

## Sous Vide Die 150 Besten Rezepte Fur Das Kostlich

[Sous Vide](#)  
[Sous Vide](#)  
[Over charcuterie](#)  
[Sous Vide Cookbook](#)  
[Meine besten Rezepte](#)  
[Sous Vide Cooking with Sansaire](#)  
[My French Touch Sous Vide Cooking](#)  
[The Everyday Sous Vide Cookbook](#)  
[Amazing Food Made Easy](#)  
[Sous Vide Cookbook](#)  
[Sous Vide At Home](#)  
[Sous Secrets](#)  
[Sous Vide Cookbook for Beginners](#)  
[Sous Vide: Die 150 Besten Rezepte Für das Köstliche und Aromatische Schongaren - Essen Zubereiten Wie ein Spitzenkoch Inkl. Desserts](#)  
[Sous Vide Kochbuch](#)  
[Carnivore Sous Vide Cookbook](#)  
[Sous Vide Mastery](#)  
[Sous Vide Cookbook: the 150 Best Recipes for Gentle Cooking in a Vacuum](#)  
[Sous Vide Cookbook for Beginners](#)  
[Beginning Sous Vide](#)  
[The Essential Sous Vide Cookbook](#)  
[Sous Vide Cookbook for Everybody](#)  
[Sous Vide Cookbook](#)  
[Sous Vide Cookbook for Everybody](#)  
[Amazing Food Made Easy - Sous Vide](#)  
[Sous Vide Cookbook for Everybody](#)  
[The Sous Vide Formula Book](#)  
[Sous Vide Cookbook](#)  
[Kochen für Angeber](#)  
[Our Best Bites](#)  
[The Sous Vide Cookbook](#)  
[Sous Vide Cookbook](#)  
[Sous Vide](#)  
[Sous Vide Cookbook](#)  
[The Food Lab: Better Home Cooking Through Science](#)  
[The Everyday Sous Vide Cookbook](#)  
[Sous Vide Best Recipes](#)  
[Sous Vide - Die besten Rezepte für zartes Fleisch, saftigen Fisch und aromatisches Gemüse](#)  
[Sous Vide](#)  
[Health Care Administration](#)

*Sous Vide Die 150 Besten Rezepte Fur Das Kostlich*

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### **TYRESE MORENO**

*Sous Vide* Clarkson Potter

In this cookbook you will find 150 delicious recipes divided into the following categories: \* Vegetables\* Poultry\* Pork\* Beef\* Fish & Seafood\* Vegan\* Fast Snacks\* DessertsIf you're just getting started with Sous vide cooking, check out these 150 recipes. At the very beginning, select the recipes that best suit your taste and your culinary skills. Later, the more you cook with sous vide cooker, the more you will learn about this fantastic technique and get used to the best homemade meals. Cooking at home is easier than you can imagine and it is also healthier and cheaper. If you're new to sous vide and wondering where to start, this recipe collection contains the answers. In addition to being unique and delicious, these recipes promote a well-balanced diet for life-long health as well as home cooking which is always a good idea. The recipes in this collection call for good fats, fresh vegetables, good animal protein, less fat, and so forth. They are organized into nine main chapters: Vegetables & Fruits; Chicken; Turkey & Duck; Pork; Beef; Fish & Seafood; Vegan; Snacks & Appetizers; and Desserts. Remember: "The doctor of the future will no longer treat the human frame with drugs, but rather will cure and prevent disease with nutrition." ~ Thomas Edison.By all means, with sous vide, you will find the inspiration to cook like a 3-star chef and eat much better!

