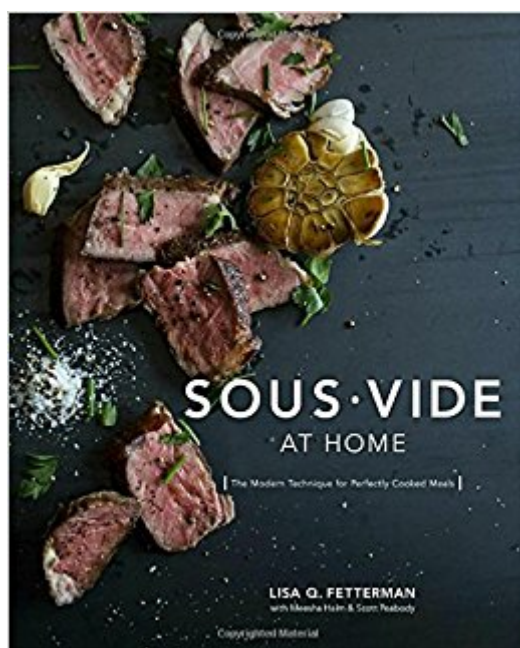


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# Sous Vide At Home: The Modern Technique For Perfectly Cooked Meals



## Synopsis

Sous vide has been a popular cooking technique in restaurants for years, offering tender and succulent dishes cooked to perfection. Now, from the creator of Nomiku--the first affordable sous vide machine--comes this easy-to-follow cookbook that clearly illustrates how to harness the power of sous vide technology to achieve restaurant-quality dishes in the comfort of your own kitchen. Discover the stress-free way to cook a delicious (and never dry!) Thanksgiving turkey along with all the trimmings, classics like Perfect Sous Vide Steak and Duck Confit, and next-level appetizers like Deep Fried Egg Yolks. Including over 100 recipes for everything from Halibut Tostadas, Grilled Asparagus with Romesco, and Chicken Tikka Masala, to Dulce de Leche, Hassle-Free Vanilla Ice Cream, and even homemade Coffee-Cardamom Bitters, *Sous Vide at Home* has you covered for every occasion.

## Book Information

Hardcover: 288 pages

Publisher: Ten Speed Press (November 1, 2016)

Language: English

ISBN-10: 0399578064

ISBN-13: 978-0399578069

Product Dimensions: 8.3 x 1 x 10.2 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 129 customer reviews

Best Sellers Rank: #2,799 in Books (See Top 100 in Books) #5 in Books > Cookbooks, Food & Wine > Professional Cooking #8 in Books > Cookbooks, Food & Wine > Cooking Methods > Slow Cooking #27 in Books > Cookbooks, Food & Wine > Kitchen Appliances

## Customer Reviews

“Food has changed. Cooking has changed. Now we must choose our guides to show us the new ways of creating fantastic meals, and one of my favorite guides is the visionary Lisa Fetterman, who has such dynamic zeal for the act of cooking that it is hard not to follow her ebullient lead. *Sous Vide at Home* gives every home cook the techniques and recipes they need to revolutionize the way they make food.” —Hugh Acheson, author of *A New Turn in the South* and chef/owner of Five & Ten, Empire State South, The National, and The Florence “Lisa is an obsessive visionary who just wants to make the modern world a tastier, inspired place. As a curious home cook turned neurotic chef, bringing professional techniques into the home kitchen is always a thrill. The ability to



Fetterman takes the time to include instructions on a do-ahead strategy for most of the recipes in the book, so that one can sous-vide what is necessary ahead of time and then finish the dish afterwards. I think it's probably the first time where I've looked at a cookbook and felt like I wanted to cook every recipe in the book, and felt like I actually could, because the instructions are so clear, and it doesn't require a lot of fancy (or expensive) ingredients or equipment. One of the other wonderful things about this book is that she takes the time to include recipes from all parts of a meal -- not just appetizers, or entrees and dessert, but she even has a recipes for cocktails and sauces that you can prepare sous-vide.

The copy I received looked like it had been used before. That being said, I still looked at the recipes and there were about five useful recipes and all the rest were largely uninteresting or required ingredients that are largely unavailable in Cali. This book might appeal to someone who had major amounts of time to spend in shopping and in the kitchen. They would also need a significant number of years working as a commercial chef in order to find most of these recipes useful.

I gave this as a gift to my in-laws and they love it. As a vegetarian, the first recipe we made was the cauliflower garam masala. It was a dinner party hit at the party! Since then they have been telling me about all the other recipes they have cooked like the steak and eggs. The book is easy to follow, precise, and visually captivating. Couldn't have given them a better gift!! Goes well with the Nomiku Sous Vide Immersion Circulator. You can't go wrong!

This is so great!! Arrived on time. Product as described.

This is a great book for getting into sous vide cooking. Lisa gives some spot on cooking times and temperature guide lines that other references just give broad ranges that leave you still wondering what to do. The recipes that I have tried so far have been very good and the illustrations are exceptionally well done.

The recipes seem overly fancy. I would rather see the basic cooking for the type of meat/vegetable with visual variances in temp to allow choice then added steps for style and seasoning.

Great collection of easy recipes.

Finally a great great book on sous vide. Get it !!!

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