

Unit 307: Produce and present advanced starters using standardised recipes

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

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

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

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

Describe the making of the following sauces (hot and cold) and give a menu example for each: sauce

- Mayonnaise

- Hollandaise

- 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:

Give 2 derivatives of bearnaise sauce: