

## Sous Vide At Home The Modern Technique For Perfectly Cooked Meals

There is nothing quite like sous vide cooking. Whether you are brand new to cooking with a thermal immersion circulator like the Anova Sous Vide Precision Cooker, or you are already a seasoned expert, this cookbook will show you exactly how to prep and cook 100 different recipes easily using your sous vide appliance.

? 55% OFF for Bookstores! NOW at \$ 14.82 instead of \$ 26.97! LAST DAYS! ? Your Customers Never Stop to Use this Awesome Cookbook! Do you want to keep up with innovation and in the meantime cook tasty dishes for your family like a real chef? DISCOVER "Sous Vide At Home"! The kitchen is a constantly evolving sector and one of the most interesting innovations in cooking techniques is that of low temperature cooking or sous vide cooking. Cooking food at low temperatures involves cooking the product at a temperature between 50 and 60 degrees. A low temperature cooker allows food to be cooked thanks to the recycling of heat, favoring the uniformity of cooking both inside and outside the product. This process makes the meat juicier and more tender, avoiding dispersing the juices and nutritional properties of the food. In short, it is true that cooking at a low temperature requires slow cooking and, consequently, times are considerably longer, but the result will certainly be better! This book dedicates space to everything you need to know about this particular type of cooking and answers all the questions you will ask yourself if you are a beginner, as well as of course containing recipes of: Pork, Beef and Poultry Sauces, Stocks and Broths Desserts and many more Breakfast, Eggs, Cocktails and Infusions Appetizers and Snacks Vegetarian and Vegan Sous Vide Recipes What are you waiting for? Buy it NOW and let your customers get addicted to this amazing book!

Cooking food to perfection with the precise flavors and tenderness is easy with this simple-to-understand cookbook. This sous vide cookbook demystifies the sous vide cooking technique, showing you how to fully exploit the wonders of sous vide cooking previously unpopular in homes. This sous vide cookbook offers several delicious recipes cooked to "flavor and texture" precision. You will find Breakfast, Lunch and Dinner Recipes, Desserts, Poultry Recipes, Seafood Recipes, Beef and Lamb Recipes, Pork Recipes, Egg Recipes, and Vegetable Recipes. This book features; A kick start guide An overview of the needed sous vide cooking equipments Several sumptuous recipes to choose from night after night.

The book that is simple to follow for beginners (explaining thoroughly essentials like cooking time, temperature levels, and more), and contains original recipes and tips and tricks little now to experts! From the bestselling author Leanne Baker comes this collection of healthy and mouthwatering Sous Vide recipes that will change the way you cook. Sous vide has been a fashionable cooking technique in restaurants for years, offering tender and mouthwatering dishes cooked to perfection. Now, from the creator of some of the best sous vide recipes - the gourmet chef Leanne Baker - comes this easy-to-follow cookbook that clearly illustrates how to harness the power of sous vide technology to achieve restaurant-quality dishes in the comfort of your own home. Offering tons of recipes that are proven to work - and proven delicious - It's a resource you'll turn to as you discover more and more about Sous Vide Cooking delights. Discover inside: -THE AGE-OLD SECRETS OF CHEFS -THE BENEFITS OF SOUS VIDE -SHOPPING TIPS FOR A PERFECT SOUS VIDE RECIPE -DISCOVERING THE RIGHT TEMPERATURE FOR EACH RECIPE -THE DON'TS OF USING THIS METHOD -AMAZING SOUS VIDE DINNR, LUNCH AND DESSERT RECIPES Would You Like to Know More? Have a peek inside and get your copy Today!

Are you interested in a new way to cook food to perfection? Have you yet to discover the amazing and exciting art of Sous Vide cooking? Would you like to learn more? Sous Vide was once the sole concern of top French chefs who developed a new way of cooking meat and vegetables to perfection. Now, however, the practice is become more widely known and you can indulge in it now, making a range of tasty and amazing recipes for your friends and family that will astound them. In this 2-book bundle, Sous Vide Cookbook: Easy, Delicious and Professional Restaurant Quality Meals Made at Home, you will learn the art of this style of cooking that has captured the imagination of millions. Inside, you will find the two titles, Sous Vide and Sous Vide Cookbook will provide you with expert advice on things such as: - The history of Sous Vide - The equipment you will need to get started - The benefits of Sous Vide cooking - Great recipes for breakfast - Amazing lunches - Stunning dinners - And much more... Sous Vide is no longer something that is a mystery. Its secrets are now available for you and with this fabulous 2-book bundle you get everything you will need to make Sous Vide cooking a success for you in the comfort of your own kitchen. The recipes contained within will suit any taste and grace any table on any day of the week, whether it's for simple weekday dinner or something for a special occasion. Get a copy today and see how it could transform the way you cook!

Sous Vide, a modern technique that will transform your kitchen into a home restaurant and make you a chef overnight! While sous vide sounds impressive, it is actually a really easy cooking method that you can work with. Not only is this cooking method capable of making delicious meals, but it is also really simple to learn. Now this easy-to-follow Instant Accu Slim Sous Vide Cookbook that clearly illustrates how to harness the power of sous vide technology to achieve restaurant-quality dishes in the comfort of your own kitchen. Discover the stress-free way to cook a delicious (and never dry!) The Complete Instant Accu Slim Sous Vide Cookbook tells you: The History of Sous Vide Cooking The Science behind Sous Vide Cooking The Benefits of Sous Vide Cooking The Basics of Using Instant Accu Slim Sous Vide Common FAQs for Instant Accu Slim Sous Vide 30-Day Meal Plan And this Cookbook contains the following categories: Eggs Shrimp and Fish Poultry Meat Vegetables Desserts Cocktails and Infusions Basics Sauces, and Condiments Get a copy of this great Instant Accu Slim Sous Vide Cookbook and makes tasty food easy for you and Your Whole Family!

