

Crown Copyright Reserved

JSP 404

**MANUAL OF
CATERING SERVICES**

Volume Two

RECIPES

1993

AMENDMENTS

<i>Amendment No</i>	<i>Section</i>	<i>Date of Insertion</i>	<i>Amendment No</i>	<i>Section</i>	<i>Date of Insertion</i>	<i>Initials</i>

Introduction

1. The aim of this manual is to provide standard recipes and methods for use in unit catering departments and in training.
2. Propositions for amendments or additions to the text should be made through normal service channels to:

PCIS
DFS IPT
Spur 12 Beckford
Ensleigh
BATH BA1 5AB

Contents

PART 1 - GENERAL

<i>Section</i>	<i>Page</i>
a. Culinary	A1
b. French culinary terms	B1
c. Metric equivalents	C1
d. Herbs and spices	D1
e. Basic methods of cooking	E1
f. Nutritional guidelines	F1
g. Microwave cookery	G1
h. Cheese	H1
i. Raw meat preparation	I1
j. Home freezing	J1
k. Packed meals	K1

PART 2 - KITCHEN

<i>Chapter</i>	
1. Stocks and glazes	1-1
2. Basic preparations	2-1
3. Thickening agents	3-1
4. Sauces	4-1
5. Hors d'oeuvres	5-1
6. Soups	6-1
7. Fish	7-1
8. Beef	8-1
9. Lamb	9-1
10. Pork	10-1
11. Veal	11-1
12. Bacon	12-1
13. Offal	13-1
14. Poultry	14-1
15. Game	15-1
16. Sausages	16-1
17. Stuffings	17-1
18. Pasta	18-1
19. Rice	19-1
20. Pizza	20-1
21. Eggs	21-1
22. Savouries and cocktails	22-1
23. Potatoes	23-1
24. Vegetables	24-1
25. Salads	25-1

PART 3 - PASTRY

<i>Chapter</i>	
26. Bases and preparations	26-1
27. Sauces/butters	27-1
28. Biscuits	28-1
29. Pastries/small cakes	29-1
30. Gateaux/torten	30-1
31. Cakes	31-1
32. Yeast products	32-1
33. Bread/rolls	33-1
34. Cold sweets	34-1
35. Hot sweets	35-1
36. Iced sweets	36-1
37. Petits fours	37-1

PART 4 - GURKHA COOKERY

<i>Chapter</i>	
38. Basic preparations	38-1
39. Rice dishes	39-1
40. Dal dishes	40-1
41. Meat dishes	41-1
42. Poultry dishes	42-1
43. Fish dishes	43-1
44. Egg dishes	44-1
45. Potato and vegetable dishes	45-1
46. Chutneys	46-1
47. Breads	47-1
48. Snacks	48-1
49. Sweet dishes	49-1

PART 5 - SPECIAL SKILLS

<i>Chapter</i>	
50. Cold buffets	50-1
51. Royal icing	51-1
52. Marzipan	52-1
53. Chocolate	53-1
54. Speciality cakes	54-1
55. Gum paste	55-1
56. Pulled and souffle sugar	56-1
57. Potato work	57-1
58. Spit roasting	58-1
59. Bottling	59-1
60. Chutneys and pickles	60-1
61. Jam	61-1
62. Jelly making	62-1
63. Marmalade	63-1

Index

	<i>Page</i>		<i>Page</i>
PART 1 - GENERAL			
<i>Section</i>			
a. Culinary terms	A-1		
b. French culinary terms	B-1		
c. Metric equivalents	C-1		
d. Herbs and spices	D-1		
e. Basic method of cooking	E-1		
f. Nutritional guidelines	F-1		
g. Microwave cookery	G-1		
h. Cheese	H-1		
i. Raw meat preparation	I-1		
j. Home freezing	J-1		
k. Packed meals	K-1		
PART 2 - KITCHEN			
CHAPTER 1 - STOCKS AND GLAZES	1-1		
Stocks			
1. Brown	1-3		
2. Chicken	1-3		
3. Court bouillon	1-3		
4. Fish	1-3		
5. Game	1-3		
6. Veal (brown)	1-4		
7. Veal (white)	1-4		
8. White	1-4		
Glazes			
9. Fish	1-4		
10. Meat	1-4		
CHAPTER 2 - BASIC PREPARATIONS	2-1		
Bread items			
1. Croute de flute	2-2		
2. Croutons	2-2		
3. Fried	2-2		
4. Garlic	2-2		
5. Melba toast	2-2		
6. Sippets	2-2		
Butters (cold)			
7. Anchovy	2-3		
8. Garlic	2-3		
9. Lobster/Crayfish	2-3		
10. Parsley	2-3		
11. Salmon	2-3		
12. Shrimp	2-3		
(hot)			
13. Black	2-3		
14. Clarified	2-3		
15. Nut brown	2-3		
Jellies			
16. Aspic	2-4		
17. Chicken aspic	2-4		
18. Fish aspic	2-4		
19. Game aspic	2-4		
Unclassified			
20. Blanc	2-4		
21. Marinade	2-5		
22. Porridge	2-5		
23. Socle	2-5		
24. Vegetable garnishes for cold dishes	2-5		
CHAPTER 3 - THICKENING AGENTS	3-1		
Roux			
1. Beurre manie	3-3		
2. Blond	3-3		
3. Brown	3-3		
4. White	3-3		
Liaisons			
5. Arrowroot	3-3		
6. Blood	3-3		
7. Cornflour	3-3		
8. Egg yolks	3-3		
9. Egg yolks and cream	3-3		
10. Fecule	3-3		
CHAPTER 4 - SAUCES	4-1		
Brown			
1. Brown	4-3		
2. Demi-glace	4-3		
3. Bordelaise	4-3		
4. Robert	4-3		
5. Charcutiere	4-3		
6. Chasseur	4-3		
7. Devilled	4-4		
8. Jaeger	4-4		
9. Maderia	4-4		
10. Onion	4-4		
11. Orange	4-4		
12. Piquante	4-4		
13. Poivrade	4-5		
14. Reform	4-5		
Butter			
15. Bearnaise	4-5		
16. Choron	4-5		
17. Foyot	4-5		
18. Hollandaise	4-5		
19. Maltaise	4-6		
20. Mousseline	4-6		
21. Paloise	4-6		
Cold			
22. Andalouse	4-6		
23. Cocktail	4-6		
24. Cumberland	4-6		
25. Green sauce	4-6		
26. Mayonnaise	4-7		
27. Remoulade	4-7		
28. Tartare	4-7		
Dressings			
29. Acidulated cream	4-7		
30. French	4-7		
31. Lemon and honey	4-7		
32. Vinaigrette	4-7		
33. Yoghurt	4-7		
Veloute			
34. Americaine	4-8		
35. Caper	4-8		
36. Chicken	4-8		
37. Fish	4-8		
38. Mushroom	4-8		
39. Nantua	4-9		
40. Shrimp	4-9		
41. Supreme	4-9		
42. White wine	4-9		

