

Dream Kitchens & Baths™

get the
**KITCHEN YOU
REALLY WANT**

20
PRETTY &
PRACTICAL
DESIGNS

**SMART
APPLIANCES**
HOME
COOKS LOVE

**BATH
RETREATS**
BUILT FOR TWO

sous vide COOKING

A longtime method of choice in the world's best restaurants, sous vide cooking is now accessible for the home chef too. This method makes it easy to enjoy perfectly poached eggs and juicy steaks cooked to your desired doneness edge-to-edge right at home. Dining in is the new dining out.

WHAT DOES SOUS VIDE MEAN?

A French term meaning “under vacuum,” sous vide uses vacuum-sealed bags to cook food low and slow in temperature-controlled water. Ideal for meats and fish, the method locks in flavors and moisture to yield an even, perfect texture. Because the food is heated precisely to the temperature of the water and no higher, it's nearly impossible to overcook dinner using sous vide.



Signature Kitchen Suite's 48-inch dual-fuel range offers the ultimate in versatility with a sous vide water bath built into the cooktop along with four gas burners and two induction zones. \$14,499; signaturekitchensuite.com

INTEGRATED APPLIANCES

Your kitchen works hard, but that doesn't mean it can't be beautiful. Bring style to the forefront with built-in, barely-there designs that blend utilitarian appliances into the background. Custom paneling camouflages refrigerators and dishwashers with a seamless look, while sleek wall ovens and other built-ins sit flush with cabinetry for a streamlined aesthetic. Opt for a retractable range ventilation system—like the Lift Downdraft from Zephyr—to save space and sight lines. \$1,899; zephyronline.com