**Sous Vide** BoD – Books on Demand

★ 55% OFF for Bookstores! NOW at \$ 15.29 instead of \$ 33.97! LAST DAYS! ★ Your Customers Never Stop to Use this Awesome Cookbook! Do you want to keep up with innovation and in the meantime cook tasty dishes for your family like a real chef? DISCOVER The Essential Sous Vide Cookbook! The kitchen is a constantly evolving sector and one of the most interesting innovations in cooking techniques is that of low temperature cooking or sous vide cooking. Cooking food at low temperatures involves cooking the product at a temperature between 50 and 60 degrees. A low temperature cooker allows food to be cooked thanks to the recycling of heat, favoring the uniformity of cooking both inside and outside the product. This process makes the meat juicier and more tender, avoiding dispersing the juices and nutritional properties of the food. In short, it is true that cooking at a low temperature requires slow cooking and, consequently, times are considerably longer, but the result will certainly be better! This book dedicates space to everything you need to know about this particular type of cooking and answers all the questions you will ask yourself if you are a beginner, as well as of course containing recipes of: ★ Appetizers ★ Meat ★ Fish and Seafood ★ Fruit and Vegetables ★ Desserts ★ Cocktails What are you waiting for? Buy it NOW and let your customers get addicted to this amazing book!

*Over charcuterie* Jones & Bartlett Learning

I started a blog about cooking few years ago and specialized in sous vide cooking. The blog is now the reference to go to in France when looking for sous vide information and recipes.Sous vide cooking at precise low temperatures is a revolutionary method that has been used by top restaurant

chefs for decades. In sous vide cooking, food is cooked at a constant temperature under 100°C/212°F, resulting in food with incomparable taste and texture. I wrote this book in order to teach people about this fantastic cooking method that is still unknown to the general public. Only serious home cooks have heard of it, but the technique is gradually making its way into home kitchens. It is an extraordinary method that it would be a shame to ignore, since the results are delectable. I will not discuss the complex culinary physical and chemical reactions in this book or the molecular transformation processes that take place. This is in no way meant to be a textbook. Instead you will find a compilation of my favorite sous vide recipes with simple explanations, advice on this innovative cooking method, a list of equipment you'll need, and a step-by-step tutorial for each recipe with photo illustrations. What is the most important thing when it comes to cooking? Taste, taste, taste! I promise you will come to love sous vide cooking, and once you've tasted it, you won't go back!

*Sous Vide Cookbook* W. W. Norton & Company

Das Geheimnis großer Spitzenköche Daraus sind Michelin-Sterne gemacht - ein Buch mit 50 kulinarischen Knalleffekten zum Nachmachen. Von Sphären, Espumas, rehydriertes Obst bis Fake Kaviar: Der Bestsellerautor Prof. Dr. Thomas Vilgis berät nicht nur Sterneköche in ganz Deutschland, sondern zeigt was viele Gourmets nicht zu träumen wagen. Atemberaubende Exquisit-Rezepte Kulinarische Zauberer wie Ferran Adrià kochen zwar nur mit Wasser, aber mit viel Hintergrundwissen. Und dieses Wissen ist jetzt für Jeden zugänglich. Mit dieser Ausgabe lassen sich fantastische Gerichte auf Drei-Sterne-Niveau am eigenen Herd zubereiten. Erfahren Sie mehr über die 50 beeindruckendsten Effekte der Avantgarde- und Molekularküche.

*Meine besten Rezepte* Massimo Romano

★ 55% OFF for Bookstores! LAST DAYS! ★ Your Customers Never Stop to Use this Awesome Cookbook! Do you want to keep up with innovation and in the meantime cook tasty dishes for your family like a real chef? DISCOVER *Sous Vide Cookbook*! The kitchen is a constantly evolving sector and one of the most interesting innovations in cooking techniques is that of low temperature cooking or sous vide cooking. Cooking food at low temperatures involves cooking the product at a temperature between 50 and 60 degrees. A low temperature cooker allows food to be cooked thanks to the recycling of heat, favoring the uniformity of cooking both inside and outside the product. This process makes the meat juicier and more tender, avoiding dispersing the juices and nutritional properties of the food. In short, it is true that cooking at a low temperature requires slow cooking and, consequently, times are considerably longer, but the result will certainly be better! This book dedicates space to everything you need to know about this particular type of cooking and answers all the questions you will ask yourself if you are a beginner, as well as of course containing recipes of: ★ Appetizers ★ Meat ★ Fish and Seafood ★ Fruit and Vegetables ★ Desserts ★ Cocktails What are you waiting for? Buy it NOW and let your customers get addicted to this amazing book!

