



PREPARING FOR YOUR CLASS

Our live online classes are interactive. Our intention is for you to prep and cook with us during the class. Below are our instructions on how to prepare for a successful cooking experience:

- Before your class starts, **please gather and weigh out all of your ingredients, as listed in your recipe(s)**. You do not need to prep (chop), we will do this during the class unless specified in Mise en Place* as outlined in the recipe.
- If you are concerned about keeping up with the pace of the class you can prep (chop) some of your ingredients ahead but please note that this prep is not required.
- If you are using fruits, vegetables and herbs please wash them as necessary.
- Please gather all of your equipment, as referenced in the list provided at the end of the recipe, and have it at the ready. You may also find it helpful to have tasting spoons at hand.
- We recommend printing out your recipe and having it nearby for reference.
- We recommend reading through your recipe before the start of the class. It will help you understand the flow of the recipe and may identify areas where you have questions you want to ask
- **Please refer to the Mise en Place list in the recipe for any additional prep that must be done before the start of your class.**

* NOTE: Mise en Place is a French culinary term that means “putting in place”, or “everything in its place”. It refers to prepping before you cook.