

The book was found

Sous Vide Classics. Cooking At Home: Recipes (Weight Loss Book 10)



Synopsis

Sous Vide â “ So Good! Cooking under vacuum the French way for delicious recipes and results. This cookbook is focused on the French culinary trend, sous vide, or cooking â œunder vacuum.â • Used with delicious success in five star gourmet restaurants around the world since its discovery in the early 70s, sous vide is now taking the world of home cooking by storm, thanks to streamlined water ovens and immersion elements, designed with the home kitchen in mind.Â Along with many mouthwatering recipes you will also learn all about the sous vide cooking process including:â ¢ Â Â The French restaurant roots of sous videâ ¢ Â Â The advantages of cooking the sous vide wayâ ¢ Â Â How the sous vide process worksâ ¢ Â Â The latest sous vide equipment availableÂ â ¢ Â Â Tips for getting the most out of cooking sous videâ ¢ Â Â Sous vide tricks from the professionalsâ ¢ Â Â Keeping home sous vide safeLearn the facts about this innovative cooking method so that you can enjoy learning a new technique that highlights fresh, flavorful food at its healthiest without worrying that itâ s a complicated process that should only be undertaken by trained professional chefs. Sous vide takes its cues from elegant and sophisticated French cuisine, including the European tradition of taking inexpensive cuts of meat and cooking it to tender perfection, as well as turning the spotlight on simple foods like fresh vegetables and wholesome poached eggs, by enveloping them in classic elegant sauces all now virtually at your fingertips once you start cooking the sous vide way! Turn your kitchen into a sophisticated French bistro. Buy this book today and begin your sous vide culinary adventure!

Book Information

File Size: 3790 KB

Print Length: 160 pages

Publisher: French Number Publishing (July 26, 2017)

Publication Date: July 26, 2017

Sold by:Â Digital Services LLC

Language: English

ASIN: B0749QQZLD

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #95,315 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #15 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Occasions > Gourmet #71 in Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #289 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

I heard a lot about Sous Vide so decided to give it a try. This book does an excellent job of explaining the science behind cooking sous vide, the advantages of cooking the sous vide way and many useful tips. The cookbook is one of best ones for Sous Vide recipes. Our yesterday's dinner came mostly from this book: juicy sous vide chicken and moist carrot cake. All very delicious! All recipes are explained well and easy to follow. I highly recommend.

Five stars? Is that all I can give? Really, this book deserves so much more. The techniques provided on these pages, as well as the suggestion it gathered, are worth far more than five stars and I would consider this book to be a great bargain at twice the price. Keep up the excellent work, Victor Ragnarson. Highly recommended.

If you like food that is fresh, healthy and delicious, sous vide cooking might just be the thing for you! Inside this book is plenty recipes for breakfast, lunch and dinner. All recipes are well written and step by step. Unfortunately no pictures but still a very good book

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 wasn't following the series but I guess after this, I will get the other cookbooks in the series. These classics sous vide are good. Won't let you down!

wow!!! This book has so many superb dishes that sometimes I feel like eating all of them at once.....

[Download to continue reading...](#)

Sous Vide - Full Guide to Cooking Sous Vide Recipes. Top Techniques of Low-Temperature Cooking Processes.: Sous Vide Cooker Recipes with Pictures Sous Vide Cookbook : The Only Sous Vide Recipes Book You Need To Master Sous Vide Cooking Sous Vide Cookbook: The Only 2 Sous Vide Recipes Books You Need To Easily Master Sous Vide Cooking (2 Books In One) Sous Vide Cookbook: Modern Sous Vide Recipes â “ The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals Sous Vide Cookbook: Modern Sous Vide Recipes â “ The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals (Plus Photos, Nutrition Facts) Learn Sous Vide: The No-Nonsense Beginners Guide to Cooking Sous Vide Sous Vide Cookbook: Modern Day Techniques for Flawlessly Cooked Meals (Under Pressure Cooking Sous Vide) Anova Sous Vide Precision Cooker Cookbook: 101 Delicious Recipes With Instructions For Perfect Low-Temperature Immersion Circulator Cuisine! (Sous-Vide Immersion Gourmet Cookbooks Book 2) Anova Sous Vide Precision Cooker Cookbook: 101 Delicious Recipes With Instructions For Perfect Low-Temperature Immersion Circulator Cuisine! (Sous-Vide Immersion Gourmet Cookbooks) (Volume 2) Sous Vide Classics. Cooking at Home: recipes (Weight Loss Book 10) The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Juicing For Weight Loss: 75+ Juicing Recipes for Weight Loss, Juices Recipes, Juicer Recipes Book, Juicer Books, Juicer Recipes, Juice Recipes, Juice Fasting, ... diet-juicing recipes weight loss Book 103) Easy Sous Vide Cookbook: 50 Modern Recipes for Vacuum-Sealed Cooking at Home (Perfect Ideas of Low Temperature Precision Cooking) Weight Loss: Lose Weight and Body Fat: 3 Simple and Easy Methods to Improve: Health, Fitness and Nutrition (Weight Loss Strategies, Proven Weight Loss, ... Habits, Belly Fat, Weight Loss Tips) Full Guide to Cooking Sous Vide Recipes: op Techniques of Low-Temperature Cooking Processes Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking ATKINS DIET: Weight Loss Secrets and a Quick Start Guide For a New and Permanent You: Rapid Weight Loss Guide For Beginners, Rapid Weight Loss Guide, Atkins Rapid Weight Loss Slow Carb Recipes: Simple Weight Loss Recipes To Lose 20 Pounds in 30 Days and Increase Energy Without Exercise!: Weight Loss Recipes (Slow Carb Weight Loss Book 1) Sous Vide Cookbook: The Modern Technique and Simple Recipes for Perfect Cooking

[Contact Us](#)

[DMCA](#)

Privacy

FAQ & Help