? 55% OFF for Bookstores! NOW at \$ 18.67 instead of \$ 33.97! LAST DAYS! ? Your Customers Never Stop to Use this Awesome Cookbook! Do you want to keep up with innovation and in the meantime cook tasty dishes for your family like a real chef? DISCOVER "Sous Vide Home Cooking"! The kitchen is a constantly evolving sector and one of the most interesting innovations in cooking techniques is that of low temperature cooking or sous vide cooking. Cooking food at low temperatures involves cooking the product at a temperature between 50 and 60 degrees. A low temperature cooker allows food to be cooked thanks to the recycling of heat, favoring the uniformity of cooking both inside and outside the product. This process makes the meat juicier and more tender, avoiding dispersing the juices and nutritional properties of the food. In short, it is true that cooking at a low temperature requires slow cooking and, consequently, times are considerably longer, but the result will certainly be better! This book dedicates space to everything you need to know about this particular type of cooking and answers all the questions you will ask yourself if you are a beginner, as well as of course containing recipes of: Fish and Seafood Fruit and Vegetables Appetizers Meat Desserts Cocktails What are you waiting for? Buy it NOW

and let your customers get addicted to this amazing book!

Are you intrigued by Sous Vide cooking but intimidated by the process? Did you receive an immersion circulator for the holidays but are afraid to open the box? Well here is your worry-free introduction to making healthy and delicious sous vide meals. Simple Sous Vide Recipe Book is the guide you need to jump-start your mastery of sous vide techniques and wow your friends and family with your gourmet chef skills! Inside you will find all the tips and tricks you need to help you prep and cook perfect sous vide dishes every time: A description of sous vide cooking and its origins Step-by-step cooking instructions for fail-safe sous vide meals Essential sous vide tools Sous vide safety tips Delicious and simple sous vide recipes And much more! You will be thrilled at how easy and rewarding sous vide cooking can be. Read this book now and get started on your tasty and healthy journey to sous vide mastery! In the Complete Sous Vide Recipe Cookbook, we have collected all the most relevant tips and the best sous vide recipes to make sure that your sous vide at home experience is truly perfect: HOW TO GET STARTED WITH SOUS VIDE COOKING FOR EVERYBODY? You will find useful tips, the best foods, and clear instructions for cooking sous vide at home. EAT DELICIOUS RESTAURANT-QUALITY MEALS AT HOME. You will find original, easy-to-follow recipes for sous vide better home cooking. WHAT CAN I COOK WITH SOUS VIDE? Try cooking eggs, pork, lamb, fish, vegetables, and desserts using your sous vide immersion cooker. BE PREPARED TO SEE SOUS VIDE RECIPES THAT WILL MAKE YOU DROOL. Mouth-watering photos, clear and simple instructions, and nutritional information are provided. HOW LONG DOES IT TAKE TO COOK? Each sous vide recipe furnishes preparation and cooking time. USEFUL SOUS VIDE EQUIPMENT HELPS MAKE YOUR COOKING EASIER. For your convenience, we have included information about kitchen tools for the perfect sous vide cooking. INTERESTING FACTS ABOUT SOUS VIDE FOR EVERYBODY. At the beginning of the sous vide recipe book, you are provided with incredible facts and advantages of sous vide cooking techniques. FIND ANY SOUS VIDE RECIPE EASILY. You can find any sous vide recipe in the Table of Contents by the main ingredients or in the Recipe Index alphabetically. Pay attention to 2 options of the paperback and hardback (See all formats and editions): black-white interior color interior

55% OFF for Bookstores! NOW at \$22.99 instead of 34.99! Sous Vide Cookbooks Are Beginning To Pop Up Online and in Bookstores! Here's How You Clients Can Master The Delicious Art Of This Special Cooking Method! What Is Sous Vide? Is It Only For Professionals? Are There Any Easy Sous Vide Recipes? The Answer To All Your Questions Is Here! Presenting "Sous Vide Cookbook" by Sofia Rossi - A Life-Changing Sous Vide Recipe Cookbook With Many Recipes For Amazing Cooking! Sous vide is a method of cooking food by vacuum-sealing and immersing it in the water. It is used both by professional and amateur chefs! By the end of this comprehensive sous vide recipe book, readers will be able to: ? Cook Quick Sous Vide Recipes With Easy-To-Find Ingredients ? Have Access To Recipes Suitable Both For Beginners And Professionals ? Avoid Difficult Recipes And Improve Cooking Skills Sofia Rossi has created a tasty sous vide cook book with numerous simple recipes that will make customers' life easier and their meals tastier! Are you still wondering? Your clients can't wait for it! Don't Hesitate! Scroll Up And Click "Buy Now"!

Do you want to discover and master the sous vide technique? In this book you will learn how to use and how to cook with sous vide, a modern cooking technique for amazing dishes. Sous vide is a French word that means "under vacuum". Despite the first appearance is dated late 1700s, the first cooking declination of this technique is due to a French cook in 1970. The idea behind this cooking strategy is give to the food uniform heat in order to maintain the juices and avoid the tightening of the fibers both in meat and vegetables. Sous-vide is used in michelin starret restaurants as well as in home kitchens, thanks to the several relieable tools that have been put in the market in the last couple of years. In this cookbook you will learn over 100 recipes to learn how to cook with sous-vide and tips and tricks to make sure your quality ingredients don't get spoiled in the process. In Sous-Vide Cookbook fo beginners you will learn: History of sous-vide in the kitchen How sous-vide works Best tools for sous-vide cooking Over 100 recipes fo meat, fish and vegetables cooking If you want to learn how to use sous-vide and if you want to impress you family and friend, this cookbook is for you. Scroll up, click on buy it now and get you copy today!

