

# REPACKAGING



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Cooking Concepts uniquely provides both the materials and concepts to help you, the self proclaimed foodie or home cook, confidently prepare your cuisine.

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**Glass Salt & Pepper Shakers**  
 Saliere et poivriere en verre

2 PACK  
 PQT DE 2

COLLECTABLE  
**BOX & TIPS INCLUDED**  
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IMPORTED BY/IMPORTE PAR  
 IN.U.S.A / AUX E-U  
 GREENBRIER INTERNATIONAL, INC.  
 500 VOLVO PARKWAY  
 CHESAPEAKE, VA 23320  
 IN CANADA/ AU CAUNADA:  
 DTSC IMPORTS BURNABY,  
 BC V5G 4P3  
 MADE IN CHINA/FABRIQUE EN CHINE  
 186081 1307



## Tip

# Seasoning

Seasoning is about improving the flavour of your food mostly via the addition of salt and pepper. Although herbs, spices, sweet things and acidic things are also considered seasoning.

- Think about the saltiness of your ingredients
- Beware of taste saturation
- Consider individual preferences and sensitivities
- Always err on the 'less is more'

There are two main times to think about seasoning – the beginning and the end. For slow cooked dishes it's a good idea to get some salt in early so it can spread through the whole dish over time. For most other things seasoning at the end is the best way to go.

Have a little taste of your dish and ask yourself these questions: Does this taste delicious as is? Or are the flavours a little dull? Would it taste (even) better with some salt and pepper? It's all about backing yourself and trusting your judgement.

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