
CHEF'S LESSONS

Wisdom from Chef Albert Kumin

Quick Fixes in the Kitchen:

Chef Kumin also had a fix or a workaround for every problem in the kitchen.

For example, if your cookie batter broke while you were adding eggs, then you simply heated up the mixture so it would come back together before adding the flour.

Now, some things could not be fixed and you had to throw them away and do them again.

Crystalized sugar is one example. Burning something is another. Yet during all these lessons, Chef Kumin never lost his temper. Mistakes were lessons for culinary students.

Read deeply, never stop learning, don't worry about mistakes, and make every dish as beautiful as you can.

Know the Science:

The best lesson I learned from Chef Kumin was to always understand the science of the ingredients with which you are working.

Every recipe always came with a lecture about the ingredients and their food chemistry. If everyone took the time to learn about the chemistry of the foods they were making, cooking would be a breeze. Consider doing some research before you assemble your next big dish.