WHILE OTHER SOUS VIDE COOKBOOKS are poorly written, have no recipe index, lots of editing errors, incomplete instructions, plain and uninspiring recipes, or simply recipes that are overcomplicated, Souse Vide At Home by David Goleman features the best variety of well-thought-out and well-tested recipes you should expect with nutrition facts for every recipe in the book and comes with the well-structured recipe index. It includes the detailed instructions on how to use your sous vide device, sous vide safety tips, perfect cookbook for beginners and pro sous vide users and includes vegan recipes for those who are vegans. WE ARE REAL PEOPLE who use our own recipes for our families. We expect the best for our families and want the same for yours. The way to the hearts of your man and family is through good food on the table. Meal times can be such wonderful of times when you have the most fantastic of food on the table. We hope this cookbook will be a great help for yourself and your family. We cut no corner in our books and will cut no corners in our support of you. We know you're a big deal and we'll only provide you with the finest product and service around or your MONEY BACK! In Souse Vide At home David has handpicked her most-requested recipes that will surely become mainstays in your home, too. This sous vide cookbook offers: 100+ Sous Vide Recipes using affordable and natural ingredients Handy Charts illustrating the sous vide cooking times, temperature and measurement conversion. Helpful Tips on how to adapt your favorite recipes and make the most of your sous vide. WOULD YOU LIKE TO KNOW MORE? ?THEN SCROLL UP AND CLICK THE "BUY NOW" BUTTON AND GET YOUR COPY TODAY BEFORE THE PRICE CHANGES!

Do you want to know everything about Anova sous vide cooking? Read on. Sous Vide is a French term for a cooking method, literally translating to "under vacuum", which is also a very descriptive term for the cooking method. This method of cooking allows the food to be cooked evenly, without any risk of the outer portion of the food becoming overcooked while the inner portion of the food is being brought up to the requisite temperature. Sous vide also allows food to retain its natural moisture, as the food is kept sealed, minimizing water loss. This comprehensive guide to sous vide cooking with your Anova sous vide goes beyond the manual to provide you with everything you need to know to get the most out of your Anova. We will go into depth about the science of sous vide cooking and show you the ideal methods to prepare anything you can think of. We also offer creative tips for preparing and seasoning foods before you cook, and practical methods for serving and storing your foods after you finish cooking. This valuable book really does teach you everything you need to know to help you use your Anova sous vide like a pro. This book will teach you about the basics of sous vide, beginning with what it means, the way it works, and the equipment you require to get started. Additionally, this book

is a treasure trove of sorts with plenty of simple and delicious sous vide recipes. Not only does this book offer amazing recipes and the science behind sous vide cooking, it will give you everything you need, from the preparation to the actual cooking, to make amazing sous vide dishes that will save time and energy. Best of all, your dishes will come out perfectly every time. The Anova is the industry leading immersion circulator for some very good reasons. It is inexpensive, easy to use, and 100% accurate. Considering how easy the Anova is to use, it's no wonder that sous vide cooking is only becoming more popular with home cooks. You'll discover the 550 Easy & Delicious Instant Pot Recipes under various categories such as: What is Sous Vide? Who Uses Sous Vide Using the Anova Sous Vide Precision Cooker Tips & Tricks to Get the Most Out of Sous Vide How to Clean Your Precision Cooker How to Care for Your Sous Vide What Can I Cook Using Sous Vide? How to Use Your Anova Immersion Circulator Why Use the Anova for Sous Vide How to Use Your Anova Breakfast Recipes Lunch Recipes Dinner Recipes Snacks and desserts You may have seen other books out there about sous vide cooking, but this is the only book that is written specifically to make you a sous vide expert using your Anova Immersion circulator. As you may already know, the Anova is the perfect tool for at home sous vide excellence and this book will offer pro tips and recipes to get the most out of your Anova. But that's not all. We're also going to discuss the science behind why the Anova is the single best option for at home sous vide cooking. You're going to learn how to put your Anova to work to make everything from breakfast to dessert using the safest and most reliable cooking method ever invented. As you make your way through this book, I hope you will find many recipes that suit your taste and your desire to create delicious food using the sous vide method. Scroll up and click "BUY NOW with 1-Click" to download your copy now!

Get the essential Sous Vide Cookbook and impress your family with fabulous meals! Sous Vide technology allows cooking almost all types of your favorite dishes. You will be astonished at how easy it is to cook your favorite dishes with Sous Vide method. This Sous Vide Guide is filled with easy and delicious recipes. The first thing you need to know: sous vide technology allows achieving restaurant-quality meals in the comfort of your own kitchen. The second one: with this cookbook, you will cook better, tastier and faster meals for yourself and your family. For your satisfaction, this Sous Vide Cookbook offers: 55+ meals that are big on flavor, imaginative in their variety, and easy to make, featuring lots of fresh, natural, and nutritious ingredients Cooking under Pressure A-Z guide, with handy tips, which'll help you utilize your Sous Vide Precision Cooker like a PRO Tasty options for all kinds of meat lovers - beef, poultry, fish & seafood Are you still choosing between healthy and tasty food? Here is solution for you You shouldn't have to go out to expensive restaurants just to eat perfectly cooked food. Whether you're a sous vide enthusiast seeking to add new recipes to your repertoire, or just getting into the technique, this book will show you how easy it is to make restaurant quality food in your very own home. Sous Vide attracts people all over the world. This method can cook the wide variety of the meals; especially this thing makes the technology in-demand nowadays. The restaurant method of cooking attracts not only chefs but a housewife and just food lovers. Contents of the book: Chapter 1 - Introduction Of The Sous Vide Chapter 2 - Sous Vide V/S Conventional Cooking Technique Chapter 3 - How Does The Sous Vide Technique Improve Presentation? Chapter 4 - How To Properly Cook Using The Sous Vide Technique? Chapter 5 - The First Rule Of Sous Vide Is Safety Chapter 6 - Some Additional Specific Tips To Safe Sous Vide Recipes Inside this cookbook you'll find only the best SousVide recipes for: Breakfast Meat Poultry Seafood Sides Desserts If you want to use sous vide to prepare amazing food simply and easily then this is the book for you!

