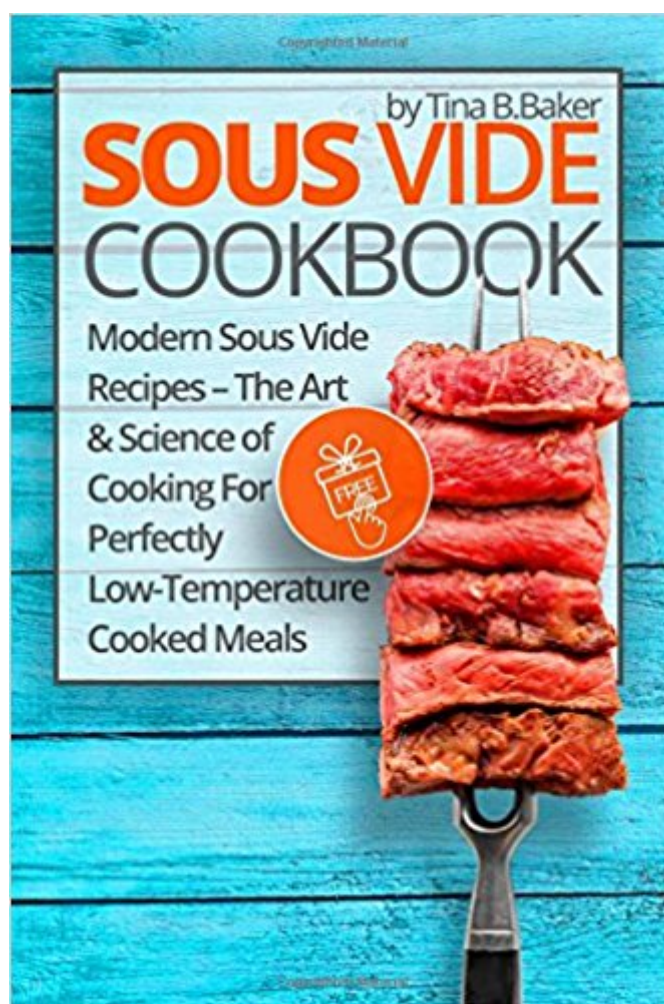


The book was found

Sous Vide Cookbook: Modern Sous Vide Recipes – The Art And Science Of Cooking For Perfectly Low-Temperature Cooked Meals (Plus Photos, Nutrition Facts)





Synopsis

Do you want to get into Sous Vide cooking, but don't know where to start? This comprehensive volume includes over eighty sous vide recipes to incorporate all your daily meals, from breakfast to cocktails. Each recipe comes with careful instructions and a complete table of nutritional facts. It's not just a sous vide recipes book, though; it's also a gateway into everything you need to know about sous vide. We cover the different sous vide machines on the market and even teach you how to build your own DIY setup. Here Is A Preview Of What You Will Learn... Introduction to Sous Vide Getting Started with Sous Vide Eggs Recipes Fruits & Veggies Poultry Recipes Beef & Lamb Pork Recipes Fish & Shellfish Cocktails & Infusions Sauces & Condiments Desserts And Much, Much More!

Book Information

Series: Plus Photos

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Customer Reviews

Fantastic recipe ideas. I am a complete beginner and this has been a great start to a change up in my diet. Really well put together and the Creme Brulee is definitely my favorite so far!

I am new to Sous Vide cooking In fact, I never actually heard of it until I saw this book. It is interesting and it is explained well. The instructions are well written and easy to follow. The food looks amazing as well. Really a perfect book for those new to Sous Vide cooking. Recommended!

This is an amazing sous vide cookbook. In this book you will find yummiest and easiest sous vide recipes, with easy to follow directions, to make cooking for an experience worth trying more and more. A very nice cookbook to have. I am so happy with my purchase.

Have had a Sous Vide cooker for a while, and tried some other fancier cookbooks. This one has really made me more and more enthusiastic for the technique. Thanks to the author. Would recommend it. Very useful, delicious and very accessible. Many great tips and tricks, useful safety information, great photos! All nutrition facts below the recipes. Good formatting. Also this book will be good for beginners and more advanced users. My choice is this book. Hands down, this is the best sous vide cookbook available. Recommended!

I found this cookbook so helpful and honestly I really liked all these sous recipes. I was searching for exactly this type of book since last month. Anyways, I found this book last week and one of my old friends recommended it. I am thankful to her for recommending this such an awesome book. I didn't face any problem to learn these recipes and already tried some of these sous recipes with my elder cousin. Guys, don't miss your chance to read this book and learn these recipes.

This is a great book for anyone starting out with sous vide who wants to gain some confidence but also for seasoned users who want to knock out an easy midweek meal and just want some interesting, tested combinations. Before this, every other sous vide cookbook seemed to be pretty technical or not really practical for the home cook. In contrast this book is easy to follow, scaled for home use and no crazy ingredients only available to restaurants. Recommended.

I've always been interested about cooking like this. Didn't know its properly called "sous vide" The book answered all of my questions. Especially the issue with Bpa, leaching chemicals from heated plastic. Author shows how it's done, and leaves a good amount of recipes to try. Enjoyed book,
Thank you!

The book worked just fine for me. The recipes are easy to follow and are rather accurate. A good selection of recipes and detailed instructions. Would be good for those who are just starting to try Sous Vide.

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Learn Sous Vide: The No-Nonsense Beginners Guide to Cooking Sous Vide

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking

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