

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 8: Prepare, cook and serve cold soups and advanced cold starters and mezze (Tutor

Explain the different methods of cookery for cold soups, advanced cold starters and mezze:

Baking

Cooking in an oven

Combination

More than one cooking method.

List four **quality checks** during the cooking of cold soups, advanced cold starters and Mezze

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

Describe the following **ingredients** and give a menu example incorporating each item:

Dairy products

Creams, (single, whipping, double) butters, yoghurt, crème fraiche, sour cream, etc.

Pasta

Fresh, frozen and dried for a range of shapes and stuffed pasta.

Pastry

Savory pastry items could include puff pastry, rough puff pastry, brick paste, hot water paste, short crust pastry, filo paste, spring roll paste.

What is gnocchi? List three types and give a menu example:

Gnocchi is soft dumplings made from ingredients such as semolina, wheat flour, potato, and choux pastry:

- gnocchi piedmontaise
- gnocchi romaine
- gnocchi Parisienne