Although sous vide cooking is not as "sexy" as some of the other modernist techniques it has two huge advantages for both the novice and experienced cook. Most importantly it will allow you to significantly increase the quality and consistency of the dishes you create on a daily basis. And for those of you whose lives are harried, the sous vide technique also allows you to create remarkable meals while working around your hectic schedule. Sous vide is a simple and extremely effective way to cook. This book covers every step of the sous vide process, from seasoning, sealing, and temperature control to how to determine the times and temperatures needed to turn out great food. There are also extensive write ups for the main types of food including steak and red meat, pork, fish and shellfish, eggs, fruits and vegetables, and more. After reading this book you will be able to consistently prepare great food with a minimal amount of effort. The bulk of this book is the more than 85 recipes it contains. You can skim the recipes looking for something that inspires you, or turn to a specific recipe to learn all about how to cook the cut of meat it features.

Sous vide cooking is quickly becoming one of the hottest culinary techniques. However, many people mistakenly think it requires expensive equipment and can't be done at home. The purpose of this book is to explain the basic concepts of sous vide to the home cook, present several low-cost options for getting started, and provide recipes and cooking times to begin exploring sous vide cooking. The book includes: A detailed introduction to sous vide and the steps involved in using it successfully. Time and temperature guidelines for over 50 types of meat, poultry, fish, and vegetables. Descriptions and evaluations of the types of sous vide equipment available including free "Sous Vide on the Stove". Over a dozen of our best tips and tricks for successful sous vide cooking. Comparisons of common sous vide setups including our pick for the "Ideal Home Sous Vide Setup", which only costs a few hundred dollars. A dozen recipes covering beef, fish, lamb, chicken, and vegetables. List of several of the top places to gather more information on sous vide cooking. Temperature conversion charts to easily move between Celsius and Fahrenheit.

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"This is a fantastic resource for getting started with sous vide cooking. In addition to a wealth of recipes, Sarah offers practical guidance for every stage of the cooking process. If you have a question about cooking sous vide, chances are the answer is in this book."--Scott Heimendinger, Technical Director at Modernist Cuisine, Co-Founder of Sansaire You shouldn't have to go out to expensive restaurants just to eat perfectly cooked food. Whether you're a sous vide enthusiast seeking to add new recipes to your repertoire, or just getting into the technique, The Essential Sous Vide Cookbook will show you how

easy it is to make restaurant quality food in your very own home. The Essential Sous Vide Cookbook includes: Sous Vide 101: information on prepping, seasoning and cooking with your sous vide machine, including temperature and cook charts for a perfectly cooked meal Over 100 Recipes: for meat, poultry, vegetarian lunches or dinners, plus desserts and sauces DIY Sous Vide: tips on how to make your very own sous vide machine and vacuum seal bags The Essential Sous Vide Cookbook brings you recipes such as: Garlic-Rosemary Lamb Chops, Duck Leg Confit, Salmon and Lemon Dill Sauce, French Onion Soup, Poached Pears with White Wine and Ginger Sauce, Homemade Yogurt, and much more! Join notable chefs in the kitchens of high-end restaurants worldwide when you master the culinary techniques in The Essential Sous Vide Cookbook.

Easy no-fuss recipes to make delicious sous vide dishes at home Sous vide is the hottest new kitchen technique, with immersion circulators selling for as little as \$65 at Home Depot. Once the exclusive domain of high-end chefs, sous vide is now accessible to any home cook with a desire for perfectly cooked, scientifically calibrated cuisine. Most of the sous vide books on the cookbook shelf are very high-end, with complicated recipes using obscure ingredients. Simple Sous Vide offers 200 recipes for meals home cooks will actually want to make, like BBQ-Style Pulled Pork, Garlic-Herb Strip Steak, and Glazed Rainbow Carrots, using common ingredients found in any supermarket.

"Buy the Paperback Version of this Book and get the Kindle Book version for FREE" If you have tried everything imaginable to know the best techniques and recipes of sous vide cooking but have not been able to fully grasp the idea, then this could be one of the most important books you have read in years. Have you heard about sous vide cooking and aren't sure how to get the best recipes for it or set the right temperatures? Here's a book written to bring you some of the best sous vide cooking recipes around the world. You'll bring your cooking to life or set out a gourmet restaurant quality meal for your next family gathering with these practical recipes. When you explore the pages of this cookbook, you'll discover how to seamlessly do sous vide cooking at home and create your own culinary masterpieces every single time using the best recipes. Whether you are a beginner that is enthusiastic about sous vide or a master chef with years of experience, you'll never run out of ideas for creating amazing and tasty delights from some of the best sous vide recipes in the world with this book. Complete with pictures and detailed step-by-step cooking instructions, this book focuses on fresh, healthy and exciting ways to cooking sous vide even if you have no kitchen experience. Within the Pages of This Book, You'll Discover: Transformational information on how to kick-start your journey and master the art of sous vide cooking even if you are a beginner How to expand your knowledge and creativity in the kitchen using the latest sous vide cooking techniques All the essential equipment that you are going to need for your sous vide cooking journey Multiple easy and tantalizing recipes that teach you how to cook sous vide How to set an even temperature for perfectly cooked food that's never overdone and keeps all its tender taste And much more... You'll be amazed at how simple and easy it is for a complete beginner to master sous vide cooking at home and prepare the right meals under the right temperature once you start taking advantage of the information revealed in this book. Scroll Up and Click The "Buy Now" Button to Get This Book Today!

Creating a perfectly cooked meal is easy when using the sous vide method. Sous vide means cooking "under vacuum," literally in a vacuum-sealed bag in a temperature-controlled water bath. Cylka gives home cooks all the essential information for preparing delicious food, and will have you cooking like a top chef in no time!