INDEX	<i>Page</i>
CHAPTER 4 - continued	
43. Zigeuner	4-9
White	
44. White	4-9
45. Cheese	4-10
46. Mornay	4-10
47. Cream	4-10
48. Egg	4-10
49. Mustard	4-10
50. Onion	4-10
Unclassified	
52. Apple	4-10
53. Barbecue	4-11
54. Bread	4-11
55. Chaud-froid (brown)	4-11
56. Chaud-froid (white)	4-11
57. Cranberry	4-11
58. Curry	4-11
59. Horseradish	4-12
60. Jus lie	4-12
61. Mint	4-12
62. Portugaise	4-12
63. Roast gravy	4-12
64. Tomato	4-12

CHAPTER 5 - HORS D'OEUVRES 5-1

Egg	
1. Egg mayonnaise	5-3
2. Stuffed eggs	5-3
Fish	
3. Anchovy fillets	5-3
4. Anchovy fillets, rolled	5-3
5. Caviare	5-3
6. Crab, dressed	5-3
7. Fish mayonnaise	5-4
8. Fish pate	5-4
9. Lobster, Prawn or Shrimp cocktail	5-4
10. Lobster mayonnaise	5-4
11. Mackerel Portugaise	5-4
12. Oysters	5-4
13. Herrings, pickled	5-5
14. Sardines	5-5
15. Smoked fish	5-5
16. Soft roes	5-5
Fruit	
17. Avocado	5-5
18. Florida cocktail	5-5
19. Grapefruit	5-5
20. Grapefruit cocktail	5-6
21. Melon	5-6
22. Melon cocktail	5-6
Meat	
23. Liver pate	5-6
24. Smoked meat	5-6
Vegetables	
25. Cucumber and Pimento	5-6
26. Gherkins	5-6
27. Globe artichoke	5-6
28. Grecian style	5-7
29. Olives	5-7
30. Portugese style	5-7
31. Tomatoes Americaine	5-7

CHAPTER 6 - SOUP 6-1

Broth	
1. Beef	6-3

INDEX	<i>Page</i>
CHAPTER 6 – continued	
2. Chicken	6-3
3. Chicken gumbo	6-3
4. Cock-a-leekie	6-3
5. Household soup	6-3
6. Minestrone	6-4
7. Scotch	6-4
Cold	
8. Gazpacho	6-4
9. Vichyssoise	6-4
Consomme	
10. Beef	6-5
11. Chicken	6-5
12. Fish	6-5
13. Brunoise	6-5
14. Celestine	6-6
15. Julienne	6-6
16. Madrilene	6-6
17. Paysanne	6-6
18. Petit Marmite	6-6
19. Profiteroles	6-7
20. Royal	6-7
Cream	
21. Agnes sorel	6-7
22. Asparagus	6-7
23. Cauliflower	6-7
24. Celery	6-7
25. Chicken	6-8
26. Cucumber	6-8
27. Lobster bisque	6-8
28. Mushroom	6-8
29. Onion	6-8
30. Solferino	6-9
31. Tomato	6-9
32. Water cress	6-9
Puree	
33. Ambassador	6-9
34. Green pea, dried	6-9
35. Green pea, fresh	6-10
36. Lentil	6-10
37. Potato	6-10
Unclassified	
38. French onion	6-10
39. Mulligatawny	6-11
40. Oxtail	6-11
41. Cream Germiny	6-11

CHAPTER 7 - FISH 7-1

Baked	
1. Fish fillets	7-4
2. Fish, fillets St Germaine	7-4
Cold	
3. Fish fillets in aspic	7-4
4. Fish fillets Italienne	7-4
5. Fish fillets Parisienne	7-5
6. Salmon, decorated	7-5
7. Salmon	7-5
8. Salmon mayonnaise	7-5
9. Trout in aspic	7-6
Cooked fish	
10. Fish cakes	7-6
11. Fish and potato pie	7-6
12. Kedgeriee	7-6
13. Salmon Coulibiac	7-6
Farces/mousse	
14. Fish mousse	7-7
15. Fish pate	7-7
16. Fish quenelles	7-7
17. Fish stuffing	7-7
Fried (deep)	
18. Fish in batter	7-7
19. Fish in breadcrumbs	7-8

20. Goujons	7-8
INDEX	<i>Page</i>
CHAPTER 7 - continued	
21. Whitebait	7-8
Fried (shallow)	
22. Fish Meuniere	7-8
23. Fish Belle Meuniere	7-8
24. Fish Doria	7-9
25. Fish Grenobloise	7-9
26. Fish fillets Murat	7-9
27. Herring	7-9
Grilled	
28. Fish fillets and white fish	7-9
29. Fish whole	7-10
30. Fish fillets Caprice	7-10
31. Kippers	7-10
Oriental	
32. Fish braised with ginger and spring onion	7-10
33. Fish deep fried with sweetcorn sauce	7-10
34. Prawn braised with vegetables	7-11
35. Prawn curry	7-11
36. Squid rolls with green vegetables	7-11
37. Squid stir fried with green peppers	7-11
Poached (glazed)	
38. Fish fillets Bercy	7-12
39. Fish fillets Bonne Femme	7-12
40. Fish fillets Chauchat	7-12
41. Fish fillets Florentine	7-13
42. Fish fillets Palace	7-13
43. Fish fillets Veronique	7-13
44. Fish fillets Waleska	7-14
45. Poached darnes, troncons and supremes	7-14
46. Trout	7-14
(unglazed)	
47. Fish fillets Americaine	7-14
48. Fish fillets Dieppoise	7-15
49. Fish fillets Duglere	7-15
50. Fish fillets Portuguese	7-15
51. Fish fillets Suchet	7-16
52. Fish fillets Vin Blanc	7-16
Unclassified	
53. Skate in black butter	7-16
54. Smoked haddock	7-17
55. Smoked haddock Monte Carlo	7-17
Crustaceans (cold)	
56. Crab, dressed	7-17
57. Lobster mayonnaise	7-17
58. Lobster parisienne	7-18
59. Lobster salad	7-18
(hot)	
60. Lobster Americaine	7-18
61. Lobster Cardinal	7-19
62. Lobster Newburg (1)	7-19
63. Lobster Newburg (2)	7-19
64. Lobster Thermidor (1)	7-19
65. Lobster Thermidor (2)	7-20
66. Scampi Americaine	7-20
67. Scampi in batter	7-20
68. Scampi in breadcrumbs	7-20
Molluscs	
69. Mussels Mariniere	7-21
70. Scallops Bercy	7-21
71. Scallops Ostendaise	7-21
72. Scallops Parisienne	7-22
CHAPTER 8 - BEEF	8-1
Boiled	
1. Salt beef	8-4
2. Beef olives	8-4
3. Beef with vegetables	8-4

4. Steak	8-5
INDEX	<i>Page</i>
CHAPTER 8 - continued	
5. Savoury meat balls	8-5
Cold	
6. Fillet	8-5
Composite	
7. Cottage pie	8-5
8. Durham cutlets	8-6
9. Hotpot	8-6
10. Hotpot	8-6
10. Meat loaf	8-6
11. Rissoles	8-6
12. Savoury pancakes	8-6
13. Vienna steak	8-7
Curry	
14. Curried beef	8-7
Fried	
15. Beefburgers	8-7
16. Steak Bearnaise	8-7
17. Steak Bercy	8-7
18. Steak Bordelaise	8-8
19. Steak Chasseur	8-8
20. Steak Portuguese	8-8
21. Steak and onions	8-8
Grilled	
22. Steak vert pre	8-8
23. Minute steak	8-9
Oriental	
24. Beef with peppers and dried mushrooms	8-9
25. Fillet of beef with bean sprouts	8-9
26. Stir fried beef in black bean sauce	8-9
27. Stir fried beef with celery	8-10
28. Stir fried beef with egg Fu Yung	8-10
29. Stir fried beef with green beans	8-10
30. Stir fried beef with green spring onions	8-10
31. Stir fried beef with oyster sauce	8-11
32. Stir fried beef with pineapples	8-11
Pastry covered	
33. Fillet of beef en croute	8-11
34. Fillet of beef Wellington	8-11
35. Minced beef and onion pie	8-12
36. Steak and kidney pie	8-12
37. Steak and kidney pudding	8-12
38. Steak and mushroom pie	8-12
39. Steak and vegetable pie	8-12
Roast	
40. Fillet of beef	8-13
41. Roast beef and Yorkshire pudding	8-13
42. Sirloin Bruxelloise Judic	8-13
Saute	
43. Stroganoff	8-14
Stew	
44. Beef Bourguignonne	8-14
45. Brown Stew and dumplings	8-14
46. Carbonnade	8-14
47. Chilli Con Carne	8-15
48. Goulash	8-15
49. Savoury mince	8-15
CHAPTER 9 - LAMB	9-1
Composite	
1. Best end Boulangere	9-2
2. Chump chop Champvallion	9-2
3. Lancashire hot pot	9-2
4. Moussaka	9-2
5. Shepherds pie	9-3

INDEX	<i>Page</i>	INDEX	<i>Page</i>
CHAPTER 9 - continued		CHAPTER 11 - VEAL	11-1
Curry		Fried	
6. Curried lamb	9-3	1. Chops	11-2
7. Chops/Cutlets	9-3	2. Cutlets breadcrumbed	11-2
8. Cutlets breadcrumbed	9-3	3. Escalope Cordon Bleu	11-2
9. Cutlets Reform	9-4	4. Escalope Holstein	11-2
10. Noisettes/Rosettes Clamart	9-4	5. Escalope Milanaise	11-2
Grilled		6. Escalope Viennoise	11-3
11. Chops	9-4	7. Jaeger Schnitzel	11-3
12. Kebab a La Grecque	9-4	8. Zigeuner Schnitzel	11-3
Pastry		Pastry covered	
13. Cornish pasties	9-5	9. Veal and ham pie	11-3
Roast		Roast	
14. Best end with various garnishes	9-5	10. Loin.shoulder stuffed	11-4
15. Crown	9-5	Saute	
16. Leg	9-5	11. Veal saute	11-4
17. Saddle	9-6	Stew	
18. Shoulder	9-6	12. Blanquette	11-4
Stew		13. Fricasse	11-5
19. Haricot	9-6	14. Goulash	11-5
20. Irish		15. Veal stew printaniere	11-5
21. Navarin	9-7		
22. Scotch style	9-7	CHAPTER 12 - BACON	12-1
CHAPTER 10 - PORK	10-1	Baked	
Boiled		1. Ham with various garnishes	12-2
1. Pork and pease pudding	10-2	Boiled	
Pork		2. Gammon	12-2
2. Chops	10-2	3. Ham with pease pudding	12-2
3. Chop Flamande	10-2	Braised	
4. Cutlets breadcrumbed	10-2	4. Ham	12-2
5. Belly breadcrumbed	10-2	Farces/mousse	
6. Mock escalope	10-2	5. Ham cornets	12-3
Grilled		6. Ham mousse	12-3
7. Chops	10-3	Fried	
8. Chop Charcutiere	10-3	7. Ham croquettes	12-3
Oriental		Grilled	
9. Barbecued spare ribs	10-3	8. Gammon	12-3
10. Chop Suey	10-3	Pastry covered	
11. Chow Fan	10-3	9. Steamed bacon roll	12-3
12. Deep fried spicy ribs	10-4		
13. Fried Won Ton with sweet and sour sauce	10-4	CHAPTER 13 - OFFAL	13-1
14. Garlic pork rashers	10-4	Boiled	
15. Pork with bean sprouts	10-4	1. Tongue	13-4
16. Pork with celery and bean sprouts	10-5	2. Tripe and onions	13-4
17. Pork ribs with chilli plum sauce	10-5	Braised	
18. Pork and shrimps Won Ton	10-5	3. Heart	13-4
19. Shredded pork with noodles	10-6	4. Sweetbreads	13-4
20. Spring rolls	10-6	5. Oxtail	13-5
21. Stir fried pork with asparagus	10-6	Farces/mousse	
22. Sweet and sour	10-7	6. Liver pate (mousse)	13-5
Pastry covered		7. Liver pate (course)	13-5
23. Pie	10-7	8. Liver pate (fine)	13-5
24. Pie (machine method)	10-7	Fried	
Roast		9. Liver and bacon	13-5
25. Loin with garnishes	10-7	10. Liver and onions	13-6
26. Shoulder	10-7	11. Sweetbreads English style	13-6
Stew			
27. Pork and beans	10-8		

