

Cooking Sous Vide: The Thomas Keller Library



Under Pressure: Cooking Sous Vide (The Thomas Keller Library) by Thomas Keller

★★★★☆ 4.5 out of 5

Language : English
File size : 34081 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled
Word Wise : Enabled
Print length : 508 pages
Lending : Enabled



The Definitive Guide to Sous Vide Cooking

Sous vide cooking is a precision cooking technique that uses a temperature-controlled water bath to cook food to perfection. This technique results in evenly cooked, juicy, and flavorful dishes that are sure to impress your family and friends.

In *Cooking Sous Vide: The Thomas Keller Library*, renowned chef Thomas Keller shares his expertise on sous vide cooking. With over 100 recipes and stunning photography, this book will teach you everything you need to know about sous vide cooking, from the basics to advanced techniques.

What's Inside *Cooking Sous Vide: The Thomas Keller Library*

- Over 100 recipes, including dishes such as:
 - Sous Vide Salmon with Lemon and Dill
 - Sous Vide Chicken Breast with Roasted Vegetables
 - Sous Vide Steak with Béarnaise Sauce
 - Sous Vide Lobster with Drawn Butter
 - Sous Vide Chocolate Lava Cake
- Stunning photography that will inspire you to create beautiful dishes
- In-depth explanations of the science behind sous vide cooking
- Tips and techniques for troubleshooting common problems
- A comprehensive guide to sous vide equipment

Who Should Read Cooking Sous Vide: The Thomas Keller Library

This book is perfect for anyone who wants to learn more about sous vide cooking. Whether you're a beginner or a seasoned pro, you'll find something to love in this book.

- Home cooks who want to elevate their cooking skills
- Professional chefs who want to learn more about sous vide cooking
- Anyone who is interested in the science of cooking

About the Author

Thomas Keller is one of the world's most celebrated chefs. He is the owner and chef of The French Laundry in Yountville, California, which has been

awarded three Michelin stars. Keller is also the author of several cookbooks, including The French Laundry Cookbook and Bouchon Bakery.

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Cooking Sous Vide: The Thomas Keller Library is available now at your favorite bookstore or online retailer. Free Download your copy today and start cooking like a pro!



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