



Swiss perfection for your home



Vacuisine[©]

Indulge your guests with Michelin-star cooking



Wow your guests

With Vacuisine, you can enjoy a relaxed evening with your guests – but it won't be at the expense of a great culinary experience. That's because Vacuisine not only creates first-class results, it also makes preparation much easier.

Top-quality cooking at home

Sous vide – known as Vacuisine at V-ZUG – is a method which involves cooking food slowly at low temperatures in vacuum-sealed bags. What has long been the domain of professional chefs is now easy to recreate in your own home – for a unique taste experience at Michelin-star level. This method retains valuable nutrients more effectively, creates more intense flavours, and makes colours more vibrant. Vacuisine is a feast for the senses.

Indulge and enjoy

Vacuisine is perfect for a relaxed evening with friends. It lets you indulge your guests with professional-standard cooking, but with none of the complications or chaos, as so much can be prepared perfectly in advance. Vacuisine keeps you flexible: meat, for example, can be vacuum-sealed hours beforehand and then simply placed in the combi-steam cooker before your guests arrive.

Totally relaxed

As soon as the meat has reached the desired food probe temperature, it is ready to serve. But maybe that's the moment when your guests' conversation is in full flow and you're hesitant to break up the convivial atmosphere. No problem: you can simply leave the meat for up to an hour longer in the combi-steam cooker, relax, and stay with your guests.

Equipped for Vacuisine®

Combi-steam cooker: the perfect assistant

Cooking under a vacuum requires constant, precise temperature control. With Vacuisine, this method uses steam rather than a water bath. The cutting-edge technology found in V-ZUG appliances makes it possible to set the steam temperature precisely to the degree and keep it there throughout the entire cooking time.

Vacuum drawer: the perfect accessory

V-ZUG offers the ideal appliance for vacuum-packing too: the vacuum drawer that goes with the combi-steam cooker allows you to seal your food in airtight packs at three predefined vacuum-sealing levels – either for sous vide cooking in the combi-steam cooker or for storing in the fridge or freezer compartment.

On our website, you'll find an overview of appliances and accessories you can use to wow your guests with Vacuisine.

[vzug.com/vacuisine](https://www.vzug.com/vacuisine)



Be the perfect host

Vacuisine allows you to cook and enjoy Michelin-star-standard food in your very own home. But you need more than just great food to be the perfect host. Franziska Bründler and Simone Müller-Staubli, who host the 9×9-Dinner events in Lucerne, Switzerland, know exactly what it takes.

Borrow these tips from the experts to help you be the perfect host from start to finish:

Perfect timing

Time management is always a real challenge in a cooking environment. What's great about Vacuisine is that you can enjoy the evening in a relaxed atmosphere and don't have to interrupt pre-dinner drinks just when things are getting interesting – making everything much easier and more relaxed from a cooking and hosting perspective.

Preparation is key

To make your evening a success, it's best to serve dishes that can be largely prepared in advance and use ingredients or combinations that look stunning. This creates an element of surprise and a real highlight. Whether you're serving a single cold dish or a 9-course meal, the main thing is that you create a coherent menu that has a clear theme running through it and can be thoroughly prepared beforehand. It's also worth counting how many plates you have or preparing herbs for decoration in advance, so you only have a few things to do when it's time to serve.

Personality counts

If you show happiness, passion and warmth, then that alone will go a long way to making you a fantastic host. It doesn't matter whether you have the most expensive dishes or are just cooking a simple plate of spaghetti – guests should get the sense that you're making an effort for them and are enjoying having friends round for a visit. A carefully decorated table, a creatively crafted plate, a water carafe with some herbs, or guest towels in the bathroom will show your guests attention to detail. Why not do something really special for them? A warm, refreshing oshibori towel is a relaxing way to start the evening and can be prepared easily in your steam cooker.

Hosts who love entertaining will also let the food and wine taken centre stage by taking guests on a culinary journey and sharing the stories behind the ingredients with them.

For more exciting insights into Vacuisine and how to be the perfect host, visit our blog at blog.vzug.com



Inspiration for your hosting experience

Guaranteeing tasty treats and delighted guests, Vacuisine will help your hosting skills shine. Get inspired with these ideas.

Anna Junge's nose knows the perfect wine to match with any culinary creation. A trained sommelier, she now runs Andreas Caminada's wine cellar at the Schloss Schauenstein hotel and restaurant. She has made all the wine recommendations for V-ZUG's new recipes – so you can enjoy them to the full.



Beetroot with white grapes and mesclun salad

One of the many advantages of vacuum-sealing is that it retains the food's valuable properties. Beetroot is an ideal candidate for this preparation method, as it preserves flavours well and keeps colour bold and intense. And there's no need to worry about staining your hands, as the beetroot is prepared raw. Vacuum-sealing also allows beetroot to freeze well after cooking.

Recommended wine: 2015 Blanc de Noirs by Irene Grünenfelder, Eichholz winery in Jenins, Switzerland

Confit Asian-style salmon with rapeseed oil foam and avocado mashed potato

Confit salmon made easy – creating perfectly tender results. The fish can be cooked either with or without additional flavours, according to your preference. Frozen raw salmon is especially well suited to Vacuisine.

Recommended wine: 2010 Viognier, Möhr-Niggli family, Maienfeld, Switzerland



Fillet of beef with grilled onion and pea purée

Vacuisine keeps you flexible. Meat can be vacuum-sealed raw or even seared, then cooked. The advantage of searing is that the flavours from the process are added to the meat, and the meat does not need to be wrapped in cling film to keep its shape.

Tip: Always place flavours such as garlic next to the food, not on top of it; otherwise, the taste will be too intense.

Recommended wine: 2013 Grand Maître, Pinot Noir, Roman Hermann from Fläsch, Switzerland

Pineapple with coconut caramel, raspberries and vanilla ice-cream

Surprise your guests with the tropical flavour of cooked imported pineapple – and more than just the bright yellow colour will be the highlight. Storing pineapple properly in the fridge will make its flavour even more intense and change its consistency. You can enjoy pineapple hot or cold – and for a really special effect, it can be seared briefly.

Recommended wine: 2010 Flétri, Riesling Silvaner by Christian Obrecht from Jenins, Switzerland



You can watch and cook along with step-by-step videos for all our inspiring recipes at vzug.com/recipes – for a perfect Vacuisine evening.

Keen to find out more about Vacuisine? In our new «Vacuisine» brochure, we dive into the world of sous vide cooking and give you inspiring, exclusive recipes from our top chefs. Available in our accessories shop at vzug.com/accessory

Vacuisine cookery course

Would you like to learn the art of Vacuisine from our professionals? Now you can register for a Vacuisine cookery course near you.

Cost: CHF 120.00

Duration: approx. 4.5 hours

Register at [vzug.com/Inspiration/Cooking events](http://vzug.com/Inspiration/Cooking%20events)

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