Recipes

What does the French word Mise-en-place mean?

What are the 8 steps of following a recipe correctly?

1.

2.

3.

4.

5.

6.

7.

8.

What is the most important step and why?

What are the 3 different recipe formats?

1.

2.

3.

***When cutting a recipe in half, or when doubling a recipe:***

The cooking \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_remains the same, but the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of the cooking pan and the length of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ will be affected. When baking with a glass dish, you need to reduce (lower) the oven temperature by \_\_\_\_\_\_\_\_\_\_\_ degrees.