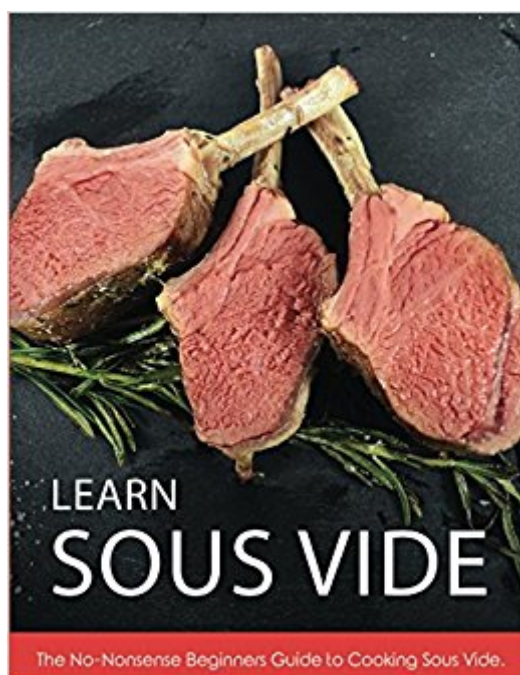


The book was found

Learn Sous Vide: The No-Nonsense Beginners Guide To Cooking Sous Vide



Synopsis

"The Best Sous Vide Cookbook for Beginners" Are you looking to get started with sous vide cooking, but find the whole process confusing? If you aren't even sure where to begin, then Learn Sous Vide: The No-Nonsense Beginners Guide to Cooking Sous Vide was written just for you. This sous vide cookbook is in FULL COLOR! Don't be suckered by those other sous vide books that have low-resolution black and white photos! Sous vide has many advantages over other traditional cooking methods, but if you've never done it before it's easy to get overwhelmed when starting out. Learn Sous Vide is not only a beginner's cookbook, it teaches you everything you need to know from getting the right sous vide machine to the right water container. It also covers the vacuum sealing and bagging process which many other books skip over. Why this sous vide book? This book is ideal for beginners because just a few years ago, author Derek Gaughan was in your shoes - a complete newbie to sous vide and no real cooking experience. Today, Derek has been a featured Anova Food Nerd and his passion for sous vide has been written about in The Washington Post. He still remembers what it was like starting out and is able to share his expertise in the most simplified and helpful manner, so you can start cooking sooner. What will I learn? In Learn Sous Vide: The No-Nonsense Beginners Guide to Cooking Sous Vide, you'll first learn everything you need to know about sous vide equipment - sous vide machines, water baths, vacuum sealers (do you need one?), sous vide bags, and even sous vide torches! From there you'll learn how to prepare and cook your food, including what temperatures and times are appropriate for different meats. Another important section is the searing guide - searing your food is often the critical final step to a sous vide cook that turns an great tasting meal to an unforgettable one. The Beginner's Sous Vide Cookbook In the final section of the book, Derek shares his favorite sous vide recipes that all beginners should learn and master. These recipes form the building blocks of sous vide cooking that will allow you to expand into more elaborate meals as you gain experience. All recipes come with awesome full-color photos, and cover every type of dish you can imagine, including - Steaks and Beef Pork Chicken Lamb Seafood Eggs Vegetables Desserts If you're ready to start your journey to excellent sous vide meals, look no further - Learn Sous Vide: The No-Nonsense Beginners Guide to Cooking Sous Vide will get you cooking fast and simple!

Book Information

Paperback: 105 pages

Publisher: Independently published (July 7, 2017)

Language: English

ISBN-10: 1521782377

ISBN-13: 978-1521782378

Product Dimensions: 8.5 x 0.2 x 11 inches

Shipping Weight: 11.8 ounces (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 1 customer review

Best Sellers Rank: #117,487 in Books (See Top 100 in Books) #67 in [Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet](#)

Customer Reviews

Derek has written an excellent introduction to Sous Vide cooking. Good guidelines for equipment, timing and temperature and tips to get the reader off to a successful start in Sous Vide. Basic recipes for each type cooking and enough knowledge to venture further on your own. It is a quick read, but also a worthwhile reference.

[Download to continue reading...](#)

Sous Vide - Full Guide to Cooking Sous Vide Recipes. Top Techniques of Low-Temperature Cooking Processes.: Sous Vide Cooker Recipes with Pictures Sous Vide Cookbook : The Only Sous Vide Recipes Book You Need To Master Sous Vide Cooking Sous Vide Cookbook: The Only 2 Sous Vide Recipes Books You Need To Easily Master Sous Vide Cooking (2 Books In One) Learn Sous Vide: The No-Nonsense Beginners Guide to Cooking Sous Vide Sous Vide Cookbook: Modern Sous Vide Recipes [The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals](#) Sous Vide Cookbook: Modern Sous Vide Recipes [The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals \(Plus Photos, Nutrition Facts\)](#) Sous Vide Cookbook: Modern Day Techniques for Flawlessly Cooked Meals (Under Pressure Cooking Sous Vide) Anova Sous Vide Precision Cooker Cookbook: 101 Delicious Recipes With Instructions For Perfect Low-Temperature Immersion Circulator Cuisine! (Sous-Vide Immersion Gourmet Cookbooks) (Volume 2) Anova Sous Vide Precision Cooker Cookbook: 101 Delicious Recipes With Instructions For Perfect Low-Temperature Immersion Circulator Cuisine! (Sous-Vide Immersion Gourmet Cookbooks Book 2) The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Full Guide to Cooking Sous Vide Recipes: op Techniques of Low-Temperature Cooking Processes Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking Easy Sous Vide Cookbook: 50 Modern Recipes for Vacuum-Sealed Cooking at Home (Perfect Ideas of Low Temperature Precision Cooking) Southern Cooking: Southern Cooking Cookbook -

Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Sous Vide Cookbook: The Essential Beginner's Guide For The Modern Technique Cooking Under Pressure: Cooking Sous Vide (The Thomas Keller Library) Sous Vide Cookbook: The Modern Technique and Simple Recipes for Perfect Cooking Sous Vide Classics. Cooking at Home: recipes (Weight Loss Book 10) Sous Vide Cookbook: 200 Flavorous Pressure Cooking Recipes The No-Nonsense Guide To Diverticulosis and Diverticulitis (No-Nonsense Guides To Digestive Diseases)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)