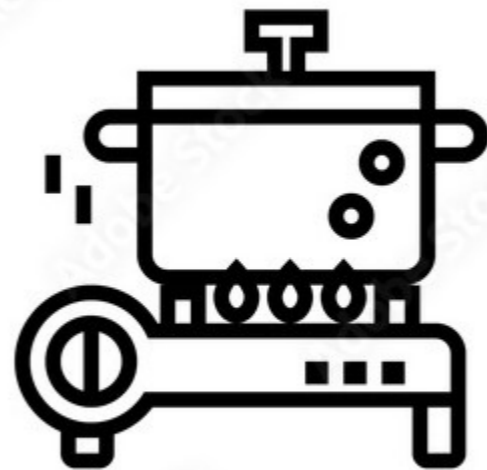




Sous-vide Magic



SOUS-VIDE MAGIC

Sous vide is a French term and literally means ‘under vacuum’. We pack our food in a special vacuum bag that we heat in a water bath at a constant temperature. This preserves all the flavours and juices. It also keeps longer and just needs to be warmed up at home.



PREPARATION

- Boil water in a large pan
- As soon as the water boils, turn off the heat and place the sachets in the water
- Wait 12 minutes
- Remove the sachets from the pan
- You can also lightly fry some of the dishes in a grill pan.
- Alternative: heat the sachets for 45 seconds in the microwave
- Serve and enjoy
- Buon appetito!

Tip:

To ensure that the sachets remain submerged, you can place a small pan lid in the water on top of the sachets.