**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 madeduring 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

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* Pesto

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* Compound butters

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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