Diced Small	3 cups	Rich's Plant Based Cooking Creme PC 06990
1 tbsp	Garlic, Minced	1 lb	Chopped Clams in Juice
1 tsp	Thyme	2 lb	White Potatoes, Peeled and Cut into ½" Cubes
1 tsp	Kosher Salt to Taste		
1 tsp	White Pepper		

Instructions

1. Set pot over medium-low heat. Cook bacon, continuously stirring, until slightly browned and the bacon fat is rendered.
2. Add butter.
3. Add onion, celery and garlic.
4. Add thyme, salt, pepper and bay leaves to the pot. Cook 6-8 minutes, stirring often, until the onions are tender and translucent.
5. Add the flour gradually, stirring continuously, until a thick paste forms. Stir and cook 3-4 minutes.
6. Increase heat to medium and slowly add the clam juice, ½ cup at a time, incorporating it into the mixture before adding more.
7. Add the **Rich's Plant Based Cooking Creme** and chopped clams.
8. Add the white potatoes.
9. Increase heat to medium-high and keep stirring until the potatoes are tender.
10. Discard the bay leaves before serving.
11. Serve hot.



Rich's Plant Based Cooking Creme Pumpkin, Sweet Potato & Apple Bisque

Ingredients

1 tbsp	Butter	1 tsp	Cinnamon
1	Onion, Peeled and Diced Small		Rich's Plant Based Cooking Creme PC 06990 as Needed for Desired Color and Consistency
2	Fuji Apples, Peeled and Cubed		Fresh Sage Chiffonade* for Garnish
2 cups	Canned Pumpkin		
2 cups	Sweet Potatoes, Mashed or Pureed		
2 cups	Vegetable Broth		
1 cup	Apple Cider		
1 tsp	Thyme		

* To chiffonade the sage, take a stack of leaves, roll them tightly, then slice them perpendicular to the roll, making long, thin strips.

Instructions

1. In a saucepan, over medium heat, sauté the onions and apples in butter until the onions are translucent.
2. Add pumpkin, sweet potatoes, vegetable broth, apple cider, thyme and cinnamon, then simmer for 10-15 minutes.
3. Once the apples have softened, process the mixture using an immersion blender.
4. Add **Rich's Plant Based Cooking Creme** as desired.
5. Garnish with sage chiffonade, then serve.

Rich's Plant Based Cooking Creme Cream of Broccoli Soup

Ingredients

8 tbsp	Butter, Divided	¾ cup	Rich's Plant Based Cooking Creme PC 06990, Diluted to the Consistency of Half and Half
⅔ cup	Flour	1 tsp	Salt
¼ cup	Onion, Chopped	¼ tsp	Pepper
4 cups	Broccoli (Fresh or Frozen), Cut into Bite-Sized Florets		
6 cups	Vegetable Broth		



Instructions

1. In a saucepan, over low heat, melt 6 tablespoons of butter.
2. Add the flour and stir until blended, but do not brown.
3. Remove from heat and set aside.
4. In a large saucepan, melt the remaining 2 tablespoons of butter.
5. Add the onion and cook until tender.
6. Add chopped broccoli, cook and stir for 6 minutes.
7. Add the vegetable broth, increase heat and bring to a boil, whisking constantly.
8. Add flour mixture, cook and stir until soup is thickened and bubbling.
9. Remove half of the volume of soup from the pan and puree it in a blender or food processor. Add the pureed soup back into the pan.
10. Stir in **Rich's Plant Based Cooking Creme**.
11. Season with salt and pepper to taste, then serve.

