

UNIT – 4

Topic : Types of Hot Desserts

GALGOTIAS
UNIVERSITY

Introduction

- French classical menu
- Final course of meal
- All is well that ends well
- A la carte and buffet desserts
- Changes in modern day bakery and pastry
- Taste and presentation

Hot Desserts

- Puddings
- Hot soufflés
- Deep fried desserts
- Tarts and pies
- Crepes and pancakes
- Laminated pastries
- Fruit based hot desserts



GALGOTIAS
UNIVERSITY

Hot Puddings

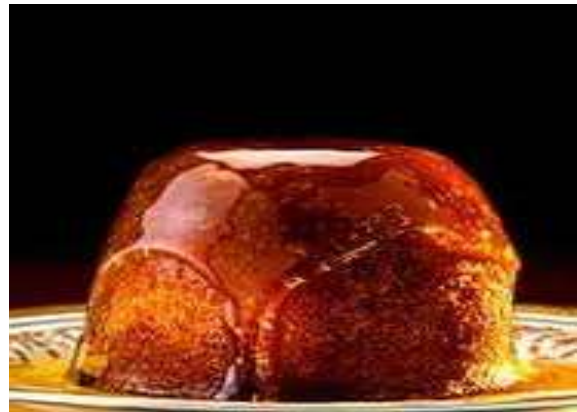
Milk pudding



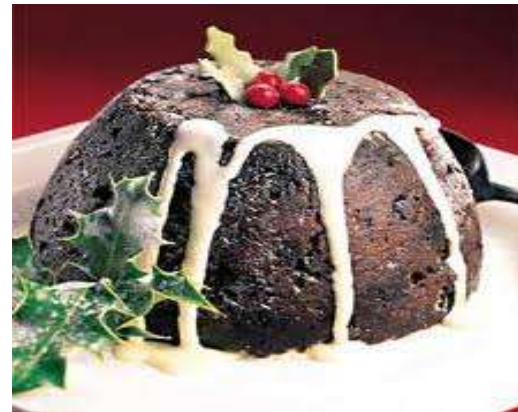
Baked egg custard



Sponge pudding



Christmas pudding



Pineapple upside down pudding



Charlotte pudding



Summer pudding



Hot soufflés

- Base
- Flavorings
- Eggs
- Baking temperature
- Serve immediately
- Panada



GALGOTIAS
UNIVERSITY

Deep fried desserts

Beignets



Choux fritters



Helado frito



Toffee banana



Daarsaan



Tarts and pies

- Base
- Filling
- Topping



GALGOTIAS
UNIVERSITY

Filling for tarts and pies

Starch based



Custard based



Puree based



Nut pastes



Sugar



Cake batters



Crepes and pancakes

- Crepes / Pancakes
- Pancake batter
- Crepe mixture
- Quality of a batter and mixture

GALGOTIAS
UNIVERSITY

Laminated pastries

Eccles



Turnovers



Lebanese baklava



Strudel



Tarte tatin



Fruit based hot desserts

Baked



Compotes



Flambéed fruits



References :

1. International Food Production -By Chef Bali
2. Professional Garde Manger-By Culinary Institute of America
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

GALGOTIAS
UNIVERSITY