



Hospitality and Catering

Producing egg dishes

Lesson 3

Understand how to handle, store and produce various egg dishes by completing this course.





Separating egg yolk and whites

Sometimes we need to separate egg whites and yolk when we are preparing:

- Meringue for desserts
- Souffles





How to separate- Version 1

- Gently crack and separate the whole egg into 2 halves
- Allow egg white to fall into a bowl





How to separate- Version 1

- Pour the remain egg yolk between each half, allowing the white to fall away
- Make sure no shell falls into the egg whites





How to separate- Version 2

- Gently crack and empty the inside of the egg into a bowl
- Using your hands or a slotted spoon, gently lift out the egg yolk





Egg white for meringue

If there is any yolk left in the white it must be removed or start the whole process again.





Egg white for meringue

Egg yolk will prevent egg white from whipping and forming a nice foam for making products such as meringue.





Making meringue

- Using a whisk and bowl
- Vigorously whisking the egg white creates bubbles.
- The bubbles create a foam.





Making meringue

- Adding sugar supports the foam
- Cooking gently sets the foam without colour





Revision Activity 3

**Describe how to separate
egg yolk and egg whites?**