b. Short pastry			4. Margherita	20-2
INDEX		<i>Page</i>	INDEX	<i>Page.</i>
CHAPTER 17 - STUFFINGS		17-1	CHAPTER 20 – continued	
			5. Mushroom	20-2
Savoury			6. San Morenico	20-3
1. Chestnut	17-2		CHAPTER 21 - EGGS	21-1
2. Duxelles	17-2			
3. Parsley and thyme	17-2		Baked	
4. Sage and onion	17-2		1. In cocotte with creamed chicken	21-2
5. Vegetable	17-2		2. Monte Carlo	21-2
Fruit			Boiled	
6. Apricot	17-3		3. Hard	21-2
			4. Soft	21-2
CHAPTER 18 - FARINACEOUS/PASTA	18-1		5. Curried	
			Fried	
Paste			6. Fried	21-2
1. Noodle	18-2		7. Scotch	21-2
Filling			Omelette	
2. Cannelloni/Ravioli	18-2		8. Plain	21-2
Pasta			9. Plain	21-2
3. Cannelloni	18-2		10. Ham	21-3
4. Lasagne	18-2		11. Ham and parsley	21-3
5. Macaroni cheese	18-2		12. Herb	21-3
6. Noodles in butter	18-3		13. Mushroom	21-3
7. Ravioli	18-3		14. Potato	21-4
8. Spaghetti au Gratin	18-3		15. Cheese	21-4
9. Spaghetti Bolognaise	18-3		16. Tomato	21-4
10. Spaghetti Italiane	18-3		17. Chicken liver	21-4
11. Spaghetti Milanaise	18-4		18. Kidney	21-4
12. Spaghetti Napolitaine	18-4		19. Souffle	21-5
Gnocchi			20. Spanish	21-5
13. Parisienne	18-4		Poached	
14. Romaine	18-4		21. Plain	21-5
CHAPTER 19 - RICE	19-1		22. Au gratin	21-5
			23. Benedict	21-5
Boiled			24. Florentine	21-6
1. Basmati	19-2		25. Otero	21-6
2. Brown	19-2		26. Washington	21-6
3. Patna	19-2		Scrambled	
Composite			27. Plain	21-6
4. Fried	19-2		28. With cheese	21-6
5. Nasi Goreng	19-2		29. With ham	21-6
6. Paella	19-3		30. With mushrooms	21-7
Pilaff			31. With tomatoes	21-7
7. Plain	19-3		Sur le plat	
8. A la Grecque	19-3		32. Bercy	21-7
9. Chicken livers	19-3		CHAPTER 22 – SAVOURIES /COCKTAIL PIECES	22-1
10. Savoury	19-4			
Risotto			Cheese dishes	
11. Plain	19-4		1. Balls	22-2
12. Napolitaine	19-4		2. Biscuits	22-2
CHAPTER 20 - PIZZAS	20-2		3. Cheese and onion savoury	22-2
			4. Cheese and potato pie	22-2
Dough			5. Cheese on toast	22-2
1. Yeast	20-2		6. Fritters	22-3
2. Scone	20-2		7. Quiche Lorraine	22-3
Toppings			8. Souffle (cheese)	22-3
3. Basic	20-2		9. Straws	22-3
			10. Tartlets (Ramequins)	22-3
			11. Welsh Rarebit	22-4
			12. Welsh Rarebit with bacon	22-4
			13. Buck Rarebit	22-4
			Barquettes/tartlets (cold)	

14. Barquettes/Tartlets	22-4
INDEX	
CHAPTER 22 – continued	
15. Anchovy	22-4
16. Caviar	22-4
17. Cheese	22-5
18. Cheese and chutney	22-5
19. Cheese and tomato	22-5
20. Chicken	22-5
21. Curried shrimp	22-5
22. Ham and tongue	22-5
23. Lobster	22-5
24. Pimento and chicken	22-5
25. Salmon	22-6
26. Shrimp	22-6
Bouchees (cold)	
27. Bouchees cases	22-6
28. Egg and shrimp	22-6
30. Salmon	22-6
Canapés	
31. Canapé cases	22-6
32. Anchovy	22-6
33. Caviar	22-7
34. Cheese	22-7
35. Egg	22-7
36. Egg and tomato	22-7
37. Ham	22-7
38. Liver	22-7
39. Mussels	22-7
40. Sardine	22-8
41. Ham smoked	22-8
42. Salmon smoked	22-8
43. Prawns and mayonnaise	22-8
Unclassified	
44. Combination sticks	22-8
45. Gherkins	22-8
46. Olives	22-8
47. Silver onions	22-8
48. Stuffed olives	22-8
Bouchees (hot)	
49. Chicken	22-8
50. Curried chicken	22-9
51. Curried fish	22-9
Unclassified	
52. Cheese beignets	22-9
53. Cocktail puffs	22-9
54. Cocktail sausages	22-9
55. Curried meat patties	22-9
56. Goujons of plaice	22-9
57. Meat balls	22-10
58. Mini kebabs	22-10
59. Chicken satay	22-10
60. Scampi in batter	22-10
61. Steak pieces	22-10
Dinner savouries	
62. Angels on horseback	22-11
63. Barquettes Devonshire	22-11
64. Canapé Baron	22-11
65. Canapé Diane	22-11
66. Canapé Guards Club	22-11
67. Canapé Ivanhoe	22-11
68. Canapé Rajah	22-11
69. Canapé St James	22-12
70. Canapé Windsor	22-12
71. Croque Monsieur	22-12
72. Devils on horseback	22-12
73. Mushrooms on toast	22-12

