

UNIT - 1

Appetizers, Garnishes and Sandwiches

Topic 1: Hot Appetizers

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School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management



HOT HORS D'OEUVRES

- BEIGNETS / BATTER FRIED / Eritters-Tempura Orly batter / Beer Batter, A la anglaise (crumb fried) tarter sauce
- Skewered Appetizers
- BROCHETTES, teriyaki skewers
- KEBABS, shashlik, satay
- CROQUETTE
- DOUGH WRAPPED HORS D'OEUVRES
- FLATBREADS
- MISCELLANEOUS HOT HORS D'OEUVRES



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1. Spring Rolls– oriental –deep fried
2. Wontons –oriental –deep fried
3. Sausage puffs- pigs in blanket-
Baked
4. **Strudel- Baked**
5. **Turnovers –Baked/Deep fried**



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Flat breads starters / Horsd'oeuvres

1. Mini pizza
2. Bruschetta

Classical Horsd'oeuvres

1. Quiche – small tart/Tartlet shell- filled with stuffings plus eggs , cheese and cream generally served hot 🔥 –chicken ,seafood, spinach, mushroom
2. Pie- closed

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ATTREAUX



They consist of small, identical sized slices of various food items placed on wooden or bamboo skewers

They are coated with a reduced sauce such as duxelle, béchamel or veloute. After chilling they are breaded and are deep fried for immediate service.

This can be frozen after breading

Classically the bamboo skewers are removed and replaced with decorative metal skewers, of the same name

They are arranged in a crown by sticking them in a large crouton or rice mold.

It is garnished with chopped parsley.

BEIGNET (FRITTERS)

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An item or mixture of ingredients dipped in a batter and deep fried.

Solid items to be fried should be blotted dry and lightly dusted with flour before being dipped in the batter.

These should be then fried golden brown in fat that is heated to 375 degrees F . This temperature ensures crisp product with the least absorption of fat.

These have to be fried just before service.

Presentation of beignets should be done on a serviette

The traditional garnish is fried parsley

They should be served with appropriate sauces.

BOUCHEE

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Bouchee means mouth or mouthful

It is like miniature vol-au-vent , which is a puff paste patty shell It can have limitless variety of fillings.

They can range in size from 1 ½ to 3 inches in diameter.

They can have any shape- round, rectangle, square triangle.

After baking, these can be held well in airtight containers.

They can be stored at room temperature for up to 7 days

For longer storage they can be frozen

These should be reheated before service along with the filling , and then served immediately.

If served for a buffet, they should be served in the chafing dish to keep them hot.

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These are like attereaux but are not coated with a sauce.

These are grilled or broiled instead of deep- fried.

It is normally marinated seafood or meat, interspersed on a skewer with colorful vegetables.

They are served with compound butters, piquant sauce .

RISSOLES



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Filled with the finely diced mixture or a forcemeat.

It is deep fried

The fillings should be flavorful.

Rissoles freeze well and should be thawed unwrapped before cooking.

Is served as a finger food

It is not accompanied by a sauce.

OTHER HOT HORS D OEUVRES



- Mini- eggrolls
- Mini-quiche
- Drumettes
- Swedish meat balls
- Cocktail franks
- Cocktail sausages
- Fried shrimps

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- Calamari
- Fried cheese sticks

SERVICE OF HORS D OEUVRES



- Buffet style service – the appetizers are laid on the buffet table Large trays are often used for these The appetizers are attractively presented

Mirrors are used for the displays

Hot appetizers should be served in chafing dishes

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The waiters take the food to the guests

Lends a more elegant air to the function

Gives better control of the flow of the food and alcohol.

Smaller butler trays are needed .these are usually silver draped with a napkin or a doily.



The logo of Galgotias University is a circular emblem with a stylized 'G' in the center. The 'G' is composed of three curved segments in yellow, blue, and red. The background of the emblem is a light purple/pinkish hue.

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References :

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3. The Larder Chef by Leto and Mojo
4. Garde Manger by D.D. Sharma
5. On Cooking –Sarah Labensky
6. Basic Training Kitchen- Chef Vikas Singh

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