



Hospitality and Catering

Producing hot and cold desserts

Lesson 6

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





Types of hot desserts

Many different classifications which can change by adding flavours and different ingredients.



Batter based – beignet

Soft fruit can be dipped in batter and then deep fried as ‘fritters’ or Beignets. e.g. banana fritter

Small bite sizes of golden brown, crispy battered items.





Souffle

This is a type of cooked meringue.

Whipped egg white is mixed with egg yolk, flours and then baked in small pots. The mix will rise and then set as it cooks.





Sponge based

Sponge puddings which are cooked with sauces or fruit. They are usually baked or steamed.

Can be made in individual moulds for presentation.

Toppings: jam, chocolate, toffee and treacle





Milk based

A mixture of milk and egg which sets when baked. The raw mix is poured over layers of buttered bread or rice.

Rice pudding or bread and butter pudding.





Suet based

This is like a sponge but is more of a dough that is made with suet and not butter. It is usually steamed with fruit. It can be rolled like a swiss roll with a filling.

Jam Roly-Poly





Crepes and pancakes

A mix of egg, flour and sugar which is poured into a crepe pan or a frying pan to create a thin layer of cooked mix. It should be golden brown on both sides.

Usually served with sauces, syrups and fruit.





Convenience products

In busy kitchens we can use pre-mix packets for hot desserts, this provides a consistent product if we follow the instructions.

- Sponge mix
- Pancake mix
- Custard powder





Revision Activity 6

List two types of hot desserts?