

# Cooking Methods

VIDEO TRANSCRIPT: COOKING METHODS COURSE

[Scott Conant speaking] Hi! I'm Scott Conant – restaurateur, James Beard Award Winner and Master Chef at Sur La Table Online Culinary Institute. Cooking is about more than just having a great recipe. It's about learning the skills and techniques that deliver the best results time and time again. That's why we've developed a Cooking Methods course with over 100 recipes, lessons, and practice activities that cover everything – from frying to sautéing, to braising and roasting.

[Scott Conant] And you'll discover the plating tricks restaurants use every day to make your meals look as good as they taste, all from the comfort of your own home. Plus, I'll serve up some of my personal tips and tricks to help elevate your culinary creations. Looking forward to seeing you in the kitchen.