At Home with Sous Vide Recipes & Contributors

Eggs

- Son-in-law Eggs
- Scrambled Eggs on Toast with Crisp Pancetta and Confit Tomatoes
- Slow-cooked Duck Egg Yolk with Creamed Spinach and Dukkah
- Garlic Flan with Exotic Mushrooms
- Crème Caramel
- Baileys Irish Cream Cheesecake with Hazelnuts
- Chai Ice Cream, Brandy Snap and Apple
- o Pain Perdu, Spiced Ricotta and Poached Rhubarb

Poultry & Game

- Chicken Ballotine with Spring Vegetables and Green Pea Mousse
- Barbecued Chicken with Moroccan Spices
- o Poussin Two Ways with Coriander Yoghurt
- Squab with Foie Gras and Truffles
- Chicken and Pistachio Terrine
- Confit Turkey Wings
- o Cooking Geese
- o Spiced Chicken Breast with Miso Mayonnaise, Kombu Crumb and Pickled Radishes
- Quail, Confit Duck and Foie Gras Terrine with Pistachio Soil, Ruby Beets and Goat's Cheese
- o Pademelon, Pumpkin and Smoked Bone Marrow

Meat

- o The Perfect Steak
- Hot and Sour Beef Salad with Roasted Rice
- Braised Short Ribs with Red Wine Glaze
- Blackmore Wagyu Strip Loin
- o Spiced Intercostals with Jerusalem Artichokes, Potato Butter
- Soy-braised Brisket Sandwich
- Corned Silverside
- Japanese Lamb Shoulder with Pea and Wasabi
- o Cordero a la Vainilla (Slow-cooked Lamb Breast with Vanilla and Almond Milk)
- Spring Lamb with Slow-roasted Tomato Sauce
- Pork Belly with Milk, Truffle Purée and Salsify
- O Milanese Lamb Shanks with Cauliflower
- Spicy Tamarind Lamb Ribs
- Spiced Lamb Rump with Peppered Rosemary Oil
- o Slow-cooked Pork Neck, Cuttlefish and Cabbage Salad with Tonkotsu Sauce
- Pork Rib-eye Roast with Sautéed Cabbage and Apple Soubise
- o St. Louis Ribs
- All-belly Porchetta
- The Bun Mobile's Pork Belly

- Carnitas Pork and Corn Tortillas
- Cotechino with Bitter Greens and Relish
- Pork Tongue and Tuna with Pork Fat Curd
- Pig Tail Croquettes with Aioli

Fish

- Slow-poached Blue-eye Cod with Miso Marinade and Cucumber Water
- Soft-cured Salmon with Fresh Fennel and Smoked Yoghurt
- Cod Terrine with Smoked Mashed Potatoes, Red Capsicum Oil and Pickled Mushrooms
- Coral Trout with Potato Scales
- o Fennel, Lime and Sumac Prawns with Russian Salad
- Baby Squid with Crisp Confit Duck Neck
- Snapper with Toasted Walnut Crumble and Yoghurt Relish
- Smoked Diver Scallops
- o Millefeuille of Calamari and Salmon
- Antipasto of Octopus and Artichokes

Fruit & Vegetables

- o Salad of Pickled Baby Beetroot, Crispy Quinoa and Manchego Custard
- Compressed Honey Pineapple with Whipped Ham, Pickled Curry Tapioca and Chilli
 Oil
- Carrot Cake Starter
- o Mushroom Bird's Nest
- Spicy Syrian Eggplant with Labneh
- o Kipfler Potato Salad with Seeded Mustard Dressing
- Braised Shallots with Golden Raisins
- o Moroccan Carrot Salad
- o Peach Schnapps and Strawberry-infused Watermelon with Black Peppercorn Sorbet
- o Apples and Rhubarb with Anzac Biscuit Ice Cream
- Thyme-poached Apricots with Sticky Orange Cake
- Pears in White Wine with Chocolate and Sponge
- o Poached Blood Plum Merengada

Basics

- Beetroot Relish
- Confit Garlic
- Stocks and Jus
- Pickled Quince
- Instant Raspberry,
- Chilli and Thyme Vinegar

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