74. Palatinate titbit	22-12
75. Perthshire toast	22-13
76. Reform club savoury	22-13
INDEX	
CHAPTER 22 – continued	
77. Sardines on toast	22-13
78. Spinach souffle	22-13
79. Scotch Woodcock	22-13
INDEX	
Page	
80. Soft roes on toast	22-13
81. Tartlet Calcutta	22-14
82. Tartlet Dorset delight	22-14
83. Tartlet Florentine	22-14
84. Yarmouth toast	22-14
Dips (cold)	
85. Avocado	22-14
86. Cheese	22-14
87. Mayonnaise	22-14
88. Peanut	22-15
89. Yoghurt	22-15
Dips (hot)	
90. Barbecue	22-15
91. Curry	22-15
92. Mustard	22-15
93. Sweet and sour	22-16
94. Tomato	22-16
95. Onion yoghurt	22-16
96. Herb and yoghurt dip	22-16
CHAPTER 23 - POTATOES	
23-1	
Baked	
1. Anna	23-2
2. Boulangere	23-2
3. Dauphin	23-2
4. Dauphinoise	23-2
5. Delmonico	23-2
6. Jacket	23-3
7. Mireille	23-3
8. Savoury	23-3
9. Savoyade	23-3
10. Voisin	23-3
Boiled	
11. Plain	23-3
12. New	23-4
Braised	
13. Berrichone	23-4
14. Fondant	23-4
Duchess/variations	
15. Duchess	23-4
16. Almond	23-4
17. Berny	23-4
18. Croquette	23-5
19. Dauphine	23-5
20. Elizabeth	23-5
21. Lorette	23-5
22. Marquise	23-5
Fried (deep)	
23. Allumette	23-5
24. Bataille	23-5
25. Chipped	23-5
26. Game Chips	23-6
27. Gaufrette	23-6
28. Mignonnette	23-6
29. Pont Neuf	23-6
30. Straw	23-6
Fried (shallow)	
31. Byron	23-6

32. Colbert	23-6
33. Macaire	23-7
34. Noisette	23-7
INDEX	<i>Page</i>
CHAPTER 23 - continued	
35. Parisenne	23-7
36. Parmentier	23-7
37. Potato cakes	23-7
38. Rissolee	23-7
Mashed	
39. Creamed	23-7
Roast	
40. Roast	23-8
41. Chateau	23-8
42. Cocotte	23-8
43. Olivette	23-8
Saute	
44. Saute	23-8
45. Alsacienne	23-8
46. Columbine	23-8
47. Lyonnaise	23-8
 CHAPTER 24 - VEGETABLES	 24-1
Blanched stems	
1. Asparagus	24-2
2. Asparagus points for garnish	24-2
3. Belgium endive, braised	24-2
4. Celery, braised	24-2
5. Sea kale	24-2
Bulbs	
6. Fennel	24-3
7. Leeks, boiled	24-3
8. Leeks, braised	24-3
9. Onions, boiled	24-3
10. Onions, braised	24-3
11. Onions, button glazed	24-3
12. Onions, French fried	24-4
13. Onions, saute	24-4
Composite	
14. Bubble and squeak	24-4
15. Curried mixed vegetables	24-4
16. Ratatouille	24-4
Flowers	
17. Broccoli	24-4
18. Cauliflower, au gratin	24-5
19. Cauliflower, boiled	24-5
20. Cauliflower, cheese sauce	24-5
21. Cauliflower, deep fried	24-5
22. Cauliflower, Hollandaise	24-5
23. Cauliflower, Polonaise	24-5
24. Cauliflower, with white sauce	24-5
25. Globe artichoke	24-6
26. Artichoke bottoms	24-6
Fruits	
27. Aubergine, fried	24-6
28. Aubergine, Nicoise	24-6
29. Aubergine, stuffed	24-6
30. Courgettes, Nicoise	24-7
31. Courgettes, Provencale	24-7
32. Marrow, boiled	24-7
33. Marrow, stuffed	24-7
34. Peppers, stuffed	24-7
35. Tomatoes, grilled	24-7
36. Tomatoes, stuffed	24-8
Fungi	
37. Mushrooms, deep fried	24-8
38. Mushrooms, grilled	24-8
39. Mushrooms, sauted	24-8

Leaves	
40. Brussels sprouts, boiled	24-8
INDEX	<i>Page</i>
CHAPTER 24 - continued	
41. Brussels sprouts, saute	24-8
42. Cabbage, boiled	24-8
43. Cabbage, braised	24-9
44. Cabbage, braised stuffed	24-9
45. Lettuce, braised	24-9
46. Red cabbage, braised with apples	24-9
47. Spinach leaf	24-10
48. Spinach puree	24-10
Podded	
49. Beans, broad boiled	24-10
50. Beans, broad Westphalia	24-10
51. Beans, French boiled	24-10
52. Beans, French sauted with tomatoes	24-10
53. Beans, runner boiled	24-11
54. Mange Tout	24-11
55. Boiled green peas	24-11
56. Peas, French style	24-11
Pulses	
57. Beans, Boston	24-11
58. Beans, butter	24-11
59. Beans, butter with parsley sauce	24-12
60. Beans, haricot	24-12
61. Beans, marrowfat	24-12
62. Pease pudding	24-12
Roots	
63. Beetroot boiled	24-12
64. Carrots, baton	24-12
65. Carrots, creamed	24-13
66. Carrots, glazed	24-13
67. Carrots, puree	24-13
68. Carrots, Vichy	24-13
69. Mixed vegetables, buttered	24-13
70. Parsnips, boiled	24-13
71. Parsnips, roasted	24-13
72. Swedes, boiled	24-14
73. Swedes, puree	24-14
74. Turnips, boiled	24-14
75. Turnips, glazed	24-14
Tubers	
76. Jerusalem artichokes	24-14
Unclassified	
77. Corn on the cob	24-14
 CHAPTER 25 - SALADS	 25-1
Compound	
1. Celery and apple	25-2
2. Coleslaw	25-2
3.. Florida	25-2
4. Japonaise	25-2
5. Meat	25-2
6. Mimosa	25-3
7. Nicoise	25-3
8. Pasta	25-3
9. Potato and apple	25-3
10. Potato and celery	25-3
11. Rice	25-4
12. Russian	25-4
13. Three bean	25-4
14. Tomato and cucumber	25-4
15. Vegetable	25-4
16. Waldorf	25-5

