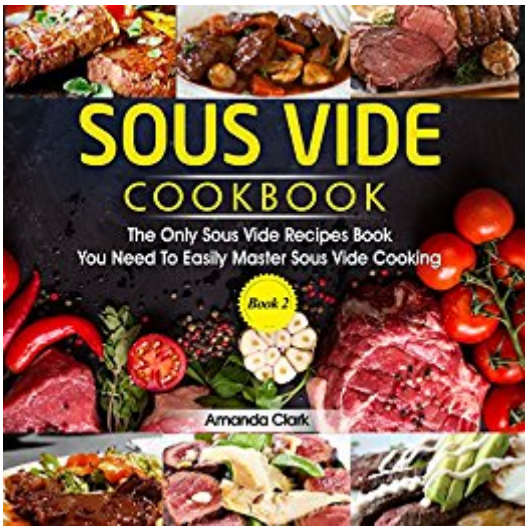
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Sous Vide Cookbook : The Only Sous Vide Recipes Book You Need To Master Sous Vide Cooking



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Synopsis

Do you want to get into Sous Vide cooking movement, but clueless where to look first?Ã Â Look,If thatÃ¢â ¬â„¢s question bothering you, lucky you! You have just walked into the number one place to get you some of the coolest Sous Vide recipes that will leave your mouth begging for more.Ã Â Sous Vide has revolutionized the cooking industry. Everyone is talking about it. From chefs, celebrities, and all the way to the very close neighbors of yours, Sous Vide cooking is invading the cooking industry from every corner. WouldnÃ¢â ¬â„¢tÃ¢â ¬â„¢ be smart of you to be part of this awesome movement?Ã Â I can see the nod, huh!Ã Â Here is the deal,Ã Â This is the second volume of my Sous Vide cookbook. If you havenÃ¢â ¬â„¢t checked out the first volume yet, please do. I shared there some of the yummiest and easiest recipes that you can start with.Ã Â In this volume, we will dive in deep into even more Sous Vide recipes. As usual, these are easy, simple and most of all, mouthwatering. The recipes are organized in a very simple way. You wonÃ¢â ¬â„¢t have to waste your precious time going from one recipe to another. With the built-in Ã¢â ¬Å“Back to MenuÃ¢â ¬Â• button, you can easily navigate all the recipes and categories with a touch of a finger.Ã Â Here is what you will have getting your sous vide cookbook:Ã Â - More than 103 Sous Vide Ã Â YUMMY RECIPES- NUTRITIONAL VALUE of each recipe to easily calculate your calorie intake.Ã Â - BUILT-IN Ã¢â ¬Å“Back To Menu ButtonÃ¢â ¬Â• to easy access any recipe of your choice in a click of a button.Ã Â - Easy DIRECTIONS to facilitate the making of every recipe for you.- RECIPES CLASSIFICATION to avoid any confusion. Ã Â - And MUCH MORE!Ã Â Grab the second volume of your sous vide cookbook and let Amanda be your own private chef and coach!Ã Â

Book Information

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Customer Reviews

I want to learn Sous Vide cooking and I am really happy that I already have this book. Now i find the taste I am looking for. There are lots of yummy recipes here and I cant wait to cook this all because it has a nutritional value so that we can easily calculate the calorie that we intake. I find my self eager to start cooking this recipes.

Did I get the same book as others that RAVED about it? This book is proof that anyone/everyone thinks they are a writer. Horrible inconsistencies EVEN within one recipe bouncing back and forth from standard to metric. Often unclear. A buck five is a buck ten too much. I have found wonderful recipes online is will stick to tried and true.

Lots of great recipes and good introduction. The book has a nice collection of sous vide recipes. I made several of the dishes using my immersive sous vide device, and everything came out good or better. The recipe range is quite wide from main courses with meats all the way to deserts. This is real sous vide cookbook.

The cookbook starts off with a great introduction as the author explains what sous vide is all about. I read it and honesty I indeed find this method to be more effective on paper. The recipes range from meats, fruit, breakfast, and even hunted game meat. An enjoyable read and tasty at the same time

Great book for beginners in sousvide as well as for intermediate level. The cool thing is that this book will give you tips for how to cook using sousvide if you’ve never done it before and Also this guidebook will help to make recipes in a shorter way and save time in the kitchen. A book that you will learn a lot to leave healthy and young. Thanks.

There is a fantastic cookbook which has introduced unique variety of recipes in sous vide cookbook. In this cookbook included a wide variety of yummy recipes which will provide a new and delicious taste and there is given easy recipes making process which will help you in preparing it easily.

Didn’t offer me good directions and weights were in grams - might be good for Chemistry major - not average American cook.

It’s good to learn in Sous Vide cooking method. This book given me an opportunity to make a delicious and tender foods.

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