

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 11: Prepare dressings, sauces, chutneys and relishes to accompany starters (Tutor)

List eight ingredients which can be used in the preparation of dressings, sauces, chutneys and relishes:

Any of the following:

- Egg
- Vinegar
- Vegetable oils
- Mayonnaise
- Balsamic vinegar
- Mustards
- Fish sauce
- Hot sauce
- Spices
- Sugar
- Fruits
- Herbs
- Chillies
- Vegetables
- Cheese
- Buttermilk
- Ginger

Briefly explain how you would apply the following statements in relation to the **quantity** of ingredient:s

Adjusting ingredients

Adapt standardised recipe

Increasing yield amount

Explain the following term in relation to **dressings** and give a menu example using the dressing

- Vinaigrette
- Thousand island dressing
- Caesar dressing
- Balsamic dressing
- Regional dressings
