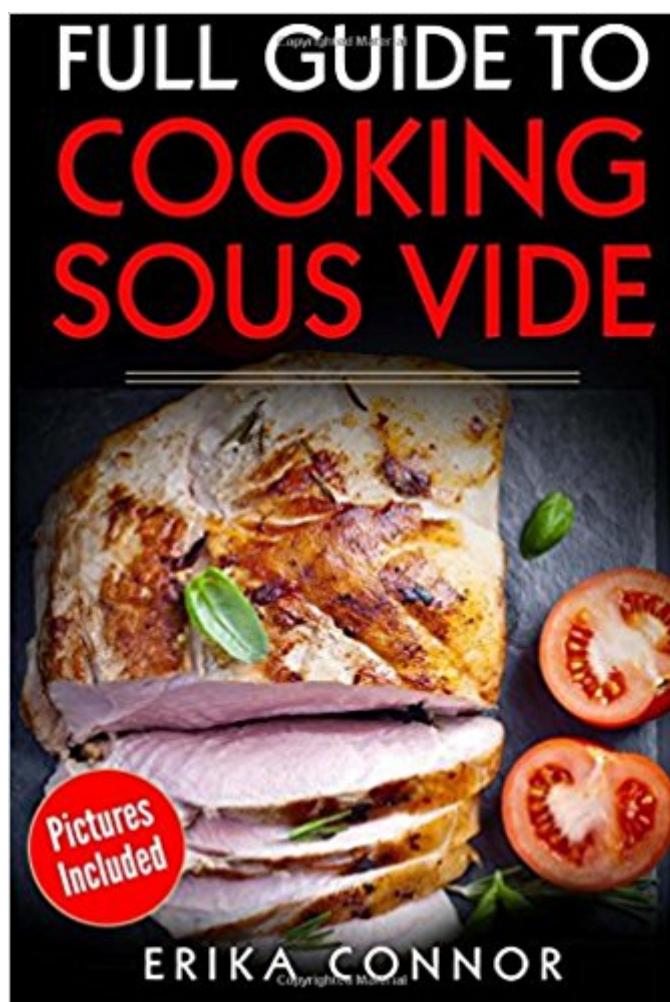


The book was found

Full Guide To Cooking Sous Vide Recipes: Op Techniques Of Low-Temperature Cooking Processes



Synopsis

Are you still choosing between healthy and tasty food? Here is solution for you: Air Fryer Cookbook - Full Guide to Cooking Sous Vide Recipes. Healthy and tasty food everyday!

Book Information

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Customer Reviews

Oh, it was a huge collection of sous vide recipe. I found this book a few weeks ago and didn't forget to grab it because I had a huge interest to learn some sous vide recipes. This book not only fulfilled my expectation but also impressed me a lot. I have learned so many recipes from here and didn't face any problem to learn these recipes because of clear cooking instruction. Near soon I will definitely look more books written by Erika Connor.

I received a Sous Vide item and had no clue how to use it. After reading this book and recipes it has made it so much easier for me to understand. Lots of information and great recipes. Must have for the Sous Vide newbie

I really like this amazing cookbook. One of the good ones that I have purchased. I really like pumpkin flans. Thanks for the book

This book explains how to use the sous vide method very well. Many of the recipes look easy enough for a beginner sous vide user.

Sometimes a little confusing as to what to do in the directions, as the grammar is not good. It is like it is English that has been translated from a different language. But as far as info goes it is pretty good

From this book, i've learned that Sous vide cooking is a fool-proof way to bring a given food to its perfectly cooked temperature. But perfection, to a degree, lies in the taste of the beholder. One cook might consider the perfect medium-rare steak to be found at 134°F (56.5°C), while another's might be a few degrees higher or lower. Read on for a full explanation of sous vide, along with a comprehensive range of cooking guides and tutorial videos to enhance your sous vide experience.

In the first chapters you will read about the advantages of sous vide cooking, its concept and techniques used, and much more. That is followed by soup recipes, breakfast recipes, appetizers, salads and much more! Each recipe is step by step with a color photograph. After reading this helpful recipe book, I do not only have fantastic recipes, but I also fully understands the concept behind what is called Sous Vide cooking. It seems that with sous vide cooking you will be able to perfect meals every time!

This book is more of a cookbook not a complete guide to the sous vide, because it has a very small portion decade on information about the sous vide. The recipes however take up 95% of this book and they're really good. I've already bookmarked 20 something recipes I'm going to try.

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