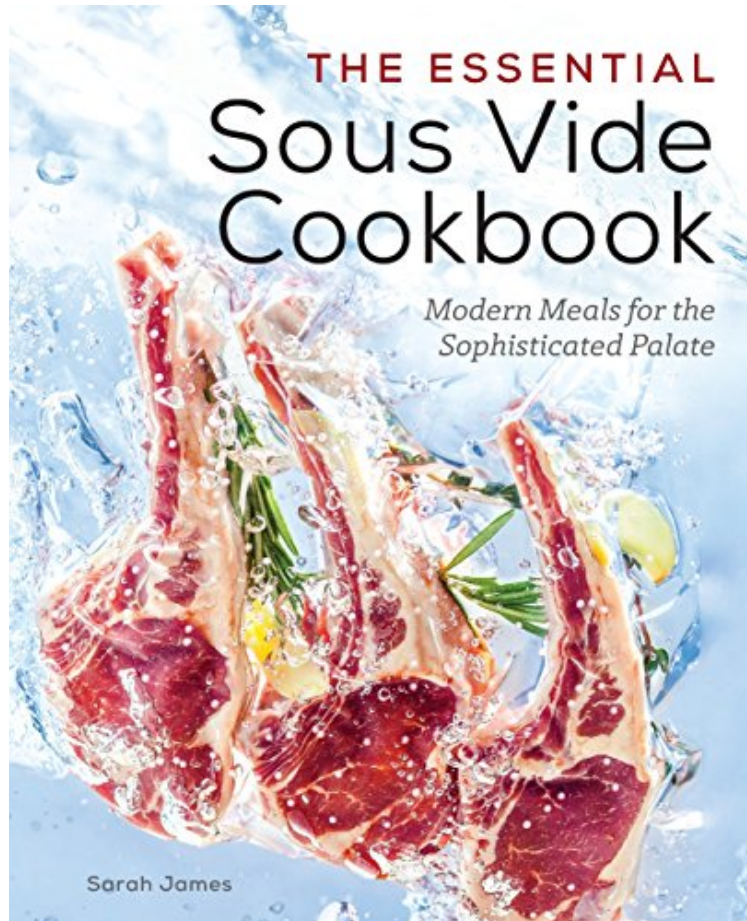


(Free pdf) The Essential Sous Vide Cookbook: Modern Meals for The Sophisticated Palate

The Essential Sous Vide Cookbook: Modern Meals for The Sophisticated Palate

Sarah James

*DOC | *audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



READ ONLINE

#6534 in Books 2016-12-13 2016-12-13Original language:English 9.20 x .60 x 7.50l, #File Name: 1623157471238 pages | File size: 36.Mb

Sarah James : The Essential Sous Vide Cookbook: Modern Meals for The Sophisticated Palate before purchasing it in order to gage whether or not it would be worth my time, and all praised The Essential Sous Vide Cookbook: Modern Meals for The Sophisticated Palate:

51 of 52 people found the following review helpful. I am Back into Sous Vide CookingBy wayne f nelsonI hadn't used my Sous vide machine in three years. The recipe books available when I bought it were primitive and unimaginative. This book's reviews were so favorable that I ordered it and I am so happy I did. There are so many more uses for the machine than I was aware of and so many foods to cook using it. Last night we had the brightly seasoned pork chops and a wonderful beet dish. Can't wait to make onion soup and mashed potatoes and so many dishes I would have never have thought would come from a sous vide machine. The rub we used on the pork chops is worth the price of the book itself. Well written, helpfully detailed, scores of recipes---a perfect cook book.3 of 3 people found the following review helpful. Well WrittenBy RobinbGood primer for the novice with classic recipes. Showcases the versatility of

the technique. Provides equipment comparisons as well as cooking time charts and measurement conversions. 1 of 1 people found the following review helpful. an essential cookbook for Sous Vide novice By Lisa I enjoyed the editorial and introduction to explain what Sous Vide is. I enjoyed the recipe's I felt like I was able to adapt some recipes I have to a Sous Vide recipe.

"This is a fantastic resource for getting started with sous vide cooking. In addition to a wealth of recipes, Sarah offers practical guidance for every stage of the cooking process. If you have a question about cooking sous vide, chances are the answer is in this book." Scott Heimendinger, Technical Director at Modernist Cuisine, Co-Founder of Sansaire You shouldn't have to go out to expensive restaurants just to eat perfectly cooked food. Whether you're a sous vide enthusiast seeking to add new recipes to your repertoire, or just getting into the technique, *The Essential Sous Vide Cookbook* will show you how easy it is to make restaurant quality food in your very own home. *The Essential Sous Vide Cookbook* includes: **Sous Vide 101:** information on prepping, seasoning and cooking with your sous vide machine, including temperature and cook charts for a perfectly cooked meal **Over 100 Recipes:** for meat, poultry, vegetarian lunches or dinners, plus desserts and sauces **DIY Sous Vide:** tips on how to make your very own sous vide machine and vacuum seal bags *The Essential Sous Vide Cookbook* brings you recipes such as: Garlic-Rosemary Lamb Chops, Duck Leg Confit, Salmon and Lemon Dill Sauce, French Onion Soup, Poached Pears with White Wine and Ginger Sauce, Homemade Yogurt, and much more! Join notable chefs in the kitchens of high-end restaurants worldwide when you master the culinary techniques in *The Essential Sous Vide Cookbook*.

About the Author Sarah James was given a sous vide unit in 2014 and quickly fell in love with the technique. Encouraged by early success, it quickly became her go-to method for simple, weekday evening meals. She's spent years learning about the science behind it and having fun recreating her favorite recipes sous vide. Sarah has published hundreds of online tutorials covering everything from cooking and sewing to laser cutters and wearable electronics. She blogs at www.sousvidely.com.