38. Genoise 26-8

INDEX
CHAPTER 25 - continued

	<i>Page</i>
Simple	
18. Beetroot	25-5
19. Capsicum	25-5
20. Celeriac	25-5
21. Celery	25-5
22. Cucumber	25-5
23. Endive	25-6
24. French salad	25-6
25. French bean salad	25-6
26. Green salad	25-6
27. Mixed salad	25-6
28. Orange	25-6
29. Potato	25-7
30. Tomato	25-7

PART 3 - PASTRY
CHAPTER 26 - BASES AND PREPARATIONS

Batters	
1. Baking powder	26-2
2. Egg white	26-2
3. Pancake	26-2
4. Yeast	26-2
Fillings	
5. Almond	26-2
6. Butter cream (cold)	26-2
7. Butter cream (hot)	26-2
8. Fruit puree	26-3
9. Pastry cream	26-3
10. Whipped cream (Chantilly)	26-3
Glazes	
11. Apricot	26-3
12. Arrowroot	26-3
13. Bun	26-3
14. Cornflour	26-3
15. Gum Arabic glaze	26-3
Icings	
16. Almond paste	26-4
17. Pastillage	26-4
18. Petal paste	26-4
19. Petal paste (using a mixer)	26-4
20. Roll on paste	26-4
21. Royal icing	26-5
22. Water icing	26-5
23. Fondant icing	26-5
Jellies	
24. Lemon	26-5
25. Fruit	26-6
26. Wine	26-6
Meringue	
27. Basic	26-6
28. Italian	26-7
Paste	
29. Choux	26-7
30. Flaky (rough)	26-7
31. Flan	26-7
32. Hot water	26-7
33. Puff	26-8
34. Raised pie	26-8
35. Short	26-8
36. Suet	26-8
37. Sweet	26-8
Sponge	

INDEX
CHAPTER 26 - continued

Unclassified	
39. Ganche	26-9
40. Praline	26-9
41. Stock syrup	26-9
42. Savarine syrup	26-9

CHAPTER 27 - SAUCES/BUTTERS 27-1

Butters	
1. Brandy basic	27-2
2. Brandy rich	27-2
3. Rum	27-2
Sauces	
4. Egg custard sauce (Anglaise)	27-2
5. Apricot	27-2
6. Brandy	27-3
7. Chocolate (1)	27-3
8. Chocolate (2)	27-3
9. Coulis (fruit sauce)	27-3
10. Custard	27-3
11. Jam (1)	27-3
12. Jam (2)	27-3
13. Lemon	27-4
14. Melba (fresh)	27-4
15. Melba (alternative)	27-4
16. Orange	27-4
17. Redcurrant	27-4
18. Rum (1)	27-4
19. Rum (alternative)	27-4
20. Sabayon	27-4
21. Syrup	27-5

CHAPTER 28 - BISCUITS 28-1

Moulded	
1. Parkin	28-2
2. Tuille	28-2
Piped	
3. Cats tongue	28-2
4. Cornets	28-2
5. Drop	28-2
6. Lady finger biscuit	28-3
7. Macaroons	28-3
8. Ratafia	28-3
9. Sponge fingers	28-3
10. Victoria	28-3
11. Viennese	28-4
12. Sable paste	28-4
Rolled	
13. Ginger	28-4
14. Rice	28-4
15. Sable	28-4
16. Scotch oatcakes	28-4
17. Shortbread	28-5
18. Spiced	28-5
19. Wine	28-5
Snaps	
20. Brandy	28-5
21. Oatmeal	28-5

INDEX	<i>Page</i>
CHAPTER 29 – PASTRIES SMALL CAKES	29-1
Baking powder	
1. Cherry cakes	29-2
2. Coconut cakes	29-2
3. Fairy cakes	29-2
4. Madelines	29-2
5. Queen cakes	29-3
6. Rock cakes	29-3
Choux pastry	
7. Choux buns	29-3
8. Éclairs	29-3
9. Souffle buns	29-4
10. Swans	29-4
Meringue	
11. Coconut pyramids	29-4
12. Shells/shapes	29-4
Puff pastry	
13. Apple turnover	29-4
14. Banbury cakes	29-5
15. Conversation tarts	29-5
16. Cream horns	29-5
17. Almond slice	29-5
18. Eccles Cakes	26-6
19. Fruit slices	29-6
20. Jalousie	29-6
21. Jam puff	29-6
22. Mille feuille slice	29-7
23. Palmiers	29-7
Scone	
24. Scone mix	29-7
25. Milk	29-7
26. Rich tea	29-8
27. Sultana	29-8
28. Drops	29-8
29. Oatmeal	29-8
Sponge	
30. Battenburg	29-9
31. Fondant slice	29-9
32. Iced Genoise fancies	29-9
33. Swiss tartlets	
Sweet/short pastry	
34. Almond slice	29-10
35. Nelson slice	29-10
36. Apple slice	29-10
37. Bakewell tart	29-10
38. Congress tartlets	29-11
39. Frangipan tartlets	29-11
40. Fruit tartlets	29-11
41. Jam tartlets	29-11
42. Lemon tartlets	29-11
CHAPTER 30 - GATEAUX/TORTEN	30-1
Puff	
1. Mille feuilles	30-2
2. Pithiviers	30-2
Gateau	
3. Basic mix	30-2
4. Coffee	30-3
5. Praline	30-3
6. Springtime	30-3
7. Chocolate walnut	30-3
8. Ginger	30-4