Use sous vide to cook absolutely anything! If you own a sous vide machine, chances are you've tried it out by cooking burgers, steak, and pork. But that's just the beginning. For years, restaurants have used sous vide to perfectly cook a wide variety of foods—now you can do the same. Join sous vide recipe developer Christina Wylie and take your skills to the next level: Use sous vide to make the perfect soft boiled eggs, then go further and learn how to use it to make scrambled eggs, overnight oatmeal, and other breakfast staples. For lunch, try topping your salad with perfectly cooked sous vide tuna or salmon (the secret is a short brine). For dinner, the options are endless. Choose from Asian dishes like Char Siu Pork Loin and Miso-Marinaded Cod, reinvent a favorite with the Deconstructed Beef Wellington or Spicy Southern-Fried Chicken, or enjoy a surprisingly simple 48-Hour Beef Brisket. Finish the meal with a sous vide twist on cheesecake or a nightcap of homemade spiced rum (speed-infused using sous vide, of course). With recommended times and temperatures for every recipe, unique combinations of sous vide with other cooking techniques, and more than 100 recipes to explore, this book will help you get the most out of sous vide.

I envy those of you who have never heard about sous vide cooking- you are about to discover this truly unique cooking technology that will totally change everything you believe about healthy and flavorful food. Sous vide was once only found in the professional kitchens of restaurants and food manufacturers, but today it is available to every household. This Sous Vide Book is a comprehensive guide to every aspect of sous vide cooking, written in easy-to-understand language. Crispy steaks, delicate yogurt, or creamy eggs... Or maybe perfect shrimp, flaky salmon, or caramelized carrots? Innovative sous vide recipes and fancy experiments are collected under one cover in this wonderful Sous Vide Cookbook. Indulge yourself and your loved ones with some perfect sous vide at home. YOU CAN COOK A GREAT VARIETY OF MEALS WITH SOUS VIDE. You can rely on these sous vide recipes, as the author and her readers have tested them all and they have always turned out great. GORGEOUS PHOTOS WILL HELP YOU CHOOSE JUST THE RIGHT SOUS VIDE RECIPE. The instructions are easy to follow, and each sous vide recipe is illustrated with beautiful photographs. NUTRITIONAL INFORMATION WITH EACH SOUS VIDE RECIPE WILL HELP YOU MAINTAIN A HEALTHY LIFESTYLE. You will always know the number of calories, nutrients, and minerals in each serving. BUT WHAT IF YOU LIKE A DELICIOUS CRUST? Each meal described in this sous vide cookbook can be finished in a cast-iron skillet or on a grill, on the stovetop, or in a standard oven. FOCUS ON A VARIETY OF HEALTHY RECIPES rather than fighting your way through information intended for professionals. We are delighted to share with you these useful tips that sous vide cooking has brought to us. SAVE YOURSELF SOME TIME. With our Sous Vide Recipe Book, you can simply buy some easy-to-find ingredients, put them in your kitchen device, and enjoy perfectly cooked, mouth-watering meat or fish every time. As a culinary art, sous vide cooking allows a lot of room for creativity. It is a completely new world - and a big one. You can cook a new meal every day for a year and it will always turn out perfectly. On the other hand, you can select five favorite sous vide recipes and bring them to perfection. The only thing I have to warn you about - this hobby is rather addictive. It is really incredible watching raw meat turn into a delicious, evenly cooked steak. And even more incredible is knowing that the creator of this miracle is no one but you. The sous vide circulator is just a modest assistant, a crafty, automated helper. Anyone can cook restaurant-quality meals if their kitchen is big enough to accommodate a sous vide device. As for advice and tips - everything a novice cook could need is in this Sous Vide Cookbook for Beginners. This sous vide cookbook for everybody is here to prove that cooking perfect steak at home can be really very simple. All you need is a good recipe, the right ingredients, and some tips on sous vide cooking. With our sous vide recipes and recommendations, you can cook your own homemade turkey roulade, chicken lettuce wraps, butter catfish, dulce de leche, and many other varieties of main dishes and desserts! Pay attention to 2 options of the paperback (see All 3 formats and editions): black-white interior color interior Download this cookbook today and enjoy your fragrant healthy bread at home! Scroll up and click the BUY NOW button to get your copy.

Early Discount Pricing...Limited Time Only! Restaurant Quality Cooking DONE RIGHT AT HOME These Sous Vide recipes are a great asset as a part of your recipe playbook to have in your kitchen. We've made this book easy to follow and great to read! That's why this is a must have cookbook. We've "Packed a Punch" by adding these hand selected menu items for your devouring needs. Just put the food in your sous vide air sealed bag and turn on your Sous Vide. You can even walk away and control this device from your smart phone! Now That's Amazing in Itself! Most of these recipes inside of this book are

