

MATCH PARTS OF THE STATEMENTS

Match items 1-10 with options A-J. Use each option only once.

BE THE MASTER CHEF IN YOUR KITCHEN



1. Recipes are only a guideline.
 2. Prolong the lifespan of greens by wrapping them loosely in a damp paper towel and placing in a resealable plastic bag.
 3. To cut pancetta or bacon into lardons, put in the freezer for 15 minutes.
 4. Store spices in a cool, dark place, not above your oven.
 5. Smash garlic cloves inside a resealable plastic bag with the back of a knife.
 6. Invest in a bottle of high-quality olive oil.
 7. Always measure what you're baking.
 8. Don't "pre-slice" cake more than 20 minutes in advance.
 9. If you want to know if your oil is hot enough for frying, stick a wooden skewer or spoon in the oil.
 10. Make sure the handle of your sauté pan is turned away from you so you don't hit it and knock it off the stove.
- A. Humidity, light and heat will cause herbs to lose their flavour.
 - B. It dries out too quickly.
 - C. It happens all the time.
 - D. If bubbles form around the wood, then you are good to go.
 - E. Feel comfortable replacing ingredients with similar ingredients that you like.
 - F. This will firm up the meat and make it easier to cut.
 - G. That way the lettuce will last about four days longer.
 - H. No shortcuts in pastry: It's a science.
 - I. Your cutting board and knife won't smell.
 - J. Just a small drizzle can really bring out the flavor of pizza, mozzarella, pasta, fish and meat.

Key: 1. E, 2. G, 3. F, 4. A, 5. I, 6. J, 7. H, 8. B, 9. D, 10. C