



Hospitality and Catering

Producing hot and cold desserts

Lesson 7

Increase your knowledge and experience of producing hot and cold desserts with this course.





Finishing and decorating desserts

Knowing different techniques and ways to decorate dessert can add colour and decoration to the dish.





Glazing

Hot dessert can be dusted with icing sugar and then placed under the salamander or using a blow torch to melt or 'glaze' the sugar until it is light golden brown.





Saucing

This is to simply pour a hot sauce over a dish. Sauces can be served separately for the customer to do the saucing.

Custard over Jam Sponge.





Dusting

Lightly tapping a sieve filled with icing sugar to 'dust' over the product.





Tuiles

These are very thin biscuits which can be served to compliment texture of a dish because they are crunchy and to help eat the dish by using the biscuit as a spoon.





Feathering

Small dots of fruit coulis dropped onto a cream-based sauce. A toothpick is used to draw out from the centre of the coulis into the sauce. This is a 'feathering effect'.





Eggs can be dangerous

Because eggs may contain salmonella bacteria it is important to check temperatures when cooking items and also holding items on a hot buffet or counter.

Cook above 70°C

Hold above 63°C





Allergies

It is important to label your ingredients for the customer and give them warnings about product ingredients





Healthy options

Replace sugar with natural sweeteners –
Stevia

Replace dairy with low fat options.





Healthy options

Remove deep fried items from the menu.

Include more fruit-based dishes.





Revision Activity 7

**How do you make a
dessert healthier?**