

- Research ingredients in advance. The key to great cooking especially to Italian cuisine is to buy the best ingredients you can find and afford. If the recipe we are testing includes flour, please take a photo of the nutritional label and brand of flour you will be using.
- Provide a digital scale that will make your results much more reliable. Cups are famously inaccurate and prone to interpretation, especially for baking projects.
- To make the recipes easier to share and help me with conversions, I would very much appreciate if you actually could measure both in cups and in grams/liters
- Set a goal for each specific test:
 - If the recipe is new to you, try to make the recipe as close as possible to the original, using the correct ingredients in the proper amounts.
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 - If you wish to experiment with a variation, try to follow the suggestions I present with the original recipe and please try not to introduce ingredients that don't belong to the Italian tradition. If unsure please look it up or ask me in the chat
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 - As you read the recipe the first time, keep a notebook in the kitchen and write down notes and questions as you go so that you'll know what you wish to ask in the chat, what you have changed in the recipe, and what you think might work better for you. I promise you, these details are very easy to forget if you don't write them!
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 - Take photos while making the recipe, especially if a certain step is unclear, if something is unexpected, and of course if you are especially happy or unhappy with the final results.
- After you are finished with the initial test run and tasting, take a few minutes to write down your impressions to share on the chat. What do you think might work better next time, baking times and temperature, substitutions, etc.

Please don't hesitate to post your questions and observations, your feedback is most welcome and appreciated!

Thank you so much!
Letizia