*Sous Vide Cooking with Sansaire* Overamstel Uitgevers

If you love to eat healthy gourmet food and want to impress your friends and family with your cooking skills without investing too much money, then this cookbook is perfect for you. Family is all about togetherness, and the best way to get together is at the dining table. It provides a chance for you and your loved ones to eat together, but more importantly, to spend time together. And it's always fun to prepare new and delicious meals to show your family and friends how much you love them. Human beings have always had a special relationship with food. We all love to eat. There are few things more satisfying than the flavor and texture of our favorite meals. And after a long day's work, we look forward to homemade food that melts in the mouth. Food makes us happy and can help form strong bonds between us. Learning to prepare great food is a real art and provides a great sense of accomplishment. There is a big difference between precise cooking principles and the ones most of us have learned by trial and error. There are real and practical applications of science when it comes to cooking, and when you use these, you always know what results to expect. Sous vide is a perfect scientific cooking method that has become very popular in the past couple of years. It started as a luxurious culinary trick in a famous and expensive restaurant. However, thanks to its efficiency and results, this beautiful kitchen gadget has found its place in many households in the world. Sous vide cooking is far more straightforward than you might think. Furthermore, it is a fascinating and exciting way to prepare a perfectly cooked meal. To cook sous vide, you need a simple water bath in a device that enables circulating, heating, and control of the water temperature. The circulation enables the equalization of the temperature in the whole dish without any oscillations and maintains it during the entire cooking process. Some fancy and advanced versions are also available that are very similar to bread baking machines. The sous vide cookbook contains the following topics: -Introduction -History of the Sous Vide Technique -Advantage of Sous Vide -Health Benefits of Sous Vide Cooking -The Basics of Sous Vide -Breakfast -Cocktails and infusions -Lunch -Snacks -Dinner -Dessert The sous vide method is based on vacuum-sealing the ingredients in Ziploc bags or Mason jars. You can cook anything, including meat, fish, seafood, eggs, and vegetables. Once you have combined the ingredients in the bag, you only have to submerge it in a water bath and cook at the precise temperature for a specified amount of time. This precision is what makes sous vide a brilliant cooking technique and will provide you with a wonderful, fresh meal every time that is full of nutrition.

*My French Touch Sous Vide Cooking* Bassermann Verlag

Discover How to Become a Sous Vide Master! (...even if you're just a beginner!) Sous Vide (in French: under vacuum) is a cooking method in which you use plastic bags and hot water. Cooking in a Sous Vide style allows you to cook your food perfectly, without worrying about it being undercooked or overcooked. With this fresh new, comprehensive sous vide cookbook you can be sure that each and every dish you make will come out delicious, tasty, and appetizing! Get ready to collect the compliments from your guests, this cookbook will turn you into a master chef in an instant! No experience required, no special knowledge, and no special ingredients - all you need is to follow the easy recipes inside and cook MIND-BLOWING dishes! Here's what you can find inside: Easy, beginners-friendly Sous Vide recipes for beginners (You won't believe how good your dishes will be!) Understand the fundamentals of sous vide so you can make any recipe you'd like with this technique A comprehensive guide on how to choose the best sous vide machine How to cook gourmet dishes at the comfort of your home And much, much more! The recipes inside are collected from famous chefs, experienced sous vide practitioners and word-to-mouth rumors, to create the ultimate sous vide book for you! Whether you're a beginner, experienced chef, or simply just looking for more sous vide recipes, this book will answer all of your needs and leave you with a taste of more... Step by step guides, delicious recipes for any occasion, even safety tips - it's all here, in this complete book! Get started now!

**The Everyday Sous Vide Cookbook** Georgeson Press

Just as Hugh Acheson brought a chef's mind to the slow cooker in *The Chef and the Slow Cooker*, so he brings a home cook's perspective to sous vide, with 90 recipes that demystify the technology for readers and unlock all of its potential. NAMED ONE OF FALL'S BEST COOKBOOKS BY FOOD & WINE Whether he's working with fire and a pan, your grandpa's slow cooker, or a cutting-edge sous vide setup, Hugh Acheson wants to make your cooking life easier, more fun, and more delicious. And while cooking sous vide—a method where food is sealed in plastic bags or glass jars, then cooked in a precise, temperature-controlled water bath—used to be for chefs in high-end restaurants, Hugh is here to help home cooks bring this rather friendly piece of technology into their kitchens. The beauty of sous vide is its ease and consistency—it can cook a steak medium-rare, or a piece of fish to tender, just-doneness every single time . . . and hold it there until you're ready to eat, whether dinner is in ten minutes or eight hours away. But to unlock the method's creative secrets, Hugh shows you how to get the best sear on that steak after it comes out of the bath, demonstrates which dishes play best with extra-long, extra-slow cooking, and opens up the whole world of vegetables to a technology most known for cooking meat and fish. Praise for *Sous Vide* “High-end cooking comes to the home kitchen in this fun, clear approach to a gourmet technique. . . . [Hugh] Acheson writes with such charm that he can make warm water interesting.”—Publishers Weekly

**Amazing Food Made Easy** Peter Parker

Create five-star flavor every time you cook with the total control of sous vide cooking. Used by top restaurant chefs, this precise method guarantees an even temperature for perfectly cooked food that's never overdone and keeps all its tender taste. Follow these steps with your sous vide cooker and you'll soon be enjoying gourmet restaurant quality meals at a fraction of restaurant prices.

*Sous Vide Cookbook* Anne Marie Abbott Baker

★★Would you like to cook your food gently in order to preserve valuable vitamins, flavors and nutrients? Are you looking for tasty recipes for Sous Vide, gentle cooking in a vacuum?★★ ★★Would you like to experience and "taste" the true aroma of meat, fish, vegetables ...?★★ Then you shouldn't miss this *Sous Vide* cookbook with 150 selected recipes for soups and salads, side dishes, fish dishes, meat dishes and desserts. Thanks to the airtight packaging during vacuum cooking, most of the flavor and nutrients are retained. This gives all foods a very special aroma, because the vacuum intensifies the aromas of the individual foods, whether meat, fish, vegetables or herbs and spices. Experience a new taste experience with these recipes and taste what aroma a piece of meat or vegetables can really develop. A cookbook for real connoisseurs! Also with many vegetarian and vegan dishes! ★★This book is for you if you: ✓ have discovered or would like to discover aromatic cooking under vacuum ✓ are looking for healthy yet light recipes for gentle cooking ✓ want to let the full aroma of each ingredient melt in your mouth ✓ want healthy nutrition and intense taste for you inevitably go together In addition to delicious recipes, this book also contains deep insights into sous-vide: What is Sous Vide? How does Sous Vide work? What are the advantages and disadvantages? What is the correct cooking temperature? What makes Sous Vide different from other cooking methods? You are only one click away from enjoying Sous Vide. Get an unforgettable aroma from 150 recipes straight to your home by clicking on "BUY NOW". You can start enjoying these recipes today. This book will get you the right taste!

