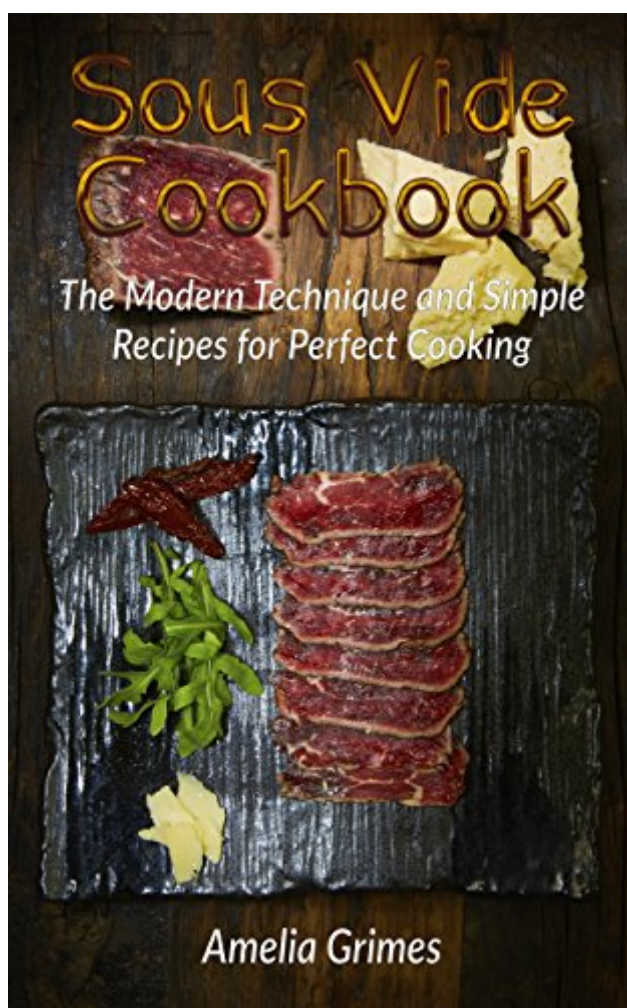


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Sous Vide Cookbook: The Modern Technique And Simple Recipes For Perfect Cooking



Synopsis

If you want to learn a cool new way to cook your food, you're in the right place! Let me introduce you to Sous Vide Cooking! The founder of this French technique, Georges Pralus, discovered how easily you can minimize shrinkage while cooking your meals. It has grown in popularity over the last two decades making the appliance more readily available for home cooks. You will discover some of the ways to cook dishes such as these: "Egg Bites with Sweet Peas, Mint, and Feta" "Pork Sausages with Grapes and Rosemary" "Coconut Chicken with Peanut Dipping Sauce" "Italian Meatloaf with Provolone Cheese" "Mango and Prawn Salad" "Cinnamon Almond Cake These are only a few just to get you thinking about how great it would be when you can acquire professional results with a little bit of planning. Are you ready to innovate your cooking? Grab your copy today and I'll see you on the inside! P.S. Every paperback comes with a free eBook as well!

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Customer Reviews

This is a healthy book on Sous Vide. All of the things, tips, modern technique and simple recipes for

perfect cooking that I need to know about Sous Vide are already included and well written inside. Amelia Grimes has done an incredible awesome job in compiling and creating this book. Also the unique part of this book is the compilations of the Coconut Chicken with Peanut Dipping Sauce & Italian Meatloaf with Provolone Cheese. Very healthy, useful and easy to prepare. This book is really a great resource for those who want to learn more about Sous Vide.

This is a terrific introduction to one of the most popular new cooking tools, and a fine accompaniment to the appliance. Any chef worth her kosher salt will tell you that sous vide (or, cooking vacuum-sealed food in a water bath at a controlled temperature) is a miracle technique and easier than you think. Amelia Grimes's book makes the technique remarkably approachable with recipes that would be interesting and worthwhile even if sous vide didn't make them easy enough to make in your sleep.

I truly delighted in this book. Being a sous vide learner, this is a decent begin. A lot of good tips and cooking times. There are likewise some gathering formulas that were useful to see. Each page demystifies cooking with the drastically new method, makes it applicable to the home cook. This cookbook left me hungry for additional. I trust there will be a moment "making a difference."

I love this cookbook! It contains a large variety of recipes. There are also several different recipes for different cooking methods (slow cooker, oven, etc.). I have tried several of the recipes so far with success. The meals that I made were delicious. The best part is that all the recipes in this book are extremely simple and quick to make. It saves me a lot of time on busy days

An excellent book of beautiful and delicious recipes. The author acquaints us with the technique of preparing classic French restaurant dishes, the secret which in its majority is hidden in the preparation of an appropriately selected sauce. So for example, I already had time to try Pork Sausages with Grapes and Rosemary, which I liked. Also, a good way to surprise your family with an enjoyable dinner.

This book far exceeds my expectations on all fronts. There are little bits of story and anecdotes that reveal the passion for food that went into the book's creation. The recipes are clear and easy to follow, and the side-discussions about interesting ancillary items (like the science of certain cooking practices) are really interesting

Sous Vide is an interesting method of cooking, but now you can't find a lot of good books about it. It is quite new, so it is not very easy to understand all principles of sous vide cooking. In this book you will find a good guide, that will help you on your kitchen. Also some good recipes, some of them I already added to my favorites.

I have discovered an outstanding guide book which is written about sous vide recipes containing cookbook. This book reading has introduced you a perfect and simple cooking recipes which is easy to prepare for everyone. So in this book available a good variety of recipes in detail, appreciative writing by eloquent author.

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