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

**Worksheet 13: Prepare dressings, sauces, chutneys and relishes to accompany starters**

List the **quality checks** which should be madeduring the making of dressings, sauces, chutneys and relishes:

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

Explain the **finishing** methods for a range of sauces:

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Describe the making of the following sauces (hot and cold) and give a menu example for each: sauce

* Mayonnaise

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* Hollandaise

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* Remoulade sauce

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* Pesto

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* Compound butters

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State the differences of preparation and cooking of hollandaise and bearnaise warm emulsion sauces:

Give two derivatives of hollandaise sauce:

Give 2 derivatives of bearnaise sauce: