

Simple Sous Vide

Nomiku

Nomiku was a company making sous vide immersion circulators designed for the home cook based in San Francisco. The company first started as a Kickstarter

Nomiku was a company making sous vide immersion circulators designed for the home cook based in San Francisco. The company first started as a Kickstarter project in 2012. Nomiku was intended to provide access to sous-vide cooking. In 2017 the company started to offer home delivery of prepared meals that are prepared with the sous-vide method, but stopped operating in December 2019.

== Company history ==

Nomiku was founded by Lisa Q. Fetterman, Abe Fetterman, and Wipop Bam Suppipat. Previously, Lisa and Abe started their first company together, called Lower East Kitchen, while living in New York City. After relocating to San Francisco, Lisa and Abe decided to pursue their sous vide endeavors further and joined the hardware startup accelerator Haxlr8r.

Nomiku's name is a shortened version of the Japanese phrase “Nomikui” (ノミクイ), which means “eating and drinking”.

In 2017, Nomiku began to offer a meal delivery service that shipped pre-packaged, pre-cooked, pre-portioned meals to customers that could be prepared using sous vide cooking in 30 minutes. An investment from Samsung helped the company develop an RFID enabled sous vide version of their Nomiku immersion cooker and expand the business...

Hugh Acheson

his fifth cookbook, Sous Vide: Better Home Cooking, published in October 2019, Acheson introduces many home cooks to the sous vide method of food preparation

Hugh Acheson (born November 5, 1971) is a Canadian-born chef and restaurateur. He has owned four restaurants in Georgia, and serves as a judge on the reality cooking competition show *Top Chef*, and as an *Iron Chef* on *Iron Chef Canada*.

== Early life ==

Acheson was born on November 5, 1971, in Ottawa, Ontario, Canada. The youngest of four children, Acheson has three older sisters. His father was a professor of economics at Ottawa's Carleton University, while his mother was a reading tutor. Acheson's parents divorced when he was young, and he was raised primarily by his father in the Manor Park and Centretown neighbourhoods of Ottawa, with the exception of two years that he spent living with his mother and stepfather in the American cities of Clemson, South Carolina, and Atlanta, Georgia.

Platinum blonde (cocktail)

Platinum Blond Tonight”[. Liquor.com](#). Retrieved 2020-07-16. “You Should Sous Vide Your Vodka”[. Liquor.com](#). Retrieved 2020-07-16. *exquisite*; Media, *Exquisite*

The platinum blonde is an infused cocktail made from vodka, citrus and herbal liqueur. The cocktail has a citrus-herbal flavor profile, and is often flavored with rosemary and elderflower. It is similar to the classic cloister cocktail, which calls for gin and chartreuse.

== See also ==

List of cocktails

Liquor portal

Moonshine

zeolite. The preferred heat source for plastic stills or spiral stills is sous vide sticks; these control temperature, time, and circulation, and are therefore

Moonshine is high-proof liquor, traditionally made or distributed illegally. The name was derived from a tradition of distilling the alcohol at night, usually when the moon was out, to avoid detection. In the first decades of the 21st century, commercial distilleries have adopted the term for its outlaw cachet and have begun producing their own legal "moonshine", including many novelty flavored varieties, that are said to continue the tradition by using a similar method or locale of production.

== Terminology ==

Different languages and countries have their own terms for moonshine (see: [Moonshine by country](#)).

Whitney Miller

includes developing recipes and/or creating videos for companies such as SousVide Supreme in the US and Malaysia, magazines such as Clean Eating and Southern

Whitney Leigh Miller Humphrey (born June 1, 1988) is an American chef who won the first season of the U.S. version of MasterChef in 2010. Miller was named the first ever American MasterChef winner by MasterChef judges, Gordon Ramsay, Graham Elliot, and Joe Bastianich.

== Profile ==

Miller grew up in a very food, faith, and family-oriented environment, always in the kitchen cooking with her mother and two sisters or her great-grandmother. Benefiting from her great-grandmother's inspiration in Southern hospitality and cooking large Sunday dinners for extended family and friends, she aspired to be a great cook from an early age. Because of her talent with desserts on Fox's MasterChef, she was deemed the "Pastry Princess." Her cooking style encompasses using fresh ingredients and putting her own modern twist on Southern classics. In 2014, she married Ryan Humphrey, and in 2016 she gave birth to a son they named Miller.

Hédi Kaddour

1992: La chaise vide. Les solitudes. Sens, France: Éditions Obsidiane. 1992. p. 36. ISBN 9782904469770. 1994: Jamais une ombre simple. Blanche. Paris:

Hédi Kaddour (born 1 July 1945 in Tunis) is a French poet and novelist.

== Biography ==

Hédi Kaddour was born of a Tunisian father and a French mother. Received 1st at the aggregation of modern letters, he is a translator of English, German and Arabic. He taught French literature and dramaturgy at the École normale supérieure de Lyon (ex ENS de Fontenay-Saint-Cloud) and journalistic writing at the Centre de formation des journalistes de Paris (CFJ).

He is now a professor of French literature at the New York University in France. He also teaches the writing of reports at the École des métiers de l'information (EMI, Paris) and runs one of the writing workshops of the "NRF" at Éditions Gallimard.

Editor-in-Chief of the magazine Po&Sie , he sometimes gives literary columns to Le Monde des livres, Libération and Le Magazine Littéraire.

After several collections of poems published by Editions Gallimard, he published Waltenberg in 2005, a novel that plunges into the history of men and letters of the twentieth century. This book, which mixes adventure and espionage, also houses a sentimental plot tinged with melancholy. Hailed by critics, it received the prix Goncourt du premier roman and...