Rich's Plant Based Cooking Creme Cream of Chicken Soup

YIELD
6-8
SERVINGS



Ingredients

2 tbsp	Vegetable Oil	1 quart	Rich's Plant Based Cooking Creme PC 06990
1 cup	Onion, Diced	1 lb	Cooked Chicken, Diced
½ cup	Celery, Diced		Salt and Ground White Pepper to Taste
½ cup	Carrots, Diced		
¼ cup	All Purpose Flour		
3 quarts	Chicken Stock, Hot		

Instructions

1. In an appropriate sized pan, heat vegetable oil over medium heat.
2. Add carrots, onions and celery, sauté until tender, but not browned.
3. Sprinkle flour over vegetables, and stir to mix well.
4. Cook 1-2 minutes over low heat, stirring constantly so as not to brown.
5. Remove from heat and add hot chicken stock to vegetable and flour mixture.
6. Let set for a few minutes so that the flour begins to absorb the stock, then whisk until smooth.
7. Return to low heat and bring to a simmer for 10-15 minutes to cook out any starchy flavor from the flour.
8. Add **Rich's Plant Based Cooking Creme** and chicken, then season to taste with salt and white ground pepper, then bring soup back to a simmer.



YIELD
4
SERVINGS

Rich's Plant Based Cooking Creme Cream of Wild Rice

Ingredients

¼ cup	Wild Rice	½ tsp	Salt
4 cups	Chicken or Vegetable Stock	¼ tsp	Pepper
½ cup	Celery, Diced	½ tsp	Garlic, Minced
¼ cup	Onion, Diced	1 cup	Rich's Plant Based Cooking Creme PC 06990
¼ cup	Fresh Mushrooms, Sliced	2 oz	Butter
⅓ cup	Almonds, Toasted	2 oz	Flour

Instructions

1. Wash wild rice.
2. Cook rice in chicken or vegetable stock until tender.
3. In a separate pan, sauté celery, onions and mushrooms in the butter.
4. Add in the flour and cook for 1-2 minutes.
5. Add stock, rice, salt, pepper, garlic and almonds.
6. Check for desired seasoning and consistency.
7. Finish with hot **Rich's Plant Based Cooking Creme**.



YIELD
6-8
SERVINGS

Pasta

Rich's Plant Based
Cooking Creme

Linguini & Cheese

Ingredients

1 lb	Linguini Pasta	6 cups	Cheese, Shredded (White Cheddar, Gouda, Havarti, etc.) — Do Not Use Pre-Shredded* Cheese
1 stick	Butter		
½ cup	All Purpose Flour	¾ cup	Bacon, Cooked Crispy & Crumbled (Optional)
1 tbsp	Salt	2 tbsp	Butter
½ tbsp	Pepper	½ cup	Panko Bread Crumbs
pinch	Nutmeg		
4 cups	Rich's Plant Based Cooking Creme PC 06990, Diluted to the Consistency of Whole Milk		

* Pre-shredded cheeses (other than those produced specifically for pizza) have starches and other additives that prevent them from melting properly, especially in sauces.

Instructions

1. Preheat oven to 350°F.
2. Boil pasta in salted water according to package directions.
3. Melt butter in large saucepan over medium heat. Sprinkle in flour, whisk, and cook 2-3 minutes.
4. Add in salt and pepper, and nutmeg.
5. Slowly pour in diluted **Rich's Plant Based Cooking Creme**, whisking until smooth, and heating to a low boil until thickened.
6. Remove from heat.
7. Grease a 9"x13" baking dish, add pasta to the dish.
8. Sprinkle the shredded cheese over the hot pasta.
9. Pour thickened **Rich's Plant Based Cooking Creme** sauce over the hot pasta and cheese, then let it sit until the cheese melts.
10. Add bacon.
11. Stir everything together.
12. Melt the remaining 2 tablespoons of butter over medium heat.
13. Add panko bread crumbs to the pan of melted butter, stirring constantly for 3-5 minutes or until golden brown.
14. Sprinkle the toasted bread crumbs over the pasta / cheese mixture.
15. Bake, uncovered, for 12-15 minutes.



YIELD
4
SERVINGS

Pasta

Rich's Plant Based
Cooking Creme

Macaroni & Cheese

Ingredients

2 cups	Water
1 cup	Rich's Plant Based Cooking Creme PC 06990
8 oz	Elbow Macaroni
4 oz	American Cheese, Shredded*
½ tsp	Dijon Mustard
5 oz	Extra Sharp Yellow Cheddar Cheese, Shredded*
1 tsp	Salt
pinch	Cayenne Pepper
½ cup	Panko Bread Crumbs
2 tbsp	Olive Oil
2 tbsp	Parmesan Cheese, Grated*

* Use brick cheese from a deli,
not pre-sliced or packaged.

