

PLATED DESSERTS

Quiz



1. What three components consists of a plated dessert?
2. How many colors are suggested per plate?
3. What is used to pipe chocolate and strawberry sauce?
4. When piping how high does the tip need to float above the plate?
5. What is one way we can cut the sweetness of a plated dessert?
6. Name two reasons why we macerate fruit?
7. What kind of textures should we create in desserts?
8. What are the ways you can decorate plated desserts?