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Under Pressure: Cooking Sous Vide

By Thomas Keller

Artisan. Hardcover. Book Condition: New. Hardcover. 295 pages. Dimensions: 11.6in. x 11.3in. x 1.4in. A revolution in cooking Sous vide is the culinary innovation that has everyone in the food world talking. In this revolutionary new cookbook, Thomas Keller, America's most respected chef, explains why this foolproof technique, which involves cooking at precise temperatures below simmering, yields results that other culinary methods cannot. For the first time, one can achieve short ribs that are meltingly tender even when cooked medium rare. Fish, which has a small window of doneness, is easier to finesse, and shellfish stays succulent no matter how long it's been on the stove. Fruit and vegetables benefit, too, retaining color and flavor while undergoing remarkable transformations in texture. The secret to sous vide is in discovering the precise amount of heat required to achieve the most sublime results. Through years of trial and error, Keller and his chefs de cuisine have blazed the trail to perfection and they show the way in this collection of never-before-published recipes from his landmark restaurants The French Laundry in Napa Valley and Per Se in New York. With an introduction by the eminent food-science writer Harold McGee, and artful photography by Deborah Jones, who...



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