Instructions

1. Bring water and **Rich's Plant Based Cooking Creme** to a boil.
2. Reduce heat, stir in macaroni and cook until al dente.
3. Add the American cheese, Dijon mustard and cayenne pepper to the pasta and cook until cheese is completely melted. Remove from heat.
4. Stir in cheddar until evenly distributed, but not melted. Cover.
5. In a separate pan, cook panko and olive oil until lightly browned, then remove from heat.
6. Add in Parmesan, mixing well.
7. Serve by sprinkling the toasted and seasoned panko over the warm macaroni and cheese.



YIELD
6
SERVINGS

Entrée

Rich's Plant Based
Cooking Creme

Chicken n' Dumplings

Ingredients

1 lb Rich's FC Pulled Smoked Chicken BBQ, Thawed PC 09822
12 Rich's Southern Style Biscuit Dough PC 13717, Thawed
1 quart Chicken Stock
1 ¼ cups Cream of Chicken Soup
1 ½ cups **Rich's Plant Based Cooking Creme** PC 06990, Diluted to the Consistency of Whole Milk

½ tsp Poultry Seasoning
½ tsp Pepper
4 tbsp Butter

For Thickener:

¼ cup Flour
¾ cup **Rich's Plant Based Cooking Creme** PC 06990, Diluted to the Consistency of Whole Milk

Instructions

1. Cut biscuits into half-inch pieces. (Dust your hands with flour, and then roll each biscuit between your hands forming a long tube, and cut into half-inch pieces.)
2. Set cut biscuits on a lined and sprayed sheet pan, keeping them separated. Cover with plastic wrap, and refrigerate.
3. In a large pot, combine chicken stock, cream of chicken soup and the first 1 ½ cups of diluted **Rich's Plant Based Cooking Creme**, whisking together until soup is dissolved. Add poultry seasoning and black pepper.
4. Bring to a full boil, then reduce the heat to medium so the liquid continues to simmer, but not to a boil.
5. Start dropping the cut biscuits, a few at a time, into the simmering liquid. Reduce the heat to medium-low, and stir occasionally.
6. Once all the biscuits have been added to the liquid, let them simmer while preparing the thickener.
7. To make the thickener, combine ¼ cup of flour with the second ¾ cup of diluted **Rich's Plant Based Cooking Creme**.
8. Slowly add thickener to the liquid and biscuits, stirring constantly.
9. Once the mixture in the pot begins to thicken, add the chicken.
10. Let mixture cook, covered, for approximately 20 minutes, stirring occasionally, until biscuits are no longer doughy, but still firm.



YIELD
6
SERVINGS

Vegan

Rich's Plant Based
Cooking Creme

Vegan Sticky Buns

Ingredients

Dough:

½ cup	Rich's Plant Based Cooking Creme PC 06990
½ cup	Water
3 tbsp	Vegan Butter
1 tbsp	Sugar
2 ¼ tsp	Instant Yeast
¼ tsp	Salt
2 ½-3 cups	All Purpose Flour

Filling:

¼ cup	Vegan Butter
½ cup	Brown Sugar
1 tbsp	Cinnamon

Glaze:

