

# Calvetti Culinary Creations celebrates International Sous Vide Day



Calvetti Culinary Creations' hibiscus sous vide pears

[Calvetti Culinary Creations](#) celebrated the eighth International Sous Vide Day on January 26, highlighting its hibiscus sous vide pears.

In a LinkedIn post, President Jamie Calvetti said the pears are a perfect harmony of flavour, texture and artistry, slow-cooked to perfection with the vibrant floral notes of hibiscus. The pears are "a testament to how sous vide brings out the best in every ingredient," he says. "Whether served as a dessert or paired with savoury dishes, they offer a versatile and elegant option for chefs to elevate their menus."

Calvetti accredits [Cuisine Solutions](#) for the day of celebration of culinary innovation that has become known as International Sous Vide Day. "At Calvetti, it's an opportunity to reflect on how sous vide has expanded the boundaries of what's possible in the kitchen, from proteins to creative desserts."

He calls sous vide more than a cooking method, saying it's a way to innovate and redefine culinary experiences. "At Calvetti, we're proud to leverage this technique to deliver unique creations like our hibiscus pears, showcasing the versatility and precision that sous vide offers."

Here's to celebrating the possibilities of sous vide and to continuing our commitment to food innovation. Thank you to Cuisine Solutions for inspiring the industry to dream bigger and cook better," the post concludes.