

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking

By Jason Logsdon

Donwload Read Online

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon

Do you want to get the most out of your sous vide machine?

Are you looking to consistently prepare great food with a minimal amount of effort?

If you nodded your head "Yes" then this book was written for you!

Sous vide has two huge advantages for both the novice and experienced cook. Most importantly it will allow you to significantly increase the quality and consistency of the dishes you create on a daily basis. And for those of you whose lives are harried, the sous vide technique also allows you to create remarkable meals while working around your hectic schedule.

Modernist Cooking Made Easy: Sous Vide is the best selling sous vide book available and the authoritative guide to low temperature precision cooking and it will help make sous vide a part of your everyday cooking arsenal.

Sous vide is a simple an extremely effective way to cook. This book covers every step of the sous vide process, from seasoning, sealing, and temperature control to how to determine the times and temperatures needed to turn out great food. There are also extensive write ups for the main types of food including steak and red meat, pork, fish and shellfish, eggs, fruits and vegetables, and much more.

What You Get In This Book

• The bulk of this book is the more than 85 recipes it contains. Designed so you can skim the recipes, looking for something that inspires you, or turn to a specific recipe to learn all about how to cook the cut of meat it features.

• A detailed look at the entire sous vide process, including pre-sous vide preparation, sous vide sealing, temperature control, determining time and temperatures, and finishing sous vided foods.

• More than 85 recipes providing a wide variety of dishes across many cuts of

meat and types of vegetables. They include:

- Beef, Lamb, and Other Red Meat
- Pork
- Sausage and Ground Meats
- Chicken, Turkey, Duck, and Poultry
- Eggs
- Fish and Shellfish
- Fruits and Vegetables
- Infusions of Alcohol, Oil, and Vinegar
- Sweet and Sours such as yogurt, creme brulee, and dulce de leche

• An introduction to the equipment you will need for cooking sous vide. From a simple no-cost method that will allow you to give sous vide cooking a try, to a low-cost setup that will meet all of your sous vide cooking needs.

• A comprehensive sous vide time and temperature chart, as well as cooking-by-thickness times.

• More than 35 "Modernist Notes" with suggestions for using modernist ingredients and techniques to turn everyday meals into upscale and elegant dishes.

If you want to use sous vide to prepare amazing food simply and easily then this is the book for you!

Download Modernist Cooking Made Easy: Sous Vide: The Author ...pdf

Read Online Modernist Cooking Made Easy: Sous Vide: The Auth ...pdf

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking

By Jason Logsdon

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon

Do you want to get the most out of your sous vide machine?

Are you looking to consistently prepare great food with a minimal amount of effort?

If you nodded your head "Yes" then this book was written for you!

Sous vide has two huge advantages for both the novice and experienced cook. Most importantly it will allow you to significantly increase the quality and consistency of the dishes you create on a daily basis. And for those of you whose lives are harried, the sous vide technique also allows you to create remarkable meals while working around your hectic schedule.

Modernist Cooking Made Easy: Sous Vide is the best selling sous vide book available and the authoritative guide to low temperature precision cooking and it will help make sous vide a part of your everyday cooking arsenal.

Sous vide is a simple an extremely effective way to cook. This book covers every step of the sous vide process, from seasoning, sealing, and temperature control to how to determine the times and temperatures needed to turn out great food. There are also extensive write ups for the main types of food including steak and red meat, pork, fish and shellfish, eggs, fruits and vegetables, and much more.

What You Get In This Book

• The bulk of this book is the more than 85 recipes it contains. Designed so you can skim the recipes, looking for something that inspires you, or turn to a specific recipe to learn all about how to cook the cut of meat it features.

• A detailed look at the entire sous vide process, including pre-sous vide preparation, sous vide sealing, temperature control, determining time and temperatures, and finishing sous vided foods.