very healthy indeed! We always want to keep in mind that there are lots of families wanting to eat as clean and healthy as they can. CHECK OUT THESE DELICIOUS VARIETIES YOU WILL SOON BE MAKING! Chicken Teriyaki Chicken Chicken with Citrus Maple Glaze Honey Garlic Chicken Wings Spicy Citrusy Aji Amarillo Chicken Wings 4 Alarm Habanero Chicken Wings Beef Korean Kalbi Short Ribs Hanger Steak Beef Meatballs Tuscan Rib Eye Steak Smoked Brisket Pork Miso Soy Glazed Pork Chops Asian Marinated Pork Belly Spice Rubbed Pulled Pork Bacon Chipotle Apple Pork Loin Seafood Cilantro Lime Shrimp Poached Salmon with Basil Butter Brown Butter Scallops Lobster Tails with Tarragon and Butter Halibut with Citrus Sauce Squid with Garlic and Parsley Sauce Vegetables Parmesan Garlic Asparagus Blackened Brussels Sprouts with Garlic and Bacon Asian Inspired Bok Choy Rosemary and Garlic Potatoes Candied Sweet Potatoes Risotto Garlic Cheese Risotto Artichoke & Roasted Red Pepper Risotto Turkey & Mushroom Risotto Spring Vegetable Risotto Fennel Risotto Eggs Roasted Red Pepper Egg White Bites Caramelized Onion and Broccoli Paleo Egg Bites Chorizo and Cheddar Omelet Parmesan and Scallion Omelet Japanese Savory Egg Custard (Chawanmushi) Deviled Eggs Cocktails & Beverages Crème De Coco Jalapeno Vodka Apple and Cardamom Gin Ginger Infused Brandy Habanero Tequila Bacon Infused Bourbon Cold Brew Coffee Lemon Ice Tea Raspberry Mint Ice Tea Hibiscus punch Red Wine Plum Shrub Dessert Masala Chai Crème Brulee Honey Lavender Poached Peaches Poached Pears with Cabernet Reduction Mini Cheesecake Chocolate Pot De Creme White Chocolate Macadamia Nut Pot De Creme Caramel Apple Rice Pudding Mini Lemon Chia Cakes Sauces Mango Chutney Stout Spiked Grain Mustard Cranberry Sauce Bourbon Apple Chutney Hollandaise Sauce Infused Oil & Vinegar Blackberry & Basil Infused Vinegar Blood Orange & Rosemary Infused Vinegar Vanilla Lemon Thyme Oil Lemon Ginger Oil Coriander Curry Leaf Oil We've also included some "Mouth-Watering Marinades" as a SPECIAL BONUS! ORDER YOUR COPY NOW! FREE Two-Day Shipping for Amazon Prime Members! DISCLAIMER: This book is independently published by, and is not affiliated with, sponsored by, or endorsed by any of the products mentioned in this book. All other company and product names are the trademarks of their respective owners.

Have you ever wondered if you can become an amazing cook and obtain delicious texture in your food? A modern technique that will transform your kitchen into a home restaurant, and make you a chef overnight! Complete Sous Vide Cookbook will give you all the information about how to get the most out of your Sous Vide precision cooker. This Sous Vide cookbook contains the following categories: Breakfast, Eggs, Cocktails and Infusions Appetizers and Snacks Vegetarian and Vegan Sous Vide Recipes Pork, Beef and Poultry Sauces, Stocks and Broths Desserts and many more Complete Sous Vide Cookbook will take care of your cooking doubts once and for all. It will guide you in the best possible way to use your Sous Vide precision cooker in a way you never thought possible. Get a copy of this great Sous Vide recipes cookbook and transform the way you cook.

? 55% OFF for Bookstores! NOW at \$ 21,97 instead of \$ 31,97! LAST DAYS! ? Do you want to know the meaning of sous vide? Your Customers Will Never Stop To Use This Amazing Cookbook! The essence of cooking this way is to ensure that the food is cooked by using its juices and not exposed to heat that will kill many essential nutrients in the food before consumption. It aims at producing the healthiest forms of food while making it very juicy to chew and tasty to the tongue. This technique stands no competition by making it one of the trendiest and advanced forms of cooking to hit the world of healthy food lovers. Sous Vide cooking existed from many decades ago but came to light in homes only a few years ago. It was the secret that many restaurants used for cooking juicy food that had an absolutely different taste from the food people used to make at home. This boosted the traffic which led to restaurants just so that people could enjoy such appetizing and unrepeatable food. Times have changed and now Sous Vide cooking is common in homes and one of the simplest and most preferred forms of cooking with many testimonies of its results This book covers: Benefits of Sous Vide Cooking The Main Principles Of Sous Vide Cooking Best Advises For Sous Vide Cooking And much more!!! Buy it NOW and let your customers get addicted to this amazing book!

Are you still choosing between healthy and tasty food? Here is solution for you You shouldn't have to go out to expensive restaurants just to eat perfectly cooked food. Whether you're a sous vide enthusiast seeking to add new recipes to your repertoire, or just getting into the technique, this book will show you how easy it is to make restaurant quality food in your very own home. Sous Vide attracts people all over the world. This method can cook the wide variety of the meals; especially this thing makes the technology in-demand nowadays. The restaurant method of cooking attracts not only chefs but a housewife and just food lovers. Contents of the book: Chapter 1 - Introduction Of The Sous Vide Chapter 2 - Sous Vide V/S Conventional Cooking Technique Chapter 3 - How Does The Sous Vide Technique Improve Presentation? Chapter 4 - How To Properly Cook Using The Sous Vide Technique? Chapter 5 - The First Rule Of Sous Vide Is Safety Chapter 6 - Some Additional Specific Tips To Safe Sous Vide Recipes Inside this cookbook you'll find only the best SousVide recipes for: Breakfast Meat Poultry Seafood Sides Desserts If you want to use sous vide to prepare amazing food simply and easily then this is the book for you!

