**Key – Dish colour key**

**Double Chocolate Biscotti**

**Italian Chocolate Mousse**

**Italian Chicken and Mushroom Ravioli and Roux sauce**

**Tomato, Basil and Mozzarella Salad**

**Chocolate decoration**

**Time Plan**

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| **Time** | **Order of Work** | **Special Points** |
| 9:00 | **Mise en Place**   * In my set up time I will prepare my pasta dough so it has time to stand for an hour. * Sift 300g strong flour and salt in to a bowl and make a hole in the middle. * Pour in 3 beaten eggs * Mix everything well and then use your hands to knead into smooth dough. * Cover and leave to stand for an hour. * Weigh all my ingredients and collect equipment and serving dishes. | Clean the worktops and make sure all equipment is clean.  Put all perishable foods in the refrigerator.  Cover food ready for use |
| 10:00 | **Double Chocolate Biscotti**  Preheat oven to 190C  Cream together 50g butter and 62.5g caster sugar with an electric mixer.  Gradually beat in 2tbs of cocoa powder and 1tsp of baking powder. Beat for 2 minutes.  Beat in 1 egg then stir in 100g plain flour by hand.  Mix in the chocolate chips.  Cover dough and chill for 10mins | Place dough in fridge to chill. Set timer. |
| 10:15 | **Italian Chocolate Mousse**  Break 100g dark chocolate into pieces.  Melt the chocolate using a Bain-marie  Remove bowl and let it cool down a bit. | Leave on the side to cool |
| 10:25 | Divide dough into two parts, and roll each part into a log shape and place on a lightly greased baking tray about 10cm apart. Flatten slightly.  Bake for 20 to 25 minutes or until skewer comes out clean. |  |
| 10:35 | Make chocolate decoration and put in fridge to set. | Make sure chocolate is the same thickness all the way through.  Be careful when removing acetate from chocolate as chocolate can break. |
| 10:40 | Crack 1 egg and separate the yolk from the white- put in separate bowls.  Put egg white in glass bowl.  Use hand mixer to beat the egg yolks and 1tsp sugar together until the mixture is a pale yellow colour.  Mix the yolk mixture into the chocolate.  Mix in the tablespoon of coffee.  In a separate bowl, beat 120ml of whipping cream until it forms soft peaks.  Use a metal spoon to fold the whipped cream into the chocolate mix  In a glass bowl use an electric whisk and mix the egg whites until they form stiff peaks.  Again using a metal spoon mix the egg whites in to the chocolate mixture.  Spoon into chocolate decoration on a plate and place in fridge. | **Make sure the chocolate isn’t too hot or the egg will cook.**  Remove biscotti from oven and leave to cool on tray for five minutes then on wire rack cool for one hour. |
| 11:00 | **Italian Chicken and Mushroom Ravioli**  Heat ½Tbs butter in a frying pan.  Add 125g of finely chopped mushrooms, and 125g of finely chopped oyster mushrooms, to the pan. Also add 1 finely chopped shallot. Heat until the liquid has evaporated.  Add oregano and parsley and heat for a short while.  Add 1Tbs of double cream and bring everything to the boil.  Stir in the parmesan and season with salt and pepper.  Knead the pasta dough and roll out very thinly either with a pasta machine or rolling pin.  Lightly flour a work surface and lay the dough on it.  Cut the dough into 4cm squares or circles using a pastry cutter.  Cook 2 chicken breasts in a frying pan then cut finely and mix with the mushroom mixture.  Put the mushroom and chicken filling in to the middle half of the dough squares.  Brush the remaining squares with egg whites and place with the brush side down over the filling. | Make sure to keep chicken refrigerated until needed and not cross contaminate with other foods, such as cooked foods. Always use red chopping boards when chopping chicken. Make sure chicken is thoroughly cooked, use temperature probe to check it has reached 75 degrees |
| 11:20 | **Roux sauce**  Grate 15g cheese and put it to one side.  Put 20g margarine, 20g plain flour and 100ml milk into a pan.  Heat over a low heat- stir constantly with a whisk.  As the sauce heats up it will thicken. When it begins to thicken remove from the heat.  Add the grated cheese and any seasoning and stir until the cheese has melted. |  |
| 11:25 | Cut each loaf into 2cm wide diagonal slices. Place slices on an ungreased baking tray and bake at 160C for 9minutes. Turnover and bake for 7 to 9 minutes. Cool completely. | Be careful when cutting the biscotti as it breaks easily. Also be careful that the knife doesn’t slip. |
| 11:35 | **Tomato, Basil and Mozzarella Salad**  Cut circles into the mozzarella.  Cut the cherry tomatoes in half.  Place the basil leaves on the plate and place the tomatoes and mozzarella in place.  Chop up basil leaves and mix with olive oil and sprinkle over dish. |  |
| 11:45 | Plate up all dishes  Clear and wash up | Make sure plates are neatly presented and clear of spillages.  Make sure all equipment is clean and dry properly. |
| 12:00 | Finish |  |