

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 14: Prepare dressings, sauces, chutneys and relishes to accompany starters

List four **finishing** methods for dressings, sauces, chutneys and relishes for of starters:

1. _____
2. _____
3. _____
4. _____

Explain the **quality checks** to be made during the making of dressings, sauces, chutneys and relishes:

Identify a standardised starter that each **chutney** could be served with:

- Fig and apple chutney
- Tomato chutney
- Mango chutney
- Caramelised onion chutney
- Regional chutneys

Describe the following butter sauces:

Clarified butter

Beurre noisette (nut brown butter)

Beurre noir (black butter)