A follow-up to the successful Sous Vide at Home, with 65 recipes for easy weeknight meals using this popular cooking technique to greatest effect. Sous Vide Made Simple couples the home sous vide machine with a do-ahead approach to help you streamline your cooking. The book centers around foolproof master recipes for flawless meat, poultry, fish, and vegetables that can be made quickly and easily (and in advance!) with your home immersion circulator, and then 50 spin-off recipes for turning these into crowd-pleasing full meals. Nearly all of the recipes can be prepped in advance, and then finished using a conventional cooking method, and on the table in under an hour. Unlike other sous vide cookbooks, Sous Vide Made Simple isn't just meat and potatoes, instead, it's packed with vegetables, lighter fare, and globally inspired food, like Grilled Fish Tacos with Mango Salsa, Cauliflower Steaks with Almonds and Kalamata Yogurt Sauce, Carnitas Tacos with Salsa Verde, and Eggplant Shakshuka—as well as improved classics like Beef Bourguignon Pot Roast and Grilled Pork Chops with Apple Chutney—and every recipe is accompanied by a beautiful photograph. Partly a how-to manual and partly a cookbook, Sous Video Made Simple gives the home cook, sous vide novice and old pro alike, all the information and encouragement to incorporate sous vide technology into a delicious everyday cooking repertoire. SOUS VIDE AT HOME PERFECTLY COOKED MEALS USING THE MODERN TECHNIQUE If you have bought this book, I assume you have basic knowledge of the sous vide process. You will need an immersion circulator, a Cambro container or other suitable pot filled with water, bags for your food and some time. Because of the low temperature that is called for in most recipes, the process of cooking sous vide can take longer than traditional methods. But this process ensures that your food will be cooked evenly and turn out tender and juicy every time. This book has 50 recipes, so you will find that there is quite the variety. Everything from basic chicken breasts and corn on the cob to much more complex and extravagant meals. I hope that as your comfort level with sous vide grows, so will your excitement to try some of these more elaborate dishes. The objective of this guide is to help you discover all the benefits and alternatives of preparing meals using the Sous Vide process by providing you with some simple ideas that are easy to prepare for healthy and balanced meals every day, starting to save time, money, calories and energy! Sous Vide is a cooking method that utilizes slow, precise cooking temperature and results in restaurant-grade meals that are not only consistent but are also incredibly delicious. This cooking technique has been around for a long time, but it only reached its hype recently, thanks to the simple-to-use and pocket-friendly Sous Vide equipment. ?Here Is A Preview Of What You Will Learn... Breakfast Recipes Lunch Recipes Dinner Recipes Snacks Desserts I hope you will find the recipes we have shared with you useful and enjoyable, to provide you with various balanced alternatives for breakfast, lunch or dinner for the whole family. Thank you and have a great time enjoying the delicious recipes! Scroll up and BUY NOW!

55% OFF for Bookstores! NOW at \$33.99 instead of \$ 50! Sous Vide Cookbooks Are Beginning To Pop Up Online and in Bookstores! Here's How You Clients Can Master The Delicious Art Of This Special

Cooking Method! What Is Sous Vide? Is It Only For Professionals? Are There Any Easy Sous Vide Recipes? The Answer To All Your Questions Is Here! Presenting "Sous Vide Cookbook" by Sofia Rossi - A Life-Changing Sous Vide Recipe Cookbook With Many Recipes For Amazing Cooking! Sous vide is a method of cooking food by vacuum-sealing and immersing it in the water. It is used both by professional and amateur chefs! By the end of this comprehensive sous vide recipe book, readers will be able to: ? Cook Quick Sous Vide Recipes With Easy-To-Find Ingredients ? Have Access To Recipes Suitable Both For Beginners And Professionals ? Avoid Difficult Recipes And Improve Cooking Skills Sofia Rossi has created a tasty sous vide cook book with numerous simple recipes that will make customers' life easier and their meals tastier! Are you still wondering? Your clients can't wait for it! Don't Hesitate! Scroll Up And Click "Buy Now"!

"The Ultimate technique of Sous Vide cooking for preparing and cooking the absolutely perfect meal through is now within your reach!" Explore the pages of this book to learn how to properly do sous vide cooking at home and create your own culinary masterpieces every single time, with ease! Read This Book for FREE with Kindle Unlimited - Order Now! Sous cooking, which was once only available to professionals is no longer an exclusive to them! With this book, you are getting a rare opportunity to master the art of vacuum cooking using immersion cookers! Taking advantage of "Sous Vide Cookbook" you will be able to: -\* Fully understand the technique of Sous Vide and get to know how you can utilize immersion cookers and vacuum sealed bag in order to create the most flawless and perfectly cooked meals in no time, even if you have never cooked before!\* Get a brief look into the rich history of Sous Vide and get a fully-fledged guide on all of the essential equipment that you are going to need for your Souve cooking journey.\* Indulge yourself in the included barrage of the best sous vide recipes, with which you will be able to kick-start your journey and start to immediately take large and long steps towards mastering this exquisite form of art. Don't even waste a second more! It is high time you ended making a mess in your kitchen! Get this book through your PC, Mac, Tablet or Smartphone and start making that "Perfect Meal", every single time! Exploring through the book "Sous Vide Cookbook" you will able to acquire very detailed and in-depth knowledge on:- \* An in-depth introduction into the concept of Sous Vide and understand what makes it so "Special" \* The rich history of Sous Vide cooking and how it came to the modern generation\* Understand the advantages of home Sous Vide cooking \* Which equipment to buy in order to properly start your Sous Vide journey and not burn a whole in your pocket \* The perfect way of how to vacuum seal your zip bags without using any expensive equipment through water immersion method! \* The perfect technique of sealing jar and preparing them for Sous Vide using the Finger Tip Tight technique \* And of course, the myriad of amazing recipes!The Sous Vide Recipe Book is available for Download Today!After you have learned all of the secrets of Sous Vide and Vacuum cooking, you will never need to worry about burning up your expensive cuts of meat or Over/Under cooking them, as with precise controls and timing, there will be nothing that will stop you from getting your meal to that perfect, mouth-watering doneness.This book has been designed to be a definite guide to let you in on the world of Sous Vide and help you understand, what contestants do with a "Zipper Bag" in reality shows such as Masterchef or Topchef! There is literally no need to give any second thoughts! The longer you wait, the more you are missing out on something truly amazing! Download your copy of the best sous vide recipes and change the way you cook, forever! Whether you are a completely new and an uprising chef, an experienced master chef or even just a simple human living next door, looking for a way to master the techniques of making healthy foods, this is the perfect book for you!Whether you are an extremely gifted and experience culinary savant, or an amateur who is just learning to learning his/her way through the kitchen! Thanks to the easy learning curve of Sous Vide, you will be able to create meals that will impress your neighbors and make your taste buds dance in no time!