½ cup	Brown Sugar
½ cup	Vegan Butter
½ cup	Pecans, Chopped

Instructions

1. Combine the water and **Rich's Plant Based Cooking Creme**, and set aside.
2. Heat mixture and 3 tbsp vegan butter in a saucepan, or microwave to approximately 110°F. Warm, but not hot enough to kill the yeast.
3. Transfer the mixture to a bowl and sprinkle the yeast on top. Let sit for 10 minutes and add 1 tbsp sugar and salt, and stir.
4. Add the flour in ½ cup increments until the dough starts to come together. Turn the dough out onto a lightly floured surface and knead in remaining flour until a loose ball forms. Place in an oiled bowl and cover with plastic wrap, allowing to proof until doubled in size.
5. While dough is rising, prepare the glaze by mixing vegan butter and brown sugar, and spreading it out on the bottom of an 8"x8" baking dish. Top with pecans and set aside.
6. On a lightly floured surface roll out the dough into a rectangle. Brush with ¼ cup melted vegan butter and sprinkle on ½ cup brown sugar and 1 tbsp cinnamon.
7. Tightly roll the dough and place seam side down. Then cut the dough into 1 ½ or 2 inch pieces and position in your baking dish.
8. Cover with plastic wrap and set on top of the oven to let rise briefly while oven heats to 350°F.
9. Bake for 25-30 minutes or until lightly golden brown. Let cool for a few minutes and carefully invert. Serve immediately.



Rich's Plant Based Cooking Creme

Very Berry Vegan Smoothie

Ingredients

- 1 cup Fresh or Frozen Fruit
- 2 cups **Rich's Plant Based Cooking Creme** PC 06990

Instructions

1. Combine all the ingredients in a blender.
2. Blend until smooth and enjoy!

Rich's Plant Based Cooking Creme

Vegan Cream of Mushroom Soup

Ingredients

- | | | | |
|--------|-------------------------|-------|--|
| 8 oz | Fresh Mushrooms, Sliced | 1 cup | Rich's Plant Based Cooking Creme PC 06990 |
| 2 tbsp | Onion, Chopped | ½ tsp | Salt |
| 2 | Garlic Cloves, Minced | ¼ tsp | Ground Black Pepper |
| 2 tbsp | Canola Oil | ¼ tsp | Ground Nutmeg |
| 2 tbsp | All Purpose Flour | | |
| 2 cups | Vegetable Broth | | |



Instructions

1. Heat oil in large frying pan. Add onions, garlic and mushrooms; cook until onions are soft and translucent, about 1 minute.
2. Blend in flour and stir.
3. Add vegetable broth and heat until slightly thickened, stirring constantly.
4. Stir in **Rich's Plant Based Cooking Creme** and remaining ingredients.
5. Heat to thicken, stirring constantly.
6. Remove from heat and serve.



Rich's Plant Based Cooking Creme Vegan Tomato Soup

Ingredients

1 lb	Standard Mirepoix (8 oz Diced Onion, 4 oz Diced Celery, 4 oz Diced Carrot)	2 lb	Plum Tomatoes, Chopped (Fresh in Season or Canned)
4	Garlic Cloves, Minced	24 oz	Tomato Puree
3 quarts	Vegetable Stock	2 cups	Rich's Plant Based Cooking Creme PC 06990
9 oz	Roux (5 oz Flour, 4 oz Oil)		Corn Chips or Popcorn for Garnish

Instructions

- Using a large saucepan, add a small amount of olive oil and heat.
- Add mirepoix and garlic, and sweat vegetables over medium-high heat for 8-10 minutes, or until tender.
- Add stock and bring to a boil.
- Whisk in roux, blending well.
- Add tomatoes and tomato puree, and simmer for 25 minutes until tomatoes are cooked.
- Remove from heat and strain soup through a food mill.
- Add **Rich's Plant Based Cooking Creme** and whisk to blend.
- Remove from heat. Garnish with corn chips or popcorn.

Rich's Plant Based Cooking Creme Vegan Beer Cheese Soup

Ingredients

3 tbsp	Olive Oil	1 ½ cups	Rich's Plant Based Cooking Creme PC 06990, Diluted to the Consistency of Half and Half
1 ½ tbsp	Corn Starch	2 tsp	Salt
¼ cup	Yellow Onion, Minced	½ tsp	White Pepper
¼ cup	Red Bell Pepper, Diced	2 tsp	Hot Sauce
¼ cup	Green Bell Pepper, Diced	1	8 oz Bag Daiya Cheddar Style Shreds
3	Garlic Cloves, Minced		
1 cup	Wheat Beer		
3 oz	Daiya Plain Cream Cheese Style Spread		

