

# 10 Techniques Every Home Cook Should Know

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Food & Wine

March 25, 2015

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Your chopping skills are on point. You can fillet a fish like a pro. You can even tell the doneness of a steak by feel. But there's always another technique to master. Here, star chefs share the skills that they think every home cook should know.

**How to make pasta dough.** “You only need flour and eggs, and you can go in so many different directions, whether it's for a filled pasta, a ribbon or another shape, baked, with butter or another sauce, from this region or that,” says Quince chef Michael Tusk. “It's an everyday staple, but there's the alphabet of pasta dishes to learn. It's very therapeutic, too: making the well, putting the eggs in, the kneading, it's just very satisfying from start to finish.”