SOUS VIDE COOKING RECIPES



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Sous vide recipes Sous vide info From the French for under vacuum, sous vide is a method of cooking where ingredients are sealed in an airtight bag and submerged in a water bath.

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Recipes Sous Vide Cooking

The recipes mentions puting the pear sous vide and immerse the pouch in a water bath set at a temperature of 80 C until the pear is done. Their is no mention of the cooking time. I checked several times the pear before it becomes too soft and therefore decided to stop cooking the pear after 30 minutes.

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