Instructions

- Combine **Rich's Plant Based Cooking Creme** and water and set aside.
- Heat the olive oil in a medium pot over medium heat and cook the onion, bell peppers and garlic for 3-4 minutes.
- Add the corn starch, stir well and cook for approximately 5 minutes, stirring often.
- Add beer in small amounts, mixing smooth after each addition.
- Add the cream cheese to the mixture and stir until melted.
- Gradually whisk the diluted **Rich's Plant Based Cooking Creme** into the mixture, mixing smooth after each addition.
- Add the salt, white pepper, hot sauce and Daiya cheese, stir until completely melted.
- If the soup is too thick, add more water until desired consistency is achieved.



Rich's Plant Based Cooking Creme Vegan Tortilla Soup

YIELD
4
SERVINGS



Ingredients

1	Yellow Onion, Diced Small	½ quart	Rich's Plant Based Cooking Creme PC 06990
½	Green Bell Pepper, Diced Small	1 oz	Lime Juice
½	Red Bell Pepper, Diced Small	7	Corn Tortillas, Cut into Squares
1	Carrot, Diced Small	5 oz	Tomato Puree
4	Garlic Cloves, Minced		For Garnish:
1 tbsp	Olive Oil		Cilantro
1 tbsp	Cumin	1 can	Black Beans
1 tbsp	Oregano	1	Avocado, Diced
1 tbsp	Chili Powder	2	Jalapeño Peppers, Seeded and Minced (Optional)
½ tsp	Cayenne Pepper		
1 tsp	Salt		
¼ cup	Tomato Paste		
27 oz	Vegetable Broth		

Instructions

- Sauté vegetables and spices in olive oil until onions are translucent.
- Add tomato puree, lime juice and tomato paste, mix, and cook for about 5 minutes.
- Add broth and **Rich's Plant Based Cooking Creme**, bring to a simmer.
- Add tortillas and continue to simmer for 10 minutes.
- Use immersion blender to puree soup.
- Garnish with cilantro, black beans, avocado and jalapeños.



YIELD
4
SERVINGS

Rich's Plant Based Cooking Creme Vegan Creamy Carrot Soup

Ingredients

8	Whole Large Carrots, Peeled and Sliced	¾ cup	Rich's Plant Based Cooking Creme PC 06990, Diluted to the Consistency of 2% Milk
1 ½ cup	Vegetable Stock (Low Sodium Chicken Broth for Non-Vegan)	¼ tsp	Nutmeg
2	Garlic Cloves, Pressed or Minced		Salt and Pepper to Taste
¼	Orange, Zested and Juiced		Fresh Basil or Other Herbs as Desired

Instructions

- Simmer carrots with chicken broth, garlic and orange zest for 20 minutes or until tender.
- Remove from heat.
- In a blender, blend carrots and stock until smooth.
- Add in **Rich's Plant Based Cooking Creme** and orange juice, stirring to combine.
- Add nutmeg, salt and pepper to taste.
- Pour back into pan and heat soup until just warm.
- Serve in bowls, and garnish as desired.



Rich's Plant Based Cooking Creme

Vegan Curried Vegetable Soup

Ingredients

- | | | | |
|----------|--|-------|---|
| 2 tbsp | Olive Oil | 2 | Medium Green Bell Peppers, Diced |
| 1 | Large White Onion, Diced | 1 | Medium Head of Cauliflower, Cut into Bite-Sized Florets |
| 2 tbsp | Curry Powder | 16 oz | Fire Roasted Tomatoes, Chopped |
| 1 tbsp | Brown Sugar | 10 oz | Kale, Blanched and Chopped |
| 1" piece | Fresh Ginger, Peeled and Grated | 1 cup | Rich's Plant Based Cooking Creme PC 06990 |
| 3 | Garlic Cloves, Minced | | Salt and Ground Black Pepper to Taste |
| 1 lb | Peeled White Cooking Potatoes, Diced Large | | Cooked Basmati Rice for Serving |
| 1 | 12 oz Can Chickpeas, Drained | | |
| 2 cups | Vegetable Broth | | |

