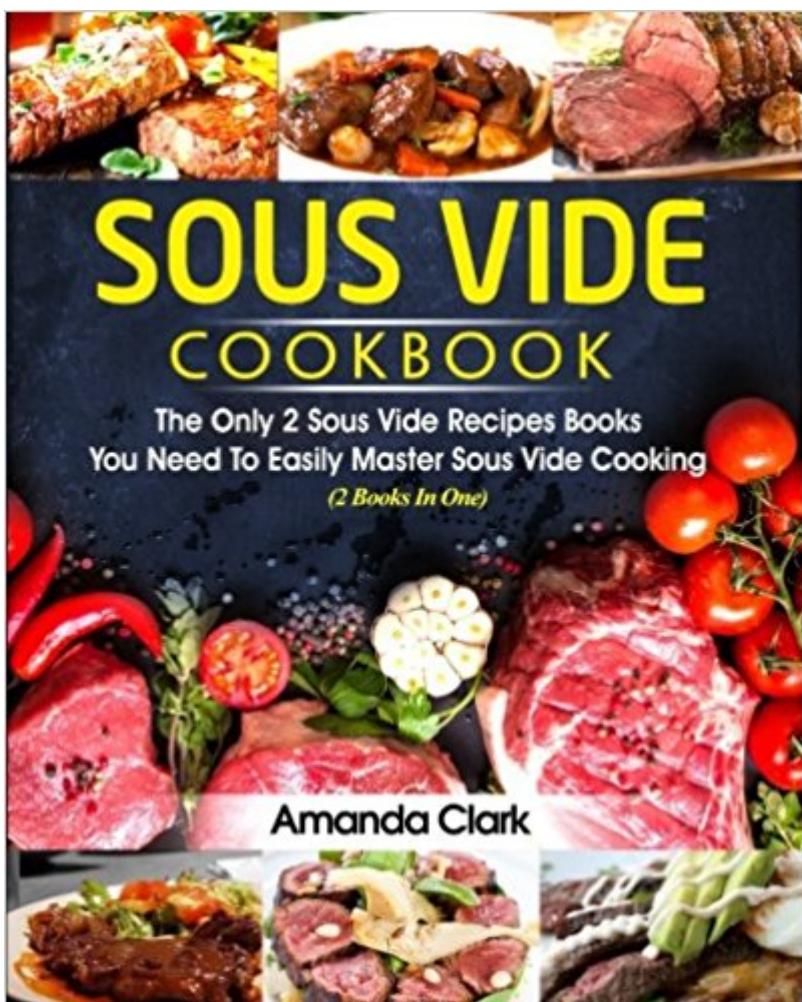


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Sous Vide Cookbook: The Only 2 Sous Vide Recipes Books You Need To Easily Master Sous Vide Cooking (2 Books In One)



Synopsis

Ever heard of sous vide cooking but clueless what that is? Or maybe you already know it but you just have no yummy sous vide recipes in mind to get the best out of this awesome technology? Either way, welcome on board. If you are looking to get to sous vide cooking, you are in the very perfect place to get to know some of the best sous vide recipes. These are easy, simple and most of all, yummy recipes. And even if you don't have much time to spend in the kitchen, no worries. These are also time friendly. In a nutshell, this is what you get out of this sous vide cookbook bundle:- Over 170 breakfast, meat, seafood and snacks Sous Vide à YUMMY RECIPES- NUTRITIONAL VALUE of each recipe to easily calculate your calories intake.- BUILT-IN à œBack To Menu Button• to easy access any recipe of your choice in a click of a button.- And much more! See? Sous vide cooking doesn't have to be hard as most people try to make it. It is not geared towards pro chefs only. With the recipes outlined in this sous vide coobook bundle, anyone can learn to cook awesome sous vide recipes. Now, See that add to cart button? Give it a hug and let Amanda walk you through some of the best sous recipes to wow your family!

Book Information

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Customer Reviews

Once limited to the pros, sous vide is a cooking technique that utilizes precise temperature control to deliver consistent, restaurant-quality results. Sous vide, which means à œunder vacuumà in French, refers to the process of vacuum-sealing food in a bag, then cooking it to a very precise temperature in a water bath. This technique produces results that are impossible to achieve through any other cooking method. Great book with yummy Sous Vide recipes. My husband

loves the seafood recipes in this book. This book, teaches me how to cook perfect sous vide recipes. Worth purchase.

This is a good book for anyone starting out with sous vide who wants to gain some confidence but also for seasoned users who want to knock out an easy midweek meal and just want some interesting, tested combinations. Before this, every other sous vide cookbook seemed to be pretty technical or not really practical for the home cook. You will get several recipes from the book.

This is a great book for getting into sous vide cooking. The recipes that I have tried so far have been very good and the illustrations are exceptionally well done. A nice book for starting out with sous vide. Great resource for all sous vide enthusiasts. Also a great mix of information, technique & recipes. I highly recommend this book!

Great book to test your cooking skills using Sous Vide cooking, Amanda has done a great job including recipes using a wide range of ingredients for everyday meal starting from chicken, meat, fish, vegetables, sous, pork, seafood, poultry, beverage, desserts and more. It's a great source of Sous Vide recipes.

Sous vide cooking is gaining popularity in recent years and i wanted to give it a try, so i found this helpful recipe book where you will find tons of helpful recipes for breakfast, lunch, dinner and even desserts! so if you want to give your family a nutritious meal you need to have this book

The book is packed with the must have information when it comes to preparing some of the dishes and using the easily available recipe information and ingredients are not so difficult to get. The Author emphasizes the nutritional value of the recipes, and my favorite are the seafood

Life can be so much better and healthier when you eat the right food cooked in the right way. Save that money you spend on restaurant and make a restaurant meal yourself. You now have the secret, so it's time to practice what you're learned. Whether you want to make that perfect French toast or scrambled eggs, delicious steak or oatmeal, you cannot possibly go wrong with Sous Vide. I highly recommend this book.

This has a brief yet very informative section to cover the fundamentals and you can utilize the

recipes to grow to your own particular style. I enjoyed the editorial and introduction to explain what Sous Vide is. I have attempted a few of the recipes and have enjoyed every one so far.

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