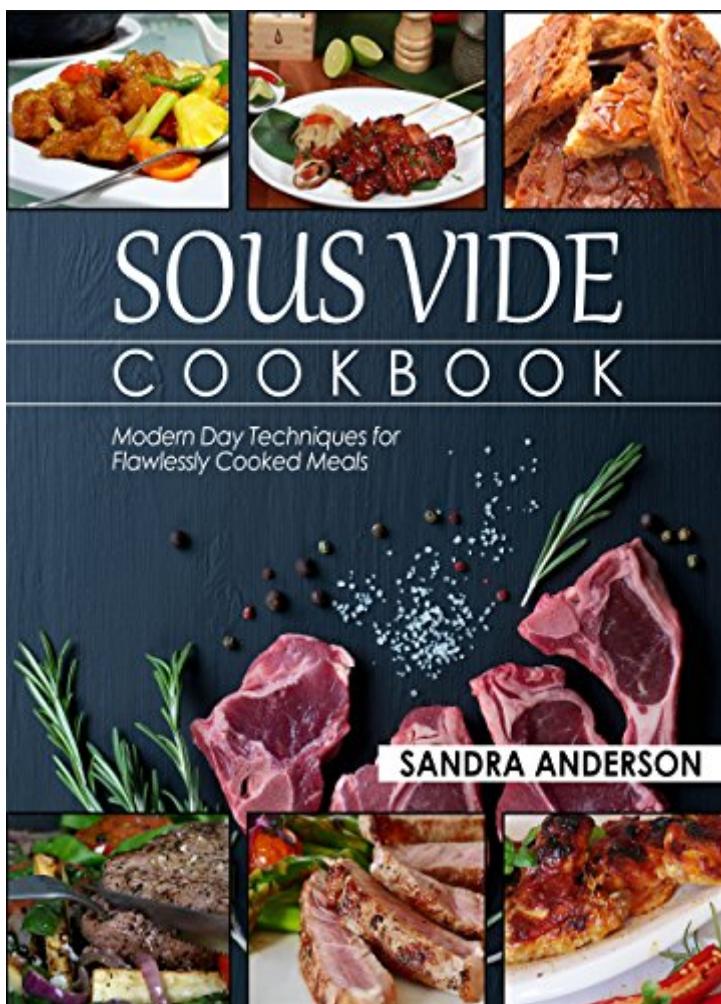


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Sous Vide Cookbook: Modern Day Techniques For Flawlessly Cooked Meals (Under Pressure Cooking Sous Vide)



Synopsis

Would you like to be able to create astonishing meals like a professional chef? Would you like to learn the tricks of the trade when it comes to releasing amazing flavors and textures? The technique of Sous Vide could be what you have been looking for. This amazing cooking method involves cooking food while they are sealed in plastic bags, giving you consistent results every time. And now, with *Sous Vide Cookbook: Modern Day techniques for Flawlessly Cooked Meals*, you can learn exactly how to prepare food with this simple and tasty method, through chapters on: The history of Sous Vide Pros and cons of the method The equipment you will need A handy conversions table Dozens of recipes for mealtimes, snacks and beverages And much more. Try something different. Try something exciting, delicious and full of flavor. The Sous Vide method will give you all of these and more and will have your family asking for it again and again. Get a copy of *Sous Vide Cookbook* now! Your kitchen and your mealtimes will be transformed.

Book Information

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Customer Reviews

This book serves as a refreshing reminder that sous vide does not obviate traditional cooking

techniques. Despite their difficulties, the recipes are amazing. This is great for a sous vide beginner or for some new ideas for flavor combinations. So if you want to learn about sous vide cooking then this book is definitely a must have.

Exciting recipes! I wish this book had been published when I first learned about the wonders of sous-vide a few years ago. *Sous Vide At Home* is undoubtedly the most accessible sous vide cookbook around. The book offers a wide range of recipes and inspiration, from proteins, to vegetables, desserts, and even cocktails. It's clear that a lot of thought has gone into crafting delicious and complete recipes, accompanied by stunning photography. Whether you're new to sous-vide or a veteran, this book is a must-have for your collection. Really worth recommending to all!

This book gave an insights on what sous vide is - a French cooking methods to keep foods healthier and palatable to eat. An interesting cooking style I am not familiar with and never thought existed in culinary world. The book gave a comprehensive information on this subject along with more than a 100 recipes to try out for. What an interesting cook book!

Sous vide is essentially a cooking technique that allows the cook to realize different flavours and textures. By sealing different types of food in plastic bags and then submerging them at particular temperatures, cooks can produce tremendous results. That's the basic idea of *Sous Vide*. The book gives detailed tips, the pros and cons of sous vide, sous vide equipment, conversion tables (for US measurements), as well as a number of great recipes. Recommended.

Awesome! Have had a sous vide cooker for a while, and tried some other fancier cookbooks. This one has really made me enthusiastic for the technique. Would recommend it. Very useful and the recipes are very accessible. Just how to get the air out of the bags without having a vacuum machine was a great tip. Worth purchasing!

This cookbook is poorly written and poorly edited. Recipes have typos and some are missing the ingredients from the ingredient list. Much of the narrative reads like English may be a second language for the author. I've given it two stars vs one only because it does offer an interesting and eclectic mix of dishes and even a few cocktails. Additionally, for 99 cents my expectations were not

especially high.

The author explains a method of Sous Vide and how to cook using this method. The book also contains many recipes of dishes that can be cooked with this method. I found the dishes cooked with this method very tasty and not similar to anything else.

Great cook book!! The directions where easy to follow and the book had a lot of pics. The food also came out amazing!! Me and my girlfriend where big fans of the recipes in this book. Great job Sandra!!!

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