Instructions

- Heat oil in a large pot over medium heat.
- Add onion, garlic, curry powder, brown sugar and ginger. Sauté briefly until onion becomes translucent and mixture is fragrant.
- Add vegetable broth and bring to a simmer.
- Add potatoes, chickpeas, cauliflower, peppers and tomatoes.
- Return to simmer then cover, and let simmer over low heat for 45 minutes, or until vegetables are soft.
- Add **Rich's Plant Based Cooking Creme** and blanched kale, return to simmer.
- Serve in a soup bowl with Basmati rice.

Rich's Plant Based Cooking Creme

Pasta with Vegan Tomato Creme Sauce

Ingredients

- | | | | |
|--------|--|--------|---|
| 4 tbsp | Olive Oil (2 tbsp Butter and 2 tbsp Olive Oil for Non-Vegan) | 1 cup | Rich's Plant Based Cooking Creme PC 06990 |
| 1 | Whole Medium Onion, Finely Diced | | Parmesan or Romano Cheese, Grated to Taste (Omit for Vegan) |
| 4 | Garlic Cloves, Minced | ¼ cup | Fresh Basil, Chopped |
| 2 | 15 oz Cans Tomato Sauce or Marinara Sauce | 1 ½ lb | Fettuccine |
| | Salt, Pepper, Sugar to Taste | | |

Instructions

- Cook pasta according to package directions. Drain, reserving 1 cup of pasta liquid.
- Heat butter and olive oil over medium heat.
- Add onion and garlic, sauté for 1-2 minutes, until soft and translucent.
- Pour in tomato sauce, add salt, pepper and sugar to taste.
- Mix and cook over low heat for 25-30 minutes, stirring occasionally.
- Remove from heat and stir in **Rich's Plant Based Cooking Creme**.
- Add cheese to taste and check for seasoning.
- If sauce is too thick, stir in desired amount of pasta water. Stir in pasta and basil. Serve immediately.





Rich's Plant Based Cooking Creme Vegan Mac & Cheese

Ingredients

1 cup	Cooked Elbow Macaroni	¾ cup	Shredded Daiya Cheddar
1 cup	Rich's Plant Based Cooking Creme PC 06990		Salt and Pepper to Taste
			Bread Crumbs

Instructions

1. Boil **Rich's Plant Based Cooking Creme** and cheese together until the cheese is melted.
2. Mix in pasta.
3. Can be served as is or baked in a baking dish (covered with foil) at 350°F for 30 minutes.
4. Top with bread crumbs if desired.

Rich's Plant Based Cooking Creme Vegan Mashed Potatoes

Ingredients

½ cup	Rich's Plant Based Cooking Creme PC 06990
1 cup	Water
½ cup	Potato Flakes or Boiled Potatoes
	Salt, Pepper and Garlic Powder to Taste

Instructions

1. Heat **Rich's Plant Based Cooking Creme** and water together. Do not boil.
2. Take the pot off the heat and add the remaining ingredients.
3. Mix until smooth.





YIELD
8
SERVINGS

Vegan

Rich's Plant Based
Cooking Creme

Vegan Ranch Dressing

Ingredients

½ cup	Veganise (Mayonnaise for Non-Vegan)
½ cup	Rich's Plant Based Cooking Creme PC 06990
1 tsp	Lemon Juice
¼ tsp	Dried Parsley Flakes
¼ tsp	Ground Black Pepper
¼ tsp	Salt
¼ tsp	Garlic Powder
¼ tsp	Onion Powder
pinch	Dried Thyme

Instructions

1. Combine all ingredients in a medium bowl and whisk until smooth.
2. Cover and chill for several hours.

*You can also substitute dried herbs and seasoning for your favorite ranch dressing powder mix.

