

# Sous-Vide Seminar

Hosted by Bouley Test Kitchens

Instruction and training by Chef George Pralus



# 1<sup>st</sup> day of instruction



## Chef Pralus displaying the zones of temperature for safe Sous-Vide cooking and storage



# A biology lesson on how Food borne pathogens effect safety





Vacuum packed and ready to be cooked



Placing the vacuum packed food into the Techne bath







Chef David Bouley explains how the balls are a key part of the bath to keep evaporation & splashing to a minimum



Cooked product is removed and ready to be served or stored for later use

