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Easy Sous Vide Cookbook: 50 Modern Recipes For Vacuum-Sealed Cooking At Home (Perfect Ideas Of Low Temperature Precision Cooking)



Synopsis

Cook Sous Vide at home - that's a pipe dream, isn't it? No. Today is a great time to get these thoughts out of your head, because you CAN cook tender and juicy meat, flaky fish, and even super tasty desserts using your own home Sous Vide technique.

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Customer Reviews

Heard a lot about Sous Vide so decided to give it a go. This book included a list of items needed to transform your kitchen into a sous vide friendly environment. The recipes were easy to follow, included delicious looking pictures, step by step instructions and accurate measurements.

IÃ¢Â™ve tried out a few of the dishes so far like Hot Chilli Shrimps, Pork Chops and my favourite Devil Hot Chicken Wings.

I read sous vide removes all the guesswork involved in traditional cooking methods, and decided to try the vacuum-sealed alternative. IÃ¢Â™m confident both beginners and more experienced in cooking will find this book to be a comprehensive source of information on fast-cooking foods, like steaks, chicken breasts, legs and wings, Turkey meats, sausages, numerous desserts, and many other meals. I already read and exercised this book, and could say it is of great value.

Such easy recipes in this Sous Vide Book and they require so little time. The sous vide cooking machine cooks all types of food: all types of meat, fish vegetables and more. It will save you a lot of time and do not need your full time attention as normal cooked food. It also has a longer shelf-life and is healthier. Lovely colour pictures included and all recipes are step by step. Very valued book. Recommended.

I will never trust the recipes in this book, as there are so many sloppy errors. For example, a clam recipe that does not explain whether the clams should be shelled or not, is illustrated with a picture of mussels and includes directions to combine clams with marinade in a large bowl, let sit for 30 minutes, and the next day cook. So do the clams marinate for 30 minutes or overnight, on the counter or in the refrigerator? In the hands of an inexperienced cook this book could be lethal. Many recipes have big or small glitches like this. Not worth even the very small amount of money it cost.

It has a real table of contents in the beginning, and a real index. Has some good recipes in the cookbook. My wife has prepared a number of recipes from the cookbook. All have been very good. Easy and delicious without a ton of unusual ingredients.

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