

Unit 308: Produce and present advanced main course dishes using standardised recipes

Worksheet 7: Prepare, cook and finish hot sauces

1. Explain the following hot sauces preparation methods:

Making a roux

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Passing

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Skimming

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Straining

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2. Describe the following sauces:

Gravy-based

- ---

Emulsified

- ---

Reductions

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3. Describe five velouté derivatives:

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4. List five reduction sauces:

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5. Describe the following finishing methods for hot sauce and list a sauce that can be finished using this technique:

Liaison

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Monte au beurre

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