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

# Worksheet 2: Prepare and cook soups and advanced hot starters

List the importance of ensuring the **quantity** of ingredients when producing recipes:

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Describe the following preparation methods:

* Clarifying butter

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* Purging

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* Tenderising

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List eight pieces of **equipment** which can be used when making hot soups and hot starters:

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What are the two main classifications of shellfish?

Explain the term “en papilotte” and describe the advantages of this method of cookery:

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