HOST THOUGHTFULLY 038

Season Throughout. Garnish with Purpose.



TASTE DURING COOKING, THEN CHECK THE COMPLETE BITE.

Borrow the professional habit of tasting as cooking progresses. Make small adjustments along the way, then choose a final garnish that contributes to the food.

1 Taste at useful stages

Sample foods that are safe to taste as they cook. Use a clean tasting spoon each time and follow the recipe's sequence.

Why: You can respond to the developing dish instead of discovering every issue at the end.

2 Adjust a little at a time

Taste before adding more seasoning. Consider what the other components and sauce will contribute to the finished bite.

Why: An adjustment to one component should work with the whole meal.

3 Finish for a reason

Choose a final herb, seasoning or other edible detail because it suits the dish. Taste a complete sample bite before repeating it.

Why: The garnish becomes part of eating rather than a decoration to work around.

PUT IT INTO PRACTICE

A trained-cook habit

Culinary teaching emphasizes tasting during preparation and checking seasoning, rather than relying only on the final spoonful.

Keep tasting clean

Use a fresh spoon for each sample. Do not taste raw meat, poultry or seafood to judge seasoning.

Check the combination

Try the main with its sauce and accompaniment. Decide whether one component is dominating the bite.

Let the finish stay small

Once the meal tastes as intended, add only the finishing detail it needs. There is no requirement to cover every plate with herbs.

THE PLATING MINDSET

Taste thoughtfully throughout preparation and let the final garnish make a useful contribution to the dish.