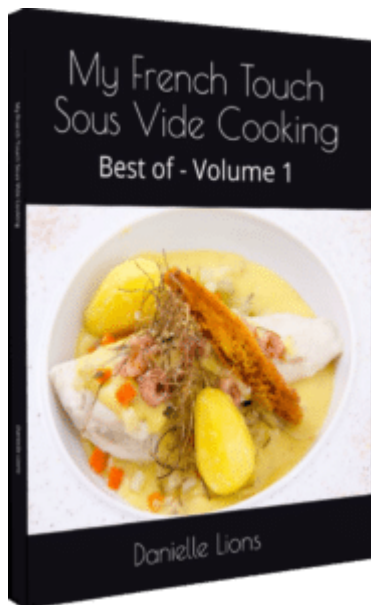


My French Touch Sous Vide Cooking – Best of – Volume 1

Effortless Sous Vide with Step by Step recipes

My first Sous Vide cooking book is now available in English. The 2 other volumes will follow soon.



The book is available right now on Amazon if you click on the picture above or [here](#). You can select either the Kindle or the Paperback edition. Unfortunately, Amazon doesn't show any picture or recipes in the "Look Inside" part. Therefore, you will find here the table of content, including the list of recipes and pictures of the recipes.

All recipes are precise step by step with color pictures. Here are 2 examples (click on the pictures for full size):



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TERRINES, EGGS and VEGETABLES

<p>Carrots with Thyme (my original step by step recipe in French here. You will find the same step by step guidance in the book)</p>	 <p>Click on the picture for full size</p>
<p>Perfect Eggs with Cauliflower Cream and Tarama (my original step by step recipe in French here. You will find the same step by step guidance in the book)</p>	 <p>Click on the picture for full size</p>
<p>Perfect Eggs with Asparagus (my original step by step recipe in French here. You will find the same step by step guidance in the book)</p>	 <p>Click on the picture for full size</p>

Mushroom Delight
(Exclusive recipe for this book
with step by step guidance)



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Homemade Foie Gras Terrine
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Chicken Terrine with Tarragon and
Sundried Tomatoes
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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FISH

Skate Wing with Lemon Sauce,
Capers, and Cuttlefish Ink Chips
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Lobster Tail with Avocado
Tartare, Zucchini and Cilantro
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Monkfish Medallions with Seaweed
Powder, White Beans and
Watercress Zabaglione
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Tiger Shrimp, Melon and Peas
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Sea Bream Fillet, Mashed Parsnips
and Vanilla
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Roulade of Sole with Fennel Cream
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Salmon in a Light Parsley Sauce
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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MEAT and POULTRY

Lamb Tajine with Apricots and
Prunes
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Tender Chicken Curry
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Lamb Fillet with Ratatouille Cups
and Wild Garlic Pesto
(Exclusive recipe for this book
with step by step guidance)



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Sweet and Tangy Pork Belly Au Jus
with Split Peas and Thyme
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Foie Gras–Stuffed Duck Breast
with Grape Sauce
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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My Surf and Turf Waterzooi with
Chicken Skin Chips
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book). (Exclusive recipe for this
book with step by step guidance)



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Iberian Pork, Pepper Ratatouille
and Parmesan Crisps
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Roast Beef and Hasselback
Potatoes
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Roast Turkey with Fennel and
Orange
(Exclusive recipe for this book
with step by step guidance)



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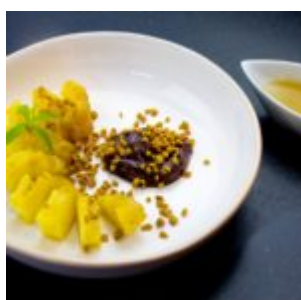
Veal with Olives and Preserved
Lemon
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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DESSERTS

Pineapple in Spiced Syrup
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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Bananas with Grand Marnier Syrup
and Toasted Brioche
(my original step by step recipe
in French here. You will find the
same step by step guidance in the
book)



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