

Ask a scientist - RMPS Science Week 2021

Roberta, Chef

How do you make food taste so good?

It is really important to make sure you use good, fresh produce to cook with. It then must be seasoned correctly with salt to enhance the flavour and served at the correct temperature.

How do you experiment and how do you know what to put in?

I spend lots of my spare time trying to pair different ingredients together. I then have to taste them and check different quantities to ensure the dish is well balanced. Sometimes the experiments work, and other times they don't.

Can cooking be dangerous?

Cooking can be dangerous if you're not careful and safety is one of the first things you learn about as a chef. There are lots of sharp and hot objects and you must communicate with the other people in the kitchen if you are behind them with something hot or sharp.

Why did you pick to be a chef?

I like to be creative and see people smiling while they're eating good food.

Do you have hot sauce?

Yes, we make our own hot sauce with a secret recipe to serve with oysters but it's delicious with everything!