



# RECIPES



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*Before you can be a good cook,  
you must first learn to read a  
recipe.*





# IMPORTANT GUIDELINES:

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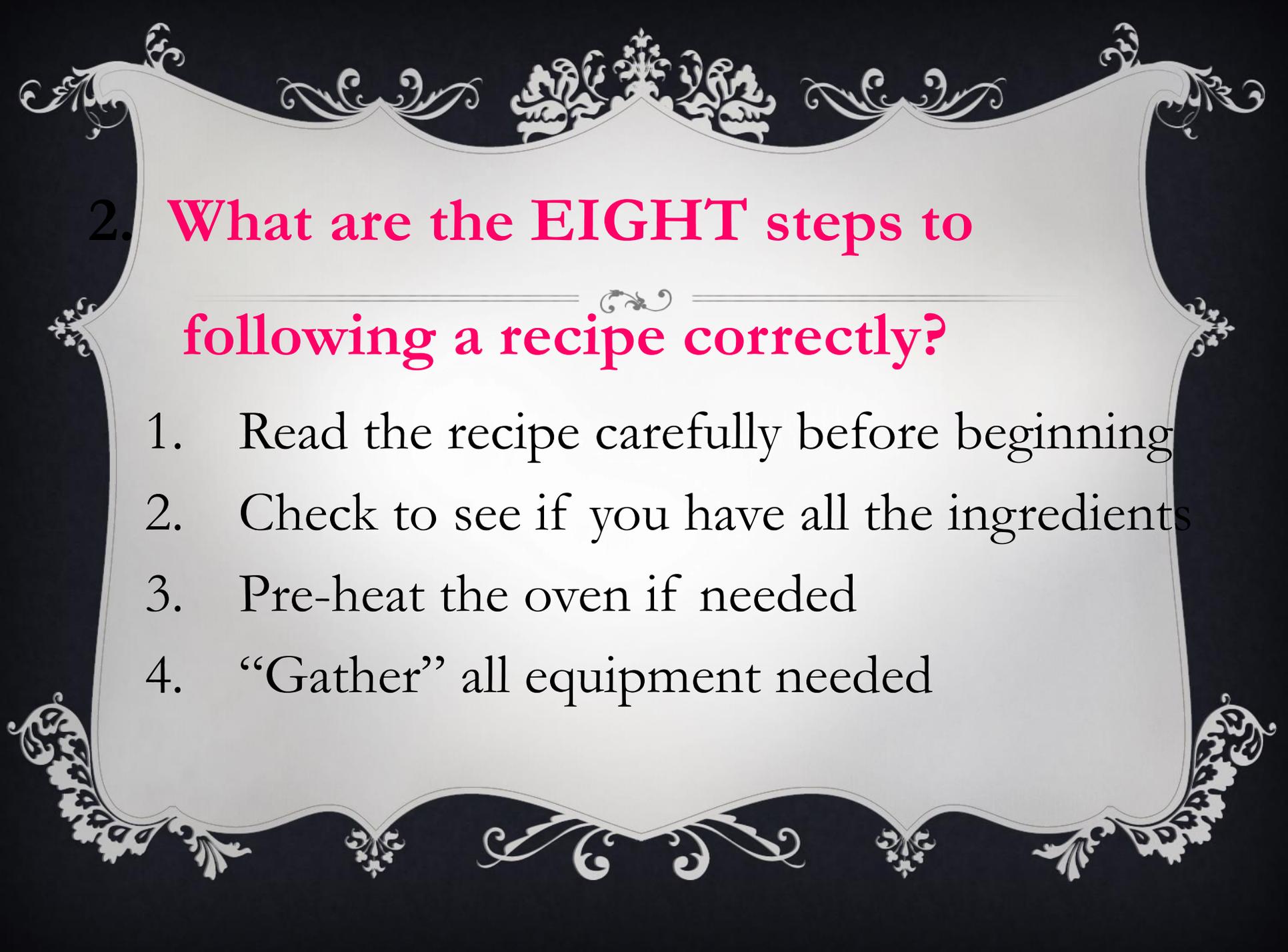
Mise en place- French for “put into place.”

A decorative white floral border with intricate scrollwork and leaf patterns surrounds the central text. The border is symmetrical and frames the content against a dark background.

# THE FOUR PARTS OF A RECIPE:

(NOT IN YOUR NOTES)

1. List and amounts of ingredients
2. Step-by-step instructions
3. Essential info about temperature and equipment
4. Number of servings



2. **What are the EIGHT steps to following a recipe correctly?**

1. Read the recipe carefully before beginning
2. Check to see if you have all the ingredients
3. Pre-heat the oven if needed
4. “Gather” all equipment needed



## 8 STEPS CONTINUED

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5. Complete preparation of specific ingredients (EX: Chopped Nuts, Melted Chocolate, etc.)
6. Measure exactly!
7. Mix carefully, following each direction
8. Bake or cook at temperature and time directed



# What is the most important step and why?

- #1! (Reading the recipe)-so you know what you need to do and what ingredients you need



## 3 DIFFERENT RECIPE FORMATS

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- 1) **Standard:** ingredients listed first,  
then instructions follow.