Start cooking simple and delicious sous vide meals at Home This book will completely change your understanding of healthy food! From now on, you will know that fried food can be healthy and diet friendly! You don't have to be a culinary expert to make the best sous vide recipes. On the contrary, it's pretty simple, hands-off cooking that everyone can master. At first glance, it may seem difficult for an average cook. Don't be misled by the French name. The name may sound fancy, but cooking sous vide is easier than you think. Simply throw all ingredients into a cooking pouch and vacuum seal it; then, set your cooker, submerge the pouch in the preheated water bath and sit back. The beauty of this cooking method is that it allows you to cook several meals simultaneously. It results in all-star dishes that cannot be achieved by other traditional cooking methods. It couldn't be better, right?! To help you get all benefits from Sous Vide Cooking we designed this Cookbook where: Collected most valuable breakfast, poultry, seafood and dessert recipes You will enrich your life with healthy meals Your cooking level will increase You will cook delicious oil-free meals and lose your weight Under the cover of this book you'll find: Savory recipes for your family for any occasion Most delicious Sous Vide Recipes Preparation & cooking time Complete list of ingredients for each recipe Only simple and tasty recipes which can be applied to any experience level in cooking Go ahead and grab you valuable copy right away!

Restaurant-quality meals from your own kitchen?over 100 amazing recipes. Sous vide cooking creates mouthwatering meals. By cooking food at a precise, low temperature, this wonder gadget churns out perfectly cooked meat, fish, vegetables, and more. All it takes is an immersion circulator, a pot of water, and this Sous Vide Cookbook to make the magic happen. This Sous Vide cookbook contains the following categories: Breakfast Seafood Vegetarian and Vegan Sous Vide Recipes Meat Snacks Desserts and infusion and many more This complete Sous Vide Cookbook will take care of your cooking doubts once and for all. It will guide you in the best possible way to use your Sous Vide precision cooker in a way you never thought possible. Get a copy of this great Sous Vide recipes cookbook and transform the way you cook.

### Sous Vide at HomeThe Modern Technique for Perfectly Cooked Meals

Whether he's working with fire and a pan, your grandpa's slow cooker, or a cutting-edge sous vide setup, Hugh Acheson wants to make your cooking life easier, more fun, and more delicious. And while cooking sous vide--a method where food is sealed in plastic bags or glass jars, then cooked in a precise, temperature-controlled water bath--used to be for chefs in high-end restaurants, Hugh is here to help home cooks bring this rather friendly piece of technology into their kitchens. The beauty of sous vide is its ease and consistency--it can cook a steak medium-rare, or a piece of fish to tender, just-doneness every single time . . . and hold it there until you're ready to eat, whether dinner is in ten minutes or eight hours away. But to unlock the method's creative secrets, Hugh shows you how to get the best sear on that steak after it comes out of the bath, demonstrates which dishes play best with extra-long, extra-slow cooking, and opens up the whole world of vegetables to a technology most known for cooking meat and fish.

Collects slow cooked recipes prepared using the sous vide cooking technique, including such dishes as halibut tostadas, beer-battered fish and chips, duck breast with apricot mostarda, herb-crust rack of lamb, and spiced poached pears.

Sous Vide cooking which was used by restaurants and chefs for decades is now being used by people at home to improve their favorite meals. Sous Vide removes the unnecessary stress from cooking. Food is perfectly cooked only during a small-time window. However, in sous vide, food is perfectly cooked for a longer-time window. Having a sous vide cooker at home lets you improve your favorite dishes and relish them. By reading this book and following the recipes, you can make the meat and vegetables at your home without any hassles. You may feel it easy to eat sous vide food at restaurants but it is better when you enjoy preparing it yourself. Isn't it? I must thank you all for reading this book. I hope that you enjoy this book. This book is sure to bring all your tasty fantasies about your groceries back to life by bringing you awesome recipes you can quickly follow. Making the best Sous Vide dishes is not that hard if you only read this book.

Sous Vide Meal Prep is Chelsea Cole's second cookbook, following *Everyday Sous Vide*. This new cookbook teaches home cooks Chelsea's method for incorporating sous vide cooking into their meal prepping routines so they'll never find themselves wondering, "What can I possibly make for dinner tonight?" again. In *Sous Vide Meal Prep*, you'll learn Chelsea's process of buying in bulk, doing a little prep work, freezing, sous viding, and finishing. You'll find overviews of how to prepare over a dozen different meats and seafoods; a library of "mix and match" rubs, marinades, sauces, and more; slightly elevated make ahead recipes for those nights you want to get fancy; sous vide side dishes to keep in your freezer; and even a few breakfast recipes, because what would a sous vide cookbook be without egg bites, the ultimate meal prep breakfast? Sous vide cooking isn't just for experienced or professional chefs: it's a game changer for home cooks, too. With Chelsea's new cookbook, the dinner preparers of the world will learn how sous vide cooking can do the heavy lifting for them when it comes to getting something delicious on the table every night. "One of the biggest benefits of sous vide is being able to perfectly cook meat and then take it in a thousand different flavor directions. In *Sous Vide Meal Prep*, Chelsea takes that concept to the extreme with dozens of rubs, marinades and sauces that will perfectly complement that amazing piece of food you just sous vided! Combined with Chelsea's gorgeous photos, conversational writing, and creative make-ahead recipes make this the ideal book for anyone who doesn't want their busy schedules to get in the way of creating incredible food!" - Jason Logsdon, author of *Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking* and several other cookbooks

A primer on the sous vide cooking technique, including time and temperature tables and over 200 tested and delicious recipes for cooking eggs, meat, fish, poultry, game, vegetables, fruits, and desserts.

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