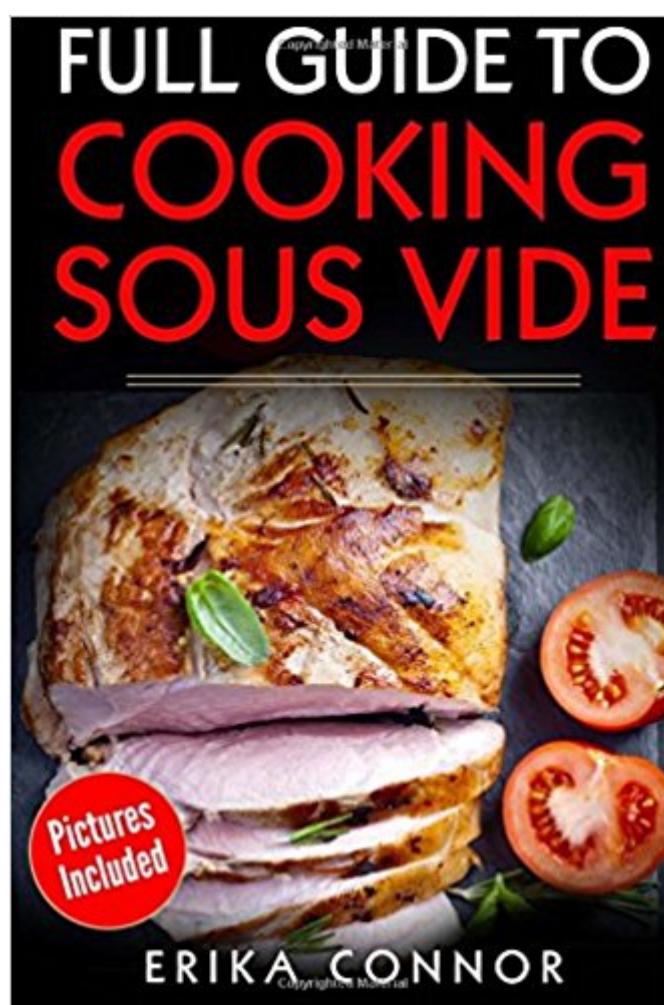


The book was found

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

Paperback: 150 pages

Publisher: CreateSpace Independent Publishing Platform (July 31, 2017)

Language: English

ISBN-10: 1974118010

ISBN-13: 978-1974118014

Product Dimensions: 6 x 0.3 x 9 inches

Shipping Weight: 9.9 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 11 customer reviews

Best Sellers Rank: #435,400 in Books (See Top 100 in Books) #48 in Books > Cookbooks, Food & Wine > Cooking Methods > Cooking with Kids

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 know 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 understand 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 devoted to 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.

[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 " The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals Sous Vide Cookbook: Modern Sous Vide Recipes " The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals (Plus Photos, Nutrition Facts) 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) 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) Full Guide to Cooking Sous Vide Recipes: Top Techniques of Low-Temperature

Cooking Processes Sous Vide Cookbook: Modern Day Techniques for Flawlessly Cooked Meals (Under Pressure Cooking Sous Vide) Learn Sous Vide: The No-Nonsense Beginners Guide to Cooking Sous Vide Low Carb: 365 Days of Low Carb Recipes (Low Carb, Low Carb Cookbook, Low Carb Diet, Low Carb Recipes, Low Carb Slow Cooker, Low Carb Slow Cooker Recipes, Low Carb Living, Low Carb Diet For Beginners) Easy Sous Vide Cookbook: 50 Modern Recipes for Vacuum-Sealed Cooking at Home (Perfect Ideas of Low Temperature Precision Cooking) Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking Low Carb Cookbook: Delicious Snack Recipes for Weight Loss. (low carbohydrate foods, low carb cooking, low carb diet, low carb recipes, low carb, low carb ... dinner recipes, low carb diets Book 1) Low Carb Diet: Introduction To Low Carb Diet And Recipes Of Low Carb Soups And Casseroles: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) Low Carb Candy Bars: 25 Low Carb Recipes To Satisfy Your Sweet Tooth: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Keto Bread Cookbook: Real Low Carb Recipes: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) The Ketogenic Diet Cookbook: Lose 15 Lbs In Two-Weeks With 66 Perfect Low Carb Keto Recipes: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) Sous Vide Cookbook: The Modern Technique and Simple Recipes for Perfect Cooking

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)