*Sous Vide At Home* Createspace Independent Publishing Platform

Möchten Sie Ihre Lebensmittel schonend garen, um wertvolle Vitamine, Geschmacks- und Nährstoffe zu erhalten? Suchen Sie nach schmackhaften Rezepten für das Sous Vide, das schonende Garen im Vakuum? Möchten Sie das wahre Aroma von Fleisch, Fisch, Gemüse und Co. erfahren und „erschmecken“? Dann sollten Sie dieses *Sous Vide* Kochbuch mit 150 ausgewählten Rezepten von Suppen und Salaten, über Beilagen, Fischgerichte, Fleischgerichte und Süßspeisen Ihrem Gaumen nicht entgehen lassen. Durch die luftdichte Verpackung beim Vakuumgaren bleibt der Großteil von Geschmacks- und Nährstoffen erhalten. Dadurch erhalten alle Lebensmittel ein ganz besonderes Aroma, denn das Vakuum intensiviert die Aromen der einzelnen Nahrungsmittel, ob Fleisch, Fisch, Gemüse oder Kräuter und Gewürze. Erleben Sie mit diesen Rezepten ein neues Geschmackerlebnis und schmecken Sie, welches Aroma ein Stück Fleisch oder Gemüse wirklich entfalten kann. Ein Kochbuch für echte Genießer! Auch mit vielen vegetarischen und veganen Gerichten! Dieses Buch ist genau das richtige für Sie, wenn Sie: das aromatische Garen unter Vakuum für sich entdeckt haben oder entdecken möchten nach gesunden und zugleich leichten Rezepten für das schonende Garen suchen das volle Aroma jeder Zutat förmlich auf der Zunge zergehen lassen möchten gesunde Ernährung und intensiver Geschmack für Sie unweigerlich zusammengehören Dieses Buch enthält neben leckeren Rezepten auch tiefe Einblicke in das Sous-vide: Was ist Sous Vide? Wie funktioniert Sous Vide? Welche Vor- und Nachteile hat es? Was ist die richtige Gartemperatur? Was unterscheidet Sous Vide von anderen Garmethoden? Mit diesem Rezeptbuch erhalten Sie detaillierte Informationen zum Sous Vide und Rezepte für Jedermann, dem Genuss und Gesundheit beim Essen wichtig sind. Ob mit Fleisch oder Fisch, vegetarisch oder vegan, diese Gerichte überzeugen mit maximalem Geschmack und gesunder Ernährung. Nährwertangaben sind ebenso angegeben. Sie sind nur noch einen Klick vom Genuss mit Sous Vide entfernt. Holen Sie sich am besten gleich mit einem Klick auf „JETZT KAUFEN“ ein unvergessliches Aroma von 150 Rezepten direkt nach Hause. Sie können noch heute in den Genuss dieser Rezepte kommen. Dieses Buch bringt Sie auf den richtigen Geschmack!

*Sous Secrets* Primolicious LLC

Früher Profimethode, heute einfach für Zuhause *Sous Vide* ist die schonende und aromatische Zubereitungsmethode für Fleisch, Fisch und Gemüse. Hierbei wird das Gargut in einen Kunststoffbeutel eingeschweißt und bei niedrigen Temperaturen (ca. 50 bis 85 °C) im Wasserbad gegart. Was früher den Profiköchen vorbehalten war, schafft man nun spielend leicht zu Hause. So bleiben die Aromastoffe erhalten und sind wesentlich intensiver als beim Garen im Backofen oder Topf. Mit 30 Rezepten in diesem Kochbuch für Hauptgerichte, Beilagen und Desserts und der genauen Beschreibung sind Einsteiger und Hobbyköche auf der sicheren Seite. Ein paar Beispiele: Fleisch: Steak mit Cognacsauce, Schweinekoteletts mit Kräuterbutter, Kalbsrücken mit Zitrone Fisch: Heilbutt mit Estragon, Lachsforelle mit Soja-Zitronen-Sauce, Lachs mit Honig-Senf-Sauce Gemüse & Beilagen: Semmelknödel, Kartoffelpüree, Spargel mit Kerbelsauce, Apfelrotkohl mit Preiselbeeren Desserts & Sonstiges: Pflaumen in Gewürzwein, Milchreis, Zwiebelmarmelade

**Sous Vide Cookbook for Beginners** Front Table Books

Are you serious about the food you cook at home? Do you enjoy preparing sumptuous meals for friends and family? *Sous Vide* is a style of cooking

which has been the preserve of professional chefs for many years, but now you can learn their secrets to food preparation and bring a new proficiency to the dishes you serve.

