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# Recipes

— Key Points —

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# Ingredients

The starting point of all recipes is a table of ingredients.

**List your ingredients in the order they appear in the method.** Check the method against the ingredients to make sure everything coincides.

**Be precise**, especially in measurements! Use **exact measurements** (eg. teaspoons, tablespoons, etc.).

**Clearly describe** how the ingredients should be prepared (eg. finely chopped).

# Method

You need to **explain your method** clearly to allow for both beginner and more experienced cooks.

**Be precise**, especially in timings, oven temperatures, tin or dish sizes, etc.

Add the **number of servings**.

If possible, add a picture.

