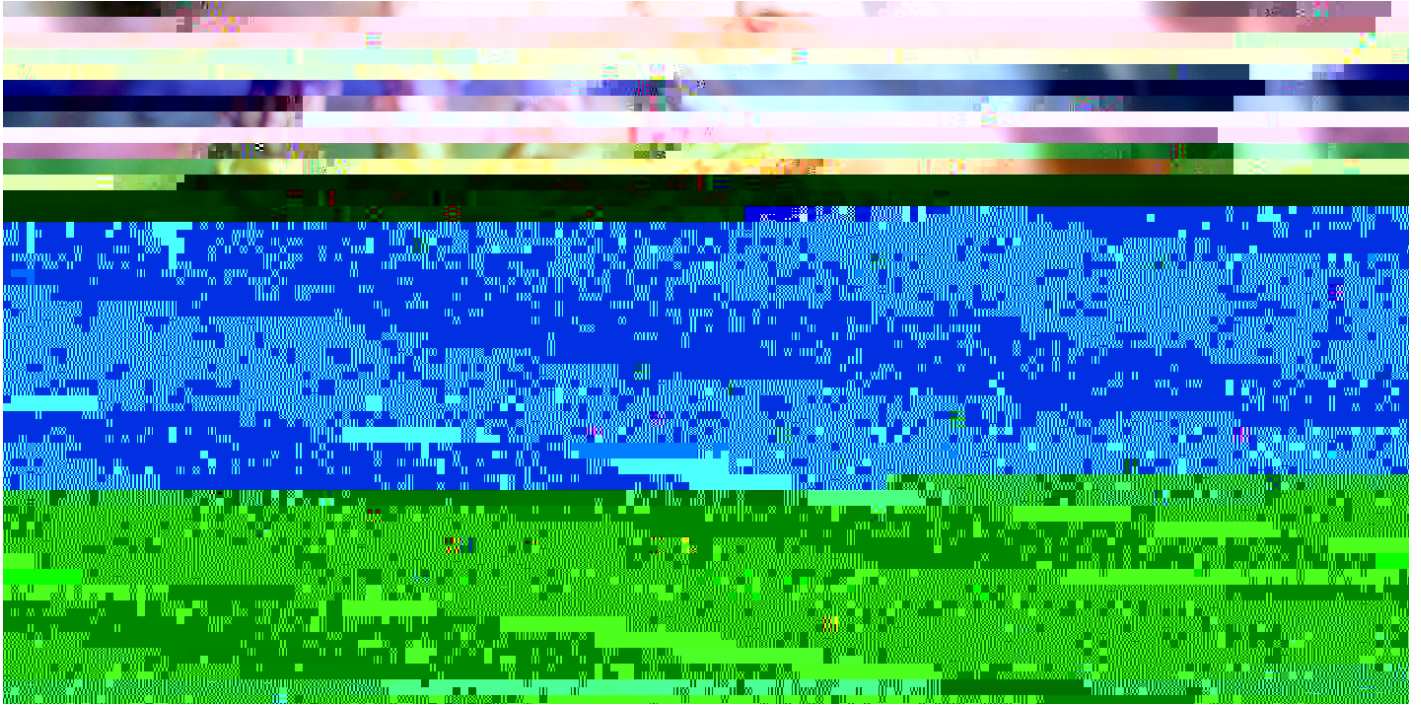


## How to cook pork rack sous vide



Tha' what? Sous vide? You've seen em' do it on Masterchef so why not give it a whirl at home...

Pork rack can be tricky to cook, as it can dry out quickly, but cooking it sous vide with precise time and temperatures will ensure perfect results. The finished loin can then be quickly seared in a pan