• More than 85 recipes providing a wide variety of dishes across many cuts of meat and types of vegetables. They include:
  • Beef, Lamb, and Other Red Meat
  • Pork
  • Sausage and Ground Meats
  • Chicken, Turkey, Duck, and Poultry
  • Eggs
  • Fish and Shellfish
  • Fruits and Vegetables
  • Infusions of Alcohol, Oil, and Vinegar
  • Sweet and Sours such as yogurt, creme brulee, and dulce de leche

• An introduction to the equipment you will need for cooking sous vide. From a simple no-cost method that will allow you to give sous vide cooking a try, to a low-cost setup that will meet all of your sous vide cooking needs.

• A comprehensive sous vide time and temperature chart, as well as cooking-by-thickness times.

• More than 35 "Modernist Notes" with suggestions for using modernist ingredients and techniques to turn everyday meals into upscale and elegant dishes.

If you want to use sous vide to prepare amazing food simply and easily then this is the book for you!

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon Bibliography

- Sales Rank: #48807 in Books
- Published on: 2014-11-08
- Original language: English
- Number of items: 1
- Dimensions: 9.25" h x .64" w x 7.50" l, 1.08 pounds
- Binding: Paperback
- 284 pages

Download Modernist Cooking Made Easy: Sous Vide: The Author ...pdf

Read Online Modernist Cooking Made Easy: Sous Vide: The Auth ...pdf

Download and Read Free Online Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon

Editorial Review

About the Author
Jason Logsdon is a passionate home cook, entrepreneur, and web developer. He helps cooks understand sous vide and new modernist cooking techniques with easy-to-understand directions and recipes. He has several books and a website on sous vide and modernist cooking that are read by thousands of people every month including Beginning Sous Vide, Modernist Cooking Made Easy: Getting Started, Sous Vide: Help for the Busy Cook, Modernist Cooking Made Easy: The Whipping Siphon, Sous Vide Grilling, and Modernist Cooking Made Easy: Party Foods. He can be reached at jason@modernistcookingmadeeasy.com or through Twitter at @jasonlogsdon_sv.

Users Review

From reader reviews:

Alvin Pryor:

The book Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking make one feel enjoy for your spare time. You may use to make your capable considerably more increase. Book can for being your best friend when you getting anxiety or having big problem together with your subject. If you can make studying a book Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking for being your habit, you can get far more advantages, like add your own personal capable, increase your knowledge about many or all subjects. You could know everything if you like start and read a publication Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking. Kinds of book are several. It means that, science reserve or encyclopedia or some others. So , how do you think about this guide?

Betty Walsh:

Reading a e-book tends to be new life style in this particular era globalization. With studying you can get a lot of information that could give you benefit in your life. With book everyone in this world could share their idea. Guides can also inspire a lot of people. Lots of author can inspire all their reader with their story or even their experience. Not only the storyline that share in the ebooks. But also they write about the knowledge about something that you need example. How to get the good score toefl, or how to teach your kids, there are many kinds of book that you can get now. The authors nowadays always try to improve their proficiency in writing, they also doing some study before they write to their book. One of them is this Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking.

Salvador Perez:

Playing with family inside a park, coming to see the water world or hanging out with buddies is thing that usually you might have done when you have spare time, in that case why you don't try thing that really

opposite from that. One particular activity that make you not sensation tired but still relaxing, trilling like on roller coaster you have been ride on and with addition details. Even you love Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking, you are able to enjoy both. It is very good combination right, you still wish to miss it? What kind of hangout type is it? Oh come on its mind hangout guys. What? Still don't understand it, oh come on its called reading friends.

Marlene Tiggs:

Many people spending their moment by playing outside using friends, fun activity together with family or just watching TV all day long. You can have new activity to invest your whole day by examining a book. Ugh, do you consider reading a book really can hard because you have to use the book everywhere? It okay you can have the e-book, delivering everywhere you want in your Touch screen phone. Like Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking which is finding the e-book version. So , why not try out this book? Let's see.

Download and Read Online Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon #M5X76W3BTQY

Read Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon for online ebook

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon books to read online.

Online Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon ebook PDF download

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon Doc

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon Mobipocket

Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking By Jason Logsdon EPub