

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 13: Prepare dressings, sauces, chutneys and relishes to accompany starters (Tutor)

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

- Correct temperature
- Timing
- Texture
- Correct degree of cooking
- Seasoning

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

- Correct consistency
- Flavour
- Balance
- Garnishing
- Dressing
- Storage
- Chilling

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

- Pesto

- Compound butters

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

Give two derivatives of hollandaise sauce:

Mousseline with lightly whipped cream

Maltase with the zest and juice of a blood orange

Give two derivatives of bearnaise sauce:

Choron tomato concasse

Foyot meat glaze

Paloise mint instead of tarragon