9. Monte Carlo	30-4
10. Cherry	30-4
INDEX	<i>Page</i>
	CHAPTER 30 - continued
11. Coffee acorn	30-5
12. Marzipan fruits	30-5
13. Fresh cream	30-5
Sandwich	
14. Chocolate	30-5
15. Victoria	30-6
Swiss roll	
16. Plain	30-6
17. Chocolate	30-6
18. Yule log	30-6
Torten (bases)	
19. Dobos	30-7
20. Japonaise	30-7
21. Sable	30-7
22. Vanilla sponge	30-7
23. Chocolate sponge	30-7
(fillings)	
24. Bavarois	30-8
25. Butter cream	30-8
26. Fresh creams	30-8
27. Dobos	30-9
28. Sacher	30-9
CHAPTER 31 - LARGE CAKES	31-1
Fruit based slab	
1. Basic mix	31-3
2. Cherry	31-3
3. Currant	31-3
4. Raisin	31-3
5. Sultana	31-3
6. Dundee	31-3
Unclassified	
7. Chocolate	31-3
8. Ginger	31-3
9. Maderia	31-3
10. Rich fruit cake	31-4
11. Simnel	31-4
CHAPTER 32 - YEAST PRODUCTS	32-1
Brioche/croissant	
1. Brioche	32-2
2. Croissant	32-2
Buns	
3. Bun dough	32-2
4. Bath	32-2
5. Chelsea	32-3
6. Cream	32-3
7. Currant	32-3
8. Fruit loaf	32-3
9. Hot cross	32-4
10. Iced	32-4
11. Swiss	32-4
12. Sally Lunns	32-4
Doughnuts	
13. Cream	32-4
14. Jam	32-5
15. Ring	32-5
Danish	
16. Danish paste	32-5
17. Almond buns	32-5
18. Almond squares	32-6
19. Custard buns	32-6

20. Whirls	32-6	42. Chocolate Blancmange	34-9
INDEX	<i>Page</i>	43. Cream caramel	34-10
CHAPTER 33 - BREAD	33-1	INDEX	<i>Page</i>
		CHAPTER 34 - continued	
Bread		44. Diplomat pudding	34-10
1. Bread using Activated dough developer (ADD)	33-3	45. Junket	34-10
2. Timed dough	33-3	46. Milk jelly	34-10
3. No timed dough	33-3	Rice based	
4. Enriched	33-3	47. Conde rice	34-10
5. Festival	33-3	Pastry based	
6. Oven Bottom	33-4	48. Apple slice	34-10
Rolls		49. Profiteroles	34-11
7. Bread	33-4	50. Fruit flan	34-11
8. Bridge	33-4	51. Lemon meringue pie	34-11
9. Roll using ADD	33-4	52. Strawberry shortcake	34-11
		Yeast based	
CHAPTER 34 - COLD SWEETS	34-1	53. Basic Savarin dough	34-12
		54. Marignons	34-12
Bavarois		55. Rum babas	34-12
1. Vanilla	34-2	56. Savarin with fruit	34-12
2. Orange	34-2		
3. Chocolate	34-2	CHAPTER 35 - HOT SWEETS	35-1
4. Fruit (1)	34-2		
5. Fruit (2)	34-3	Boiled/steamed	
6. Rubane	34-3	1. Sponge pudding (1) (rubbing in)	35-2
7. Banana Chartreuse	34-3	2. Sponge pudding (2) creaming)	35-2
8. Charlotte Royal	34-3	3. Black cap sponge pudding	35-2
9. Charlotte Russe	34-3	4. Castle sponge pudding	35-2
Cheese cake		5. Chocolate sponge pudding	35-2
10. Base	34-4	6. Golden sponge pudding	35-2
11. Chocolate	34-4	7. Jam sponge pudding	35-2
12. Kiwi fruit	34-4	8. Lemon sponge pudding	35-2
13. Lemon	34-4	9. Orange sponge pudding	35-2
14. Orange	34-5	10. Vanilla sponge pudding	35-2
15. Baked tart	34-5	11. Christmas pudding	35-2
16. Cooked orange	34-5	12. Devonshire roll	35-3
Composite		13. Jam roll	35-3
17. Trifle (1)	34-5	Fritters	
18. Trifle (2)	34-5	14. Apple	35-3
Cream based		15. Banana	35-3
19. Cream Brulee	34-6	16. Bread and jam	35-3
20. Lemon soufflé	34-6	17. Pineapple	35-3
21. Chocolate soufflé	34-6	18. Soufflé	35-4
22. Coffee soufflé	34-6	Fruit based	
23. Orange soufflé	34-6	19. Apple Charlotte	35-4
24. Syllabub	34-6	20. Apple crumble	35-4
Fruit based		21. Baked apples	35-4
25. Compote of dried fruit	34-7	22. Eves pudding	35-4
26. Compote of apples	34-7	Milk puddings	
27. Compote of pears	34-7	23. Bread and butter	35-5
28. Compote of apricots/peaches	34-7	24. Cabinet	35-5
29. Compote of cherries	34-7	25. French milk	35-5
30. Compote of rhubarb	34-7	26. Queen of puddings	35-5
31. Compote of strawberries/raspberries	34-8	27. Rice baked	35-6
32. Fresh fruit salad	34-8	28. Rice creamed	35-6
33. Fruit Fool	34-8	29. Sago baked	35-6
34. Fruit jelly	34-8	30. Sago creamed	35-6
35. Susans Summer pudding	34-8	31. Semolina baked	35-6
Meringue based		32. Semolina creamed	35-6
36. Apple meringue	34-8	33. Tapioca baked	35-6
37. Apple snow	34-9	34. Tapioca creamed	35-6
38. Pavlova	34-9	Pancakes	
39. Vacherin	34-9	35. Filled - apple	35-7
Milk puddings		36. Folded - lemon	35-7
40. Baked egg custard	34-9	37. Rolled - jam	35-7
41. Banana custard	34-9		

