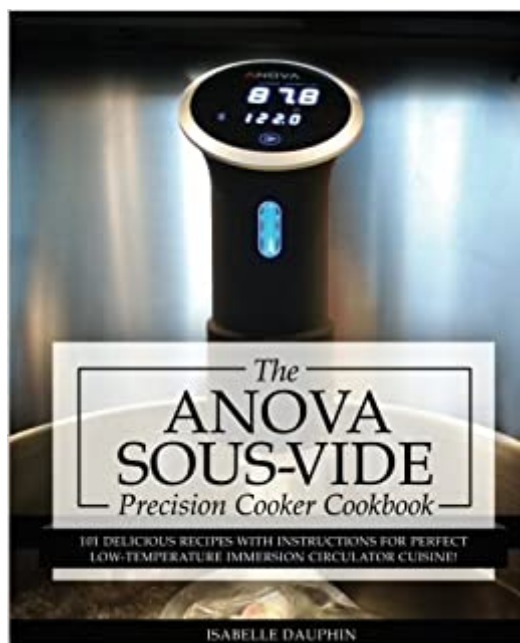


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# Anova Sous Vide Precision Cooker Cookbook: 101 Delicious Recipes With Instructions For Perfect Low-Temperature Immersion Circulator Cuisine! (Sous-Vide Immersion Gourmet Cookbooks) (Volume 2)



## Synopsis

11/9/16 UPDATE: Links to recipes added to Kindle version, and typos fixed in both Kindle and Paperback versions! Get a quick start with your Anova Sous Vide Immersion Circulator and begin cooking sous-vide masterpieces today! This book shows you exactly how to use your Anova Precision Cooker to prepare foods for low-temperature immersion cooking. Once you have prepared your food by vacuum sealing it, just open this book to one of our 101 mouthwateringly delicious recipes and follow the instructions for perfect, restaurant-quality, sous vide masterpieces! No other book contains specific instructions and recipes for your Anova. Combined with 101 of the best, most popular recipes, this book is the perfect companion for anyone who owns an Anova Sous Vide Precision Cooker or Immersion Circulator! **LEARN HOW TO:** - perfectly vacuum seal your food every time - marinate in the bag - choose the right foods for sous vide - choose the right vacuum sealer for your sous vide needs - prepare sealed food in advance - store cooked food properly - make 101 of the most delicious sous vide dishes youâ™ve ever tasted! **LEARN HOW TO AVOID:** - bad seals or leaks - undercooked meats - lackluster results Do you own an Anova Sous Vide Precision Cooker, and are you interested in Sous-Vide cuisine? Then this book is for you. All of our recipes and âœhow toâ• information are designed specifically for the Anova, and to help you learn and excel in the culinary art of sous vide. This book is also suitable for sous vide cooking with other brands, such as: Foodsaver, Polyscience, Sansaire, Gourmia, VonShef, Smarson, Nesco or Food Lab. Buy today! **MONEY-BACK GUARANTEE** Free shipping for Prime members

## Book Information

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## Customer Reviews

Cooking sous vide using ANOVA is worry free, no mess way to cook. It's so simple and easy to use that even beginners can make mouth watering, gourmet-quality meals cooked to perfection every time. It's a good thing I have the chance to use my sous vide cooker that has been sitting in my kitchen for a while. Recipes in this cookbook are good and worth recommending it to anyone who uses sous vide in cooking.

I downloaded this and spent an hour reading it. Then I returned it. This is mostly a sales brochure for the Anova. The recipes that I read are mostly simple and boring. The linking of recipes to the TOC appears to have been fixed, but that was not nearly enough to make me want to keep this. This needs to be in the free book section of their website.

This is GREAT if you're thinking of cooking Sous Vide, as it heats FAST, is very very accurate, and is extremely easy to set up on your network or via bluetooth. I'm give one away to a relative that is a chef, and she loves it too!

This has a great assortment of recipes to get your feet wet with Sous Vide. From Hollandaise sauce for eggs benedict breakfast to creme brulee for dessert, it has you covered.

Great gift for my son. My daughter in law doesn't like the smell of fish and with this it doesn't bother my daughter in law

Excellent companion to the Anova - particularly for newbies.

We are learning to use it and it does really work.

as expected.

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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) Low Carb: 365 Days of Low Carb Recipes (Low Carb, Low Carb Cookbook, Low Carb Diet, Low Carb Recipes, Low Carb Slow Cooker, Low Carb Slow Cooker Recipes, Low Carb Living, Low Carb Diet For Beginners) Sous Vide Cookbook: Modern Sous Vide Recipes â “ The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals Sous Vide Cookbook: Modern Sous Vide Recipes â “ The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals (Plus Photos, Nutrition Facts) Easy Sous Vide Cookbook: 50 Modern Recipes for Vacuum-Sealed Cooking at Home (Perfect Ideas of Low Temperature Precision Cooking) Slow Cooker Recipes: 2,000 Delicious Slow Cooker Recipes Cookbook (Slow Cooker Recipes, Slow Cooker Cookbook, Slow Cooker Chicken Recipes, Slow Cooker Soup Recipes) Crock Pot: Everyday Crock Pot and Slow Cooker Recipes for Beginners(Slow Cooker, Slow Cooker Cookbook, Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, ... Low Carb ) (Cookbook delicious recipes 1) Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking Low Carb Cookbook: Delicious Snack Recipes for Weight Loss. (low carbohydrate foods, low carb cooking, low carb diet, low carb recipes, low carb, low carb ... dinner recipes, low carb diets Book 1) Pressure Cooker: 365 Days of Electric Pressure Cooker Recipes (Pressure Cooker, Pressure Cooker Recipes, Pressure Cooker Cookbook, Electric Pressure Cooker ... Instant Pot Pressure Cooker Cookbook) Sous Vide Cookbook: Modern Day Techniques for Flawlessly Cooked Meals (Under Pressure Cooking Sous Vide) Low Carb Diet: Introduction To Low Carb Diet And Recipes Of Low Carb Soups And Casseroles: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) Thai Slow Cooker Cookbook: 51 Classic Thai Slow Cooker Recipes with Step By Step Procedure (Thai Recipes, Thai Slow Cooker Recipes, Thai Slow Cooker Cookbook, ... Cooker, Simple Thai Cookbook, Thai Cooking) Learn Sous Vide: The No-Nonsense Beginners Guide to Cooking Sous Vide The Ketogenic Diet Cookbook: Lose 15 Lbs In Two-Weeks With 66 Perfect Low Carb Keto Recipes: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) Full Guide to Cooking Sous Vide Recipes: op Techniques of Low-Temperature Cooking Processes

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