

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 15: Prepare dressings, sauces, chutneys and relishes to accompany starters (Tutor)

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:

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

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

Butter that has been melted and skimmed. The butter is carefully poured off to leave the milky residue behind giving a clear fat that can reach high temperatures without burning, can be used to seal parfaits and rillettes.

Beurre noisette (nut brown butter)

This is the caramelisation of the milk and butter solids. It is achieved by placing hard butter in a moderately hot pan and bringing to a foam.

Beurre noir (black butter)

This is beurre noisette taken a little further to almost burn and then stopped with a splash of vinegar.