

Cooking Tips

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Preheat your oven or stovetop before cooking to ensure that your food cooks evenly

Use a timer to keep track of cooking times, especially when baking or roasting

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Invest in a good Food processor.

Always wash your hands before handling food to prevent the spread of bacteria

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Use separate cutting boards for raw meats and vegetables to prevent cross-contamination

Keep a well-stocked pantry with a variety of ingredients so you can easily whip up a meal at a moment's notice

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Experiment with different herbs and spices to add flavor and depth to your dishes

Invest in a good set of pots and pans and take care of them to ensure they last for many years

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Freeze leftover sauces and soups in ice cube trays for easy portioning and quick meals later on

Don't be afraid to make mistakes in the kitchen – that's how we learn and improve our skills!

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