INDEX	<i>Page</i>
CHAPTER 35 – continued	
Pastry based	
38. Apple flan (1)	35-7
39. Apple flan (2)	35-8
40. Apple dumplings	35-8
41. Apple Strudel	35-8
42. Bakewell tart	35-8
43. Custard tart	35-9
44. Dutch apple pie	35-9
45. Apple pie	35-9
46. Jam puffs	35-9
47. Jam roll baked	35-9
48. Jam tart	35-9
49. Jam turnover	35-9
50. Mince tart	35-10
51. Treacle tart	35-10
Soufflés	
52. Lemon	35-10
53. Oranges	35-10
54. Chocolate	35-10
55. Coffee	35-10
56. Vanilla	35-10
57. Cecelia	35-10
58. Grand Marnier	35-11
59. Strawberry	35-11
60. Apple	35-11
61. Omelette	35-11
Unclassified	
62. Spiced bread pudding	35-11
63. Zabaglione	35-12
CHAPTER 36 - ICED SWEETS	36-2
Bombes	
1. Basic mix	36-2
2. Vanilla bombe	36-2
3. Bombe Havanaise	36-2
4. Praline bombe	36-2
5. Raspberry bombe	36-2
6. Strawberry bombe	36-2
7. Souffle glace	36-2
8. Iced strawberry soufflé	36-3
9. Iced vanilla soufflé	36-3
Iced cream based	
10. Basic ice cream mix (1)	36-3
11. Basic ice cream mix (2)	36-3
12. Chocolate ice cream	36-3
13. Coffee ice cream	36-3
14. Raspberry ice cream	36-3
15. Strawberry ice cream	36-3
16. Praline ice cream	36-4
17. Baked Alaska	36-4
Coupes/sundae	
18. Banana split	36-4
19. Fruit sundae	36-4
20. Coupe Jaques	36-4
21. Coupe Jamaica	36-4
22. Meringue glace	36-4
23. Peach Melba	36-4
24. Pear Belle Helene	36-5
Sorbet	
25. Lemon sorbet	36-5

INDEX	<i>Page</i>
CHAPTER 37 - PETITS FOURS	37-1
Glace	
1. Caramelised fruits	37-2
2. Caramelised oranges	37-2
3. Fondant dipped	37-2
Novelty	
4. Coconut pyramids	37-2
5. Dates stuffed	37-2
6. Fondant creams	37-3
7. Peppermint creams	37-3
8. Fudge	37-3
9. Nought Montelimar	37-3
10. Rum truffles	37-3
11. Cornets	37-3
12. English route	37-4
13. Japonaise	37-4
14. Macaroons Dutch	37-4
15. Macaroon and walnut balloons	37-4
16. Marquise biscuits	37-4
17. Parisienne	37-5
PART 4 - GURKHA COOKERY	
CHAPTER 38 - BASIC PREPARATIONS	38-1
Masala	
1. Meat and fish	38-2
2. Fresh	38-2
3. Garam	38-2
Unclassified	
4. Coconut milk	38-2
5. Curry sauce	38-2
6. Jelabi syrup	38-3
CHAPTER 39 - RICE DISHES	39-1
Simple	
1. Plain boiled rice and steamed pudding	39-2
2. Tomato	39-2
3. Turmeric	39-2
4. Yellow	39-2
Composite	
5. Chicken Pulao	39-2
6. Egg Pulao	39-3
7. Kerao Pulao	39-3
8. Lamb Biryani	39-3
9. Lamb Pulao	39-3
10. Meat and chicken Yakhni Pulao	39-4
11. Minced meat Pulao	39-4
12. Mushroom Pulao	39-4
13. Plain rice Pulao	39-4
14. Rice with potatoes, coriander and mint	39-5
15. Spiced turmeric rice with lamb	39-5
16. Turmeric rice with minced lamb	39-6
17. Vegetable Pulao	39-6
CHAPTER 40 - DAL DISHES	40-1
Plain	
1. Chenna	40-2
2. Mung	40-2

3. Mysore	40-2
INDEX	<i>Page</i>
CHAPTER 40 – continued	
4. Urd	40-2
Curried	
5. Chenna	40-3
6. Mung	40-3
7. Mysore	40-3
8. Urd	40-3
Unclassified	
9. Black	40-4
10. Potato	40-4
11. Sour	40-4
12. Dal with aubergine, cauliflower & tomato	40-4
13. Dal with vegetables	40-5

CHAPTER 41 - MEAT DISHES 41-1

Goat	
1. Fried goat meat curry	41-2
2. Fried goat meat curry with sauce	41-2
Lamb	
3. Grilled lamb kebabs	41-2
4. Spicy lamb kebabs	41-2
5. Lamb and cashew nut curry	41-3
6. Lamb and lentil curry	41-3
7. Lamb pasanda	41-3
8. Spiced leg of lamb	41-4
9. Lamb with yogurt, coconut milk & masala	41-4
10. Mince lamb balls stuffed with almonds in curry sauce	41-4
11. Minced lamb balls stuffed with boiled egg in curry sauce	41-5
12. Minced lamb on skewers with sas	41-5
Mutton	
13. Fried mutton curry	41-5
14. Fried mutton curry with sauce	41-6
15. Gothalia pie	41-6
Pork	
16. Fried pork curry	41-6
17. Fried pork curry with sauce	41-6
18. Pork vindaloo	41-7
Unclassified	
19. Fried met with peas	41-7

CHAPTER 42 - POULTRY DISHES 42-1

Chicken	
1. Cardamon	42-2
2. Cutlet Gurkha style	42-2
3. Dopiaza	42-2
4. Fried curried	42-2
5. Fried with sauce	42-3
6. Korma	42-3
7. With shallots and onions	42-3
8. Tanddoori	42-4
9. Vindaloo	42-4

CHAPTER 43 - FISH DISHES 43-1

Fish	
1. Curried with fish stock	43-2
2. Curried with sauce	43-2
3. Fried curried	43-2
Shellfish	
4. Prawn curry	43-3

INDEX *Page*
CHAPTER 44 - EGG DISHES 44-1

Boiled	
1. Egg curry 91)	44-2
2. Egg curry (2)	44-2
Omelette	
3. Omelette with curry sauce	44-2
Scrambled	
4. Scrambled egg (1)	44-2
5. Scrambled egg (2)	44-3

**CHAPTER 45 - POTATO AND VEGETABLE
DISHES** 45-1

Curried	
1. Aