

How to Master 5 Basic Cooking Skills

Pre-watching

What do you consider 5 basic cooking skills?

While-watching

- 1. What do we have to save while chopping onion?
- 2. What do you have to do with the rice first?
- 3. What herbs does he advise to put while boiling rice?
- 4. What tool does he use to debone fish?
- 5. What is the opposite for "sharp"?
- 6. How does well-prepared pasta feel inside?

After-watching

- 1. Have you learnt anything new?
- 2. What skills do you consider important while cooking?