2) **Action:** pictures to refer to  
throughout the recipe.



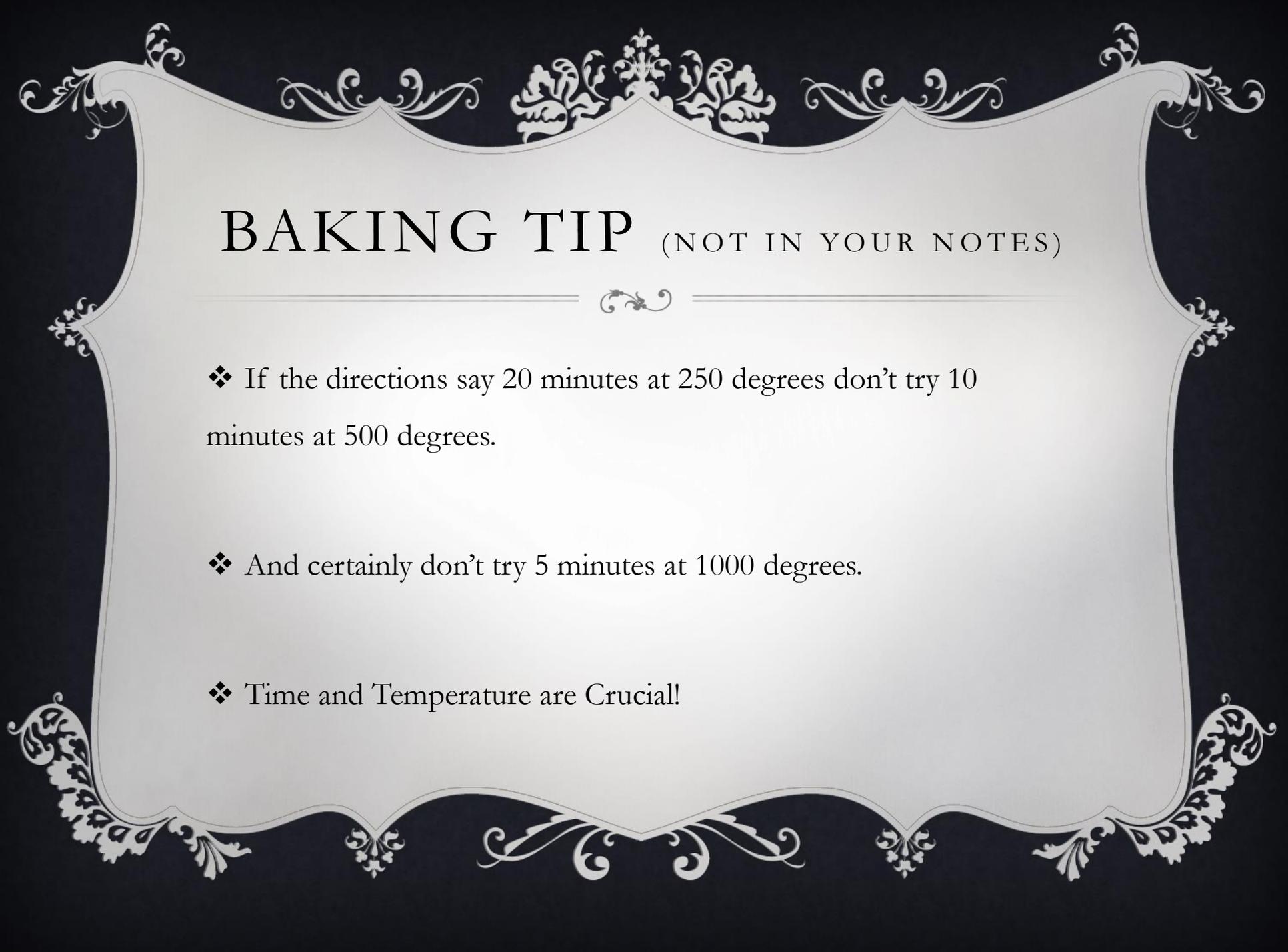
3) **Narrative:** recipe in paragraph form  
with no organization.

7. When cutting a recipe in half, or when doubling a recipe:

The cooking TEMPERATURE remains the same, but the SIZE of the cooking pan and the length of TIME may be affected.

When baking with a glass dish, you need to reduce (lower) the oven temperature by:

25°



# BAKING TIP (NOT IN YOUR NOTES)

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❖ If the directions say 20 minutes at 250 degrees don't try 10 minutes at 500 degrees.

❖ And certainly don't try 5 minutes at 1000 degrees.

❖ Time and Temperature are Crucial!

# MEASURING VIDEOS

- ❖ <https://www.youtube.com/watch?v=qzr82EuiJu0>
- ❖ [https://www.youtube.com/watch?v=0v-ulU\\_mi7o](https://www.youtube.com/watch?v=0v-ulU_mi7o)