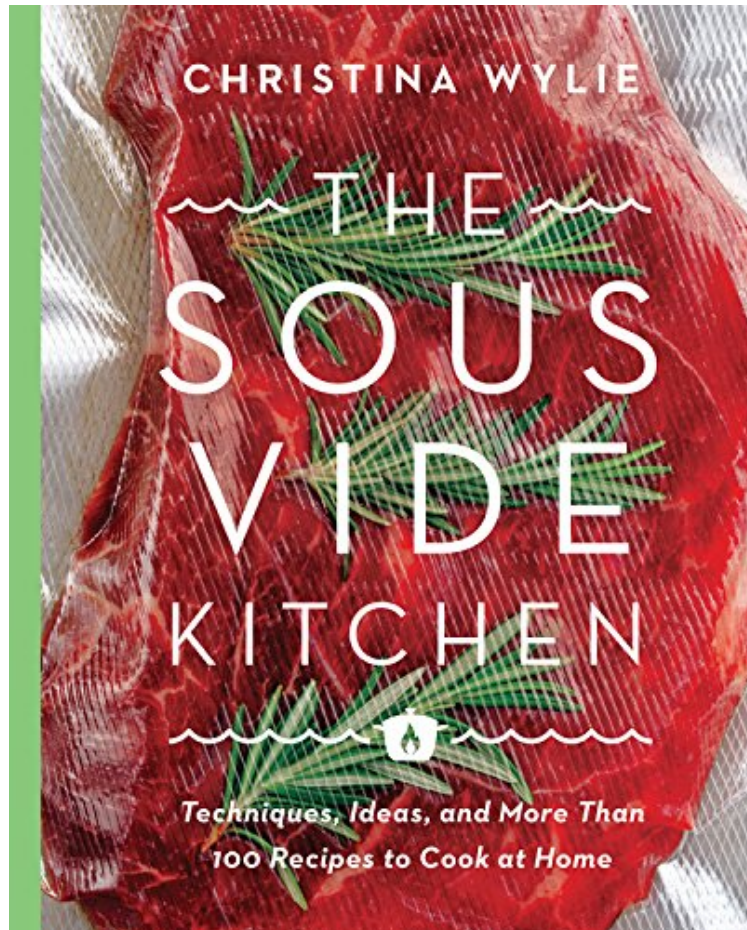


[Free pdf] The Sous Vide Kitchen: Techniques, Ideas, and More Than 100 Recipes to Cook at Home

# The Sous Vide Kitchen: Techniques, Ideas, and More Than 100 Recipes to Cook at Home

Christina Wylie

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**Christina Wylie : The Sous Vide Kitchen: Techniques, Ideas, and More Than 100 Recipes to Cook at Home** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Sous Vide Kitchen: Techniques, Ideas, and More Than 100 Recipes to Cook at Home:

0 of 0 people found the following review helpful. This is great. Nicely done By SpeedRacer Finally! A professional quality book about sous vide! So many others are just self-published and hokey. This is great. Nicely done. 1 of 1 people found the following review helpful. The Sous Vide Kitchen By Kristine Fisher The Sous Vide Kitchen by Christina Wylie is a free NetGalley ebook that I read in mid-June. A full recipe-refined tutorial (with simple, approachable, and not inordinarily ornate photographs, I might add) on how to sous vide ingredients at home to make meat entrees, seafood, salads and hors d'oeuvres, Asian/Indian food, breakfast, drinks, and dessert. My favorite recipes of the bunch were shrimp gambas, lemon curd, spicy Thai beef salad, lobster roll with warm lemon butter, and lamb

rogan josh.0 of 0 people found the following review helpful. A highly recommended book that is really beautiful as well as useful. By Customer This is such an attractive book that it sits on my coffee table when I am not actually using it. Suitable for anyone interested in Sous Vide cooking, whether experienced or a total beginner. The author clearly and interestingly explains about what Sous Vide is and its advantages in cooking. There are suggestions on which type of Sous Vide machine to buy if you don't already have one, and the author then goes on to describe a wide range of very doable and delicious recipes, some very original and some old favourites with a twist. Recipes are taken from cuisines around the world as the author is very well travelled and has lived around the world herself. All recipes are shown attractively presented in big colour photos. A beautiful, inspiring and highly recommended book.

Use sous vide to cook absolutely anything! If you own a sous vide machine, chances are you've tried it out by cooking burgers, steak, and pork. But that's just the beginning. For years, restaurants have used sous vide to perfectly cook a wide variety of foods now you can do the same. Join sous vide recipe developer Christina Wylie and take your skills to the next level: Use sous vide to make the perfect soft boiled eggs, then go further and learn how to use it to make scrambled eggs, overnight oatmeal, and other breakfast staples. For lunch, try topping your salad with perfectly cooked sous vide tuna or salmon (the secret is a short brine). For dinner, the options are endless. Choose from Asian dishes like Char Siu Pork Loin and Miso-Marinated Cod, reinvent a favorite with the Deconstructed Beef Wellington or Spicy Southern-Fried Chicken, or enjoy a surprisingly simple 48-Hour Beef Brisket. Finish the meal with a sous vide twist on cheesecake or a nightcap of homemade spiced rum (speed-infused using sous vide, of course). With recommended times and temperatures for every recipe, unique combinations of sous vide with other cooking techniques, and more than 100 recipes to explore, this book will help you get the most out of sous vide.

About the Author Christina Wylie is an award-winning journalist, food writer, luxury travel writer, radio host, and recipe creator. She has been published in The Times, Time Out, Traveler's Digest, Broadsheet, Wining Dining, and many other international and national publications. In 2012, after almost a decade of working as an international journalist, Christina founded the online lifestyle magazine The GAB, for which she now leads a team of 50 writers based all across Australia. Christina also works as an official sous vide recipe creator for Anova Culinary. You can find her online at [www.thegab.com.au](http://www.thegab.com.au) / [instagram.com/wylie.fox/](https://www.instagram.com/wylie.fox/) [www.facebook.com/thegabmag/](https://www.facebook.com/thegabmag/) [twitter.com/thegabmag](https://twitter.com/thegabmag)