Rich's Plant Based Cooking Creme

Vegan Chocolate Pudding



Ingredients

- | | | | |
|-------|-------------------------------|--------|--|
| ½ cup | Granulated Sugar | ⅛ tsp | Sea Salt |
| ⅓ cup | Unsweetened Pure Cocoa Powder | 2 cups | Rich's Plant Based Cooking Creme PC 06990 |
| ¼ cup | Corn Starch | 1 tsp | Vanilla Extract |

Instructions

1. In a medium saucepan, sift together sugar, cocoa, corn starch and salt.
2. Whisk in **Rich's Plant Based Cooking Creme** until smooth and no lumps remain.
3. Over medium heat, bring mixture to a boil, whisking occasionally.
4. Boil for 2 minutes, whisking constantly, until the mixture thickens.
5. Remove from heat and whisk in vanilla extract.
6. Pour into serving containers and chill until set, at least 2 hours.
7. If holding longer, cover containers with plastic wrap.



Rich's Plant Based Cooking Creme

Vegan Crème Brûlée

Ingredients

- | | | | |
|--------|--|--------|-----------------|
| 1 cup | Water | ¼ cup | Brown Sugar |
| 1 cup | Rich's Plant Based Cooking Creme PC 06990 | ¼ cup | Maple Syrup |
| 2 tbsp | Arrowroot Starch | 1 tbsp | Vanilla Extract |
| 1 | 14 oz Can Coconut Milk, Full Fat | 2 tbsp | Agar Flakes |

Instructions

1. Combine water and **Rich's Plant Based Cooking Creme** together. In a small dish, whisk the starch into half of the mixture.
2. In a blender, add the remaining 1 ½ cups of liquid mixture, coconut milk, brown sugar, maple syrup, vanilla extract and agar flakes, and blend until smooth.
3. Add the mixture to a medium sized pot and cook on medium heat until the mixture is nearly boiling, whisking constantly.
4. Slowly whisk in the starch mixture. Continue cooking while whisking for about 3 minutes, being careful that the mixture does not boil but remains very hot. The mixture will thicken quickly.
5. Pour the mixture into 4 ramekins and let chill in the refrigerator for about 6 hours or overnight.
6. To serve, sprinkle each with sugar and melt the sugar with a torch to form a crispy top layer.

Rich's Plant Based Cooking Creme

Vegan Cheesecake



Ingredients

Filling:

- | | | | |
|-------|---|--------|-----------------------------|
| 2 | 8 oz Containers Tofutti Better Than Cream Cheese (Room Temperature) | ½ tsp | Salt |
| 8 oz | Rich's Plant Based Cooking Creme PC 06990 | 1 tsp | Vanilla Extract |
| 1 cup | Sugar | 2 tbsp | Bob's Red Mill Egg Replacer |
| | | 4 tbsp | Water |

Crust:

- | | | | |
|--------|-----------------------|-------|-------|
| 2 cups | Graham Cracker Crumbs | ¼ cup | Sugar |
| ¾ cup | Vegan Butter, Melted | | |

Instructions

1. Make the crust by combining the graham cracker crumbs, butter and sugar together. Press into a springform pan about halfway up the sides.
2. Bake at 375°F for 5-6 minutes.
3. Remove from oven and turn heat down to 350°F.
4. Whisk together the egg replacer with the water and let sit for 1 minute to thicken.
5. Combine all the ingredients in a blender and blend until smooth.
6. Pour mixture into pie crust and bake at 350°F for approximately 45 minutes, or until the top sides begin to turn golden-brown.
7. **NOTE:** The center will not set but will firm up in the refrigerator. When finished baking, remove from the oven and let cool to room temperature. Refrigerate until chilled.



Rich's Plant Based Cooking Creme

Vegan Chocolate Cake

Ingredients

- | | | | |
|---------|-------------------|-------|--|
| 1 ½ cup | All Purpose Flour | 2 tsp | White Vinegar |
| 1 cup | Granulated Sugar | 1 cup | Rich's Plant Based Cooking Creme PC 06990 |
| ½ cup | Cocoa Powder | ½ cup | Water |
| 1 tsp | Baking Soda | | Your Choice of Frosting |
| ½ tsp | Salt | | |
| 1 tsp | Vanilla | | |

Instructions

1. Sift together the dry ingredients in a medium bowl.
2. Mix together all of the liquid ingredients in a large bowl.
3. Gently combine the liquid and dry ingredients being careful not to overwork the batter.
4. Pour batter into a greased and floured 8" cake pan.
5. Bake at 350°F for 20 minutes or until the cake springs back when touched lightly.
6. Cool and top with frosting of your choice.



