

## Unit 307: Produce and present advanced starters using standardised recipes

### Worksheet 12: Prepare dressings, sauces, chutneys and relishes to accompany starters

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List five pieces of **equipment** which can be used in the preparation of dressings, sauces, chutneys and relishes:

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

Explain the following terms in relation to **preparation methods**:

Emulsifying

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Infusing

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Pureeing

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Explain the following term in relation to **dressings** and give a menu example using the dressing:

- Regional dressings

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Research the recipe for salsa verde and give a menu example:

What is tapenade?