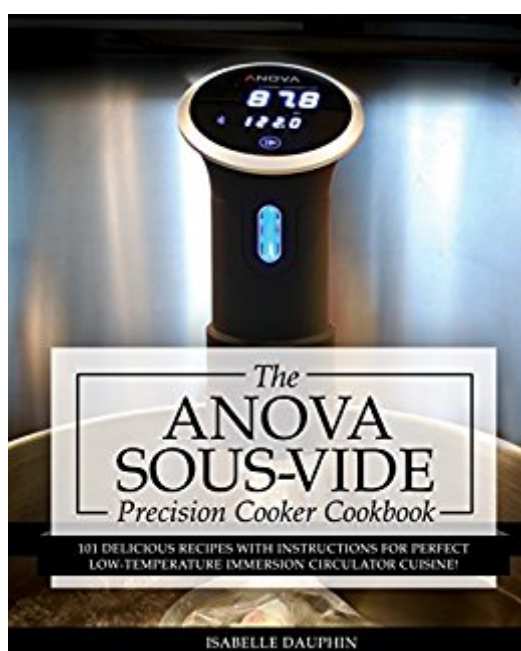


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# Anova Sous Vide Precision Cooker Cookbook: 101 Delicious Recipes With Instructions For Perfect Low-Temperature Immersion Circulator Cuisine! (Sous-Vide Immersion Gourmet Cookbooks Book 2)



## 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 you'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 "how to" 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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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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