YIELD
4
SERVINGS

Vegan

Rich's Plant Based
Cooking Creme

Vegan Creamy Rice Pudding

Ingredients

2 cups	Water, Separated into 1 Cup Portions	4 tbsp	Sugar
pinch	Salt	1 tsp	Vanilla Extract
½ cup	Arborio Rice		Cinnamon to Taste
1 cup	Rich's Plant Based Cooking Creme PC 06990		Dollop of Rich's On Top

Instructions

1. Bring water and salt to a boil in a saucepan.
2. Add rice, return to a boil, and then reduce the heat to the lowest setting.
3. Cook until the rice has absorbed the water, but is still slightly undercooked, approximately 15 minutes.
4. Bring **Rich's Plant Based Cooking Creme**, water, sugar, vanilla and a few pinches of cinnamon to a simmer in a separate saucepan.
5. Add the cooked rice and simmer over medium-low heat until rice absorbs most of the milk, and the mixture begins to thicken, approximately 10-15 minutes.
6. Transfer pudding to a bowl and cool to room temperature.
7. Place in refrigerator until cool and set.
8. Serve with a dollop of On Top and a few pinches of cinnamon.



Rich's Plant Based Cooking Creme Vegan Ice Cream

Ingredients

- ¾ cup Sugar
- 4 cups **Rich's Plant Based Cooking Creme** PC 06990
- 1 tbsp Vanilla Extract

Instructions

1. Combine all the ingredients and pour into your favorite ice cream machine.
2. Freeze and serve.

Rich's Plant Based Cooking Creme Vegan Ganache

Ingredients

- 1 cup Non-Dairy Chips (Use Chocolate Chips for Non-Vegan)
- 4 cup **Rich's Plant Based Cooking Creme** PC 06990



Instructions

1. Add Non-Dairy chips and **Rich's Plant Based Cooking Creme** to a microwavable bowl.
2. Microwave for 30 seconds.
3. Mix until smooth.

Rich's Plant Based Cooking Creme Vegan Caramel Sauce

Ingredients

- 1 cup Brown Sugar, Packed
- ½ cup **Rich's Plant Based Cooking Creme** PC 06990
- 4 tbsp Vegan Butter
- pinch Salt
- 1 tbsp Vanilla Extract

Instructions

1. Mix the brown sugar, **Rich's Plant Based Cooking Creme**, butter and salt in a sauce pan over medium low heat.
2. Cook while whisking for 5-6 minutes.
3. Add the vanilla and cook for another couple of minutes.
4. Turn off the heat, cool slightly and pour into a container.
5. Refrigerate until cold.





YIELD
1
9" PIE

Vegan

Rich's Plant Based
Cooking Creme

Vegan Pastry Cream

Ingredients

½ cup	Granulated Sugar
⅓ cup	Unsweetened Cocoa Powder or Pumpkin Puree
¼ cup	Corn Starch
¼ tsp	Salt
2 cups	Rich's Plant Based Cooking Creme PC 06990
1 tsp	Vanilla Extract
1 cup	Café Whip
1	Graham Cracker Pie Crust

Instructions

1. Sift together the dry ingredients.
2. Place in a stainless steel saucepan and pour in liquid ingredients.
3. Cook over medium heat, stirring occasionally.
4. Once it begins to simmer, stir constantly and boil for 2 minutes to thicken.
5. Remove immediately from heat and transfer to a bowl over ice to cool.
6. Place a piece of plastic wrap directly on the cream so a skin does not form.
7. Once cooled, whip Café Whip and fold into the cooled cream mixture.
8. Pour into pie crust, cool and serve.



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