**Sous Vide: Die 150 Besten Rezepte Für das Köstliche und Aromatische Schongaren - Essen Zubereiten Wie ein Spitzenkoch Inkl.**

**Desserts** Massimo Romano

In Over Charcuterie kom je alles te weten over het zelf maken van vleeswaren: van Italiaanse hammen, droge worst, coppa en pancetta, tot beroemde Franse patés en terrines en Nederlandse slagersklassiekers als achterham en rookvlees. Met behulp van duidelijke stap-voor-stapfoto's en uitgebreide instructies worden alle technieken helder uitgelegd. Uiteraard ontbreken ook de foutenanalyses niet. Met Over Charcuterie in de hand maak je voortaan je eigen vleeswaren op slagerniveau.

**Sous Vide Kochbuch** Stiftung Warentest

Cook Like a 5 Star Chef...Without Spending Any Time In the Kitchen! Are you ready to make the most delicious and mouthwatering meals of your life?

This enormous cookbook explains how this remarkable device gives you all the tastiness and flavor of perfectly cooked food without any of the work that sophisticated cooking typically requires.

**Carnivore Sous Vide Cookbook** Charlie Creative Lab

The Ultimate Sous Vide Cookbook - Discover the Beauty and Perfection of Sous Vide Cooking! Do you want to learn the best-kept secrets of high-end restaurants? Have you heard about Sous Vide cooking but are not sure how to do it? DON'T WORRY! THIS BOOK REVEALS IT ALL! FINALLY, YOU CAN COOK YOUR FOOD LIKE A PRO CHEF! Sous vide is a cooking technique that used to be reserved only for pros. Today, with sous vide cooking machines becoming available to everyone, you too can make fabulous sous vide recipes. So what is sous vide cooking? It comes down to temperature. Sous vide cooking uses very precise temperatures to cook your food to perfect consistency, every time. The food is placed in a sealed bag and cooked in a water bath. Sounds complicated? It really isn't! If you choose the right sous vide cooking machine, the process becomes even more simple than everyday cooking techniques! In this cookbook, you will learn: What is Sous vide and how it works What do you need to start cooking Sous vide How to choose the best temperatures Recipes for meat, veggies, and seafood Ways to prepare sauces and infusions Tips for the best desserts you can imagine AND A SPECIAL BONUS - WAGYU SOUS VIDE RECIPES! Sounds a bit overwhelming? Once you learn the basics and get the machine, you will see that Sous vide cooking is actually super easy. And forget easy, it's super delicious, every time. Now you can really impress your friends! Don't forget the bonus section, with the history of Wagyu breed and some amazing Sous vide recipes for Wagyu. This will be the best steak you ever tried. And the best part? Homemade! Ready to cook like a pro? Get Your Copy Today!

**Sous Vide Mastery** Ninja of the Sous

Take the guesswork out of cooking restaurant-quality meals right in the comfort of your kitchen with the ultimate guide to sous vide cooking! Are you looking for the perfect way to add variety to your meals? Do you want to surprise your family and friends with your upgraded cooking skills? Are you interested in sous vide cooking, but aren't sure where to start? If yes, then this cookbook is for you. Sous Vide is the art of cooking food at temperatures just below simmering. In this guide, you're going to learn how to turn your kitchen into a home restaurant with some of the finest sous vide cooking tips and recipes. This special Sous Vide Cookbook offers the following tips and recipes: Everything you need to know about the sous vide cooking technique How to choose the best sous vide machine that is suitable for your unique needs and budget The only 3 accessories you need to whip up awesome dishes with the sous vide machine 3 surefire tips and tricks that will help you successfully prepare mouthwatering meals The ultimate cooking time and temperature guidelines for different foods Over 150 tasty sous vide recipes that will blow your mind ...and lots more! Whether you're a complete beginner to cooking sous vide with a machine like the Anova Sous Vide Precision Cooker, or you're a seasoned expert looking for more mind-blowing recipes to liven up your meals with, you're going to discover a host of tips and recipes that will take your culinary skills to the next level! Scroll up and click the "Buy Now" button to get started today!

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**Sous Vide Cookbook: the 150 Best Recipes for Gentle Cooking in a Vacuum** Charlie Creative Lab

★ 55% OFF for Bookstores! NOW at \$ 16.63 instead of \$ 36.97! LAST DAYS! ★ Your Customers Never Stop to Use this Awesome Cookbook! Do you want to keep up with innovation and in the meantime cook tasty dishes for your family like a real chef? DISCOVER "Sous Vide Best Recipes"! The kitchen is a constantly evolving sector and one of the most interesting innovations in cooking techniques is that of low temperature cooking or sous vide cooking. Cooking food at low temperatures involves cooking the product at a temperature between 50 and 60 degrees. A low temperature cooker allows food to be cooked thanks to the recycling of heat, favoring the uniformity of cooking both inside and outside the product. This process makes the meat juicier and more tender, avoiding dispersing the juices and nutritional properties of the food. In short, it is true that cooking at a low temperature requires slow cooking and, consequently, times are considerably longer, but the result will certainly be better! This book dedicates space to everything you need to know about this particular type of cooking and answers all the questions you will ask yourself if you are a beginner, as well as of course containing recipes of: Pork, Beef and Poultry Sauces, Stocks and Broths Desserts and many more Breakfast, Eggs, Cocktails and Infusions Appetizers and Snacks Vegetarian and Vegan Sous Vide Recipes What are you waiting for? Buy it NOW and let your customers get addicted to this amazing book!

**Sous Vide Cookbook for Beginners** Fit N Sous Staff

Make perfectly cooked meals at your table now with this effortless Sous Vide Cookbook!! The benefit of cooking via sous vide is that foods retain more of their nutrients and vitamins than ingredients cooked through more traditional methods. Similarly, natural juices remain trapped in the bag with your food, which leads to a marinating effect and enhances their taste. Does Sous Vide kill bacteria? Heat kills bacteria, but bacteria don't all die at once when the meat hits 145 ° F. They start croaking at about 130 ° F, and in theory, if you hold a piece of beef at 130 ° F internal temp for about two hours, you can kill all the bugs. Why read this book? This book is for chefs, women, students and diet learners who want to learn about cooking Sous Vide, a method where food is sealed in plastic bags or glass jars, then cooked in a precise, temperature-controlled water bath. This system is used by chefs in high-end restaurants. What's inside this book? There is a lot of information in this book. The main topics are about: What sous vide mean is all about Advantages of sous-vide cooking How Sous-Vide Works Accessories are required for the sous vide cooking method Sous-vide step by step Serving tips Store vacuumed food 152 Sous Vide Recipes and more Is this book for you? This book is for everyone who wants to learn about Sous vide cooking and it is particularly suitable for beginners in the field of Sous Vide cooking. You can get all the information you need to realize the full potential of Sous Vide cooking and allows easy and quick cooking enjoyment. So, don't wait, scroll up, click on "Buy Now" and start reading!!

**Beginning Sous Vide**

★ 55% OFF for Bookstores! NOW at \$ 16.63 instead of \$ 36.97! LAST DAYS! ★ Your Customers Never Stop to Use this Awesome Cookbook! Do you want to keep up with innovation and in the meantime cook tasty dishes for your family like a real chef? DISCOVER "Sous Vide At Home"! The kitchen is a constantly evolving sector and one of the most interesting innovations in cooking techniques is that of low temperature cooking or sous vide cooking. Cooking food at low temperatures involves cooking the product at a temperature between 50 and 60 degrees. A low temperature cooker allows food to be cooked thanks to the recycling of heat, favoring the uniformity of cooking both inside and outside the product. This process makes the meat juicier and more tender, avoiding dispersing the juices and nutritional properties of the food. In short, it is true that cooking at a low temperature requires slow cooking and, consequently, times are considerably longer, but the result will certainly be better! This book dedicates space to everything you need to know about this particular type of cooking and answers all the questions you will ask yourself if you are a beginner, as well as of course containing recipes of: Pork, Beef and Poultry Sauces, Stocks and Broths Desserts and many more Breakfast, Eggs, Cocktails and Infusions Appetizers and Snacks Vegetarian and Vegan Sous Vide Recipes What are you waiting for? Buy it NOW and let your customers get addicted to this amazing book!