

# COOKS' NOTES

## BAKING

### READ THE ENTIRE RECIPE SLOWLY

THIS WAY YOU WILL KNOW WHAT EQUIPMENT YOU NEED, WHETHER ANY PARTICULAR SKILLS ARE NEEDED, OR IF YOU NEED TO REST, STAND, REFRIGERATE OR FREEZE THE RECIPE FOR ANY LENGTH OF TIME



ALL FRUITS AND VEGETABLES ARE CONSIDERED PEELLED, UNLESS OTHERWISE INDICATED. ALL NUTS ARE SHELLED

### SIFT DRY INGREDIENTS

OVENS SHOULD BE PREHEATED TO THEIR INDICATED TEMPERATURE FOR AT LEAST 10 MINUTES BEFORE USING

POSITION OVEN RACKS BEFORE PREHEATING THE OVEN

BRING THE INGREDIENTS TO ROOM TEMPERATURE UNLESS OTHERWISE INDICATED

### BUTTER

GRATE BUTTER, AND IT'LL COME TO ROOM TEMPERATURE MUCH FASTER

WHEN BAKING APPLESAUCE CAN BE SUBSTITUTED FOR OIL



### SET A TIMER

THE FIRST THING YOU SHOULD DO AFTER INSERTING THE PAN INTO THE OVEN IS SET A TIMER. IT'S EASY TO FORGET WHEN YOU KEEP TRACK OF THE TIME IN YOUR HEAD

### Measuring Cake Pans

CAKE PANS ARE MEASURED ACROSS THE TOP, FROM ONE INSIDE EDGE TO THE OTHER

CRACK EGGS IN A SEPARATE BOWL IT'S A BAD IDEA TO CRACK EGGS DIRECTLY INTO THE BATTER BOWL, BECAUSE THERE'S A GREATER RISK OF TAINING IT WITH EGG-SHELL SHARDS OR A ROTTEN EGG

### To Melt Chocolate

place chopped chocolate in a heatproof bowl over a pan of barely simmering water. Stir chocolate until smooth

OVEN ROASTING NUTS RELEASES THEIR AROMATIC OILS

### Sterilize Jars

RUN CLEAN JARS THROUGH THE HOT RINSE CYCLE IN A DISHWASHER OR WASH THEM IN HOT SOAPY WATER AND RINSE WELL. PLACE ON A TRAY IN A COLD OVEN, HEAT TO 120 DEGREES FOR 30 MINUTES



DO NOT ADD OIL TO THE WATER WHEN COOKING PASTA, AS IT PREVENTS THE SAUCE FROM STICKING TO THE PASTA

IF YOU DON'T HAVE A ROASTING RACK, PLACE A LAYER OF CHOPPED VEGETABLES AND GARLIC IN A BAKING DISH AND PLACE THE MEAT ON TOP

## ALWAYS TASTE YOUR FOOD WHILE COOKING

A PERFECTLY BAKED CAKE WILL SPRING BACK WHEN PRESSED IN THE MIDDLE

MICROWAVE A LEMON OR A LIME FOR 10 SECONDS TO GET MORE JUICE



CUT ONIONS UNDER WATER TO AVOID TEARING UP

STORE UNUSED VANILLA PODS IN A JAR OF CASTER SUGAR TO MAKE INFUSED VANILLA SUGAR