Retrobright

source of UV are available. A sous-vide method has also been developed, using an immersion circulator (commonly used for sous-vide cooking) to heat a solution

Retrobright (stylized as retr0bright or retrobrite) is a hydrogen peroxide-based process for removing yellowing from ABS plastics.

Yellowing in ABS (acrylonitrile butadiene styrene) plastic occurs when it is exposed to ultraviolet light or excessive heat, which causes photo-oxidation of polymers that breaks polymer chains and causes the plastic to yellow and become brittle.

== Composition ==

Retrobright consists of hydrogen peroxide, a small amount of TAED (tetraacetylenediamine; often advertised as an "active oxygen" laundry booster) as a catalyst, and a source of ultraviolet (UV) light. The yellowed plastic is covered in the solution and then exposed to the UV light for up to several hours or days. Xanthan gum or arrowroot can be added to the solution, creating an easier-to-apply gel. Hydrogen peroxide-based hair bleaching creams are often used in favor of household hydrogen peroxide because the creams are available in higher concentrations (9 to 12 percent) and are viscous, allowing them to be applied with less waste, especially to large pieces.

Scrambled eggs

eggs can be cooked in a microwave oven, and can also be prepared using sous-vide cooking, which gives the traditional smooth creamy texture and requires

Scrambled eggs is a culinary dish made from eggs (usually chicken eggs), where the whites and yolks have been stirred, whipped, or beaten together (typically with the addition of other ingredients), then heated so that the proteins denature and coagulate, and they form into "curds".

== History ==

The earliest documented recipe for scrambled eggs was in the 14th-century Italian cookbook Libro della cucina.

Jean-Louis Trudel

(in French) On-line YA story on the Cybersciences-Junior site L'arche du vide (in French) "Gathering the Echoes Archived 2008-05-12 at the Wayback Machine"

Jean-Louis Trudel (1967 – November 17, 2025) was a Canadian science fiction writer. He also taught history part-time at the University of Ottawa.

== Life and career ==

Trudel was born in Toronto, Ontario, Canada and lived in Toronto, Ottawa, and Montreal before moving to Quebec City, Quebec in 2010.

While he wrote mainly in French, he authored a few stories in English, published in such venues as Asimov's Science Fiction (January-February 2020), On Spec and Tales of the Shadowmen. Other stories in English and other languages (Greek, Portuguese, Italian, Russian) have appeared in translation.

Most of his books, for adults and young adults, are science fiction, but a few titles may also be classed as fantasy. A long-time contributor to Solaris magazine, he was also a science-fiction critic and historian.

Under the collective name Laurent McAllister, Trudel and Yves Meynard have written three young adult books as part of an ongoing series, as well as several stories.

He received several literary distinctions, including the "Grand Prix de la Science-Fiction et du Fantastique québécois" in 2001 and several Prix Aurora awards.

Trudel died on November 17, 2025, at the age of 58.

Thomas Keller

The Food Lover’s Companion to the Napa Valley, Under Pressure: Cooking Sous Vide, Ad Hoc at Home (2009) and Bouchon Bakery (2012). He provided an introduction

Thomas Aloysius Keller (born October 14, 1955) is an American chef, restaurateur and cookbook author. He and his Napa Valley restaurant, the French Laundry in Yountville, California, have won multiple awards from the James Beard Foundation, including Best California Chef in 1996 and Best Chef in America in 1997. The restaurant was a perennial winner in the annual Restaurant list of the Top 50 Restaurants of the World; the voting process has since been changed to disallow previous winners from being considered.

In 2005, he was awarded three stars in the inaugural Michelin Guide for New York City for his restaurant Per Se, and in 2006, he was awarded three stars in the inaugural Michelin Guide to the San Francisco Bay Area for the French Laundry. He is the only American chef to have been awarded simultaneous three-star Michelin ratings for two different restaurants. His restaurants hold seven Michelin stars in total: three at Per Se, three at the French Laundry, and one at the Surf Club Restaurant.

== Early life and career ==

Keller's mother was a restaurateur who employed Thomas as help when her cook got sick. Four years after his parents divorced, the family moved east and settled...

https://uk.fulldoc.me/lib/222659/2520Z189S2/dnb_exam-question-papers.pdf
https://uk.fulldoc.me/edu/P526J68435/P962J29/c22ne_workshop-manual.pdf
https://uk.fulldoc.me/short/M778907U90/M85241U/the_briles_report_on_women-in-healthcare-changing_conflict-into-collaboration-in_a-toxic-workplace-jossey_bass.pdf
https://uk.fulldoc.me/pdf/30558UT223/66273UT/2001_arctic_cat-all-models_atv-factory-service-repair-workshop_manual_instant_download.pdf
https://uk.fulldoc.me/edu/90067FJ/222659160926/werte_religion-glaubenskommunikation_eine_evaluationsstudie-zur_erstko-mmunionkatechese_german-edition.pdf
https://uk.fulldoc.me/edu/kn/22720KN404260916/the-complete-of_raw-food_volume-1-healthy_delicious_vegetarian_cuisine_made_with_living-foods-the_complete_of_raw_food-series.pdf
https://uk.fulldoc.me/edu/62F205S/85F5910S27/canon_service_manual-xhg1s.pdf
https://uk.fulldoc.me/pdf/ey/188Y95395E260916/critical_care_ethics-treatment_decisions-in-american_hospitals.pdf
https://uk.fulldoc.me/science/222659/8138J5486I/essential-practice_tests_ielts_with_answer_key_exam_essentials.pdf
<https://uk.fulldoc.me/course/354B15K/962B2225K5/handcuffs-instruction-manual.pdf>