Unit 307 Worksheet 13

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 made during the making of dressings, sauces, chutneys and relishes: 1	
2	
3	1.
3	2
4	
Explain the finishing methods for a range of sauces: Describe the making of the following sauces (hot and cold) and give a menu example for each: sauce	
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•	Hollandaise
•	Remoulade sauce
•	Pesto
•	Compound butters
State t	he differences of preparation and cooking of hollandaise and bearnaise warm emulsion s:
Give tv	vo derivatives of hollandaise sauce:
Give 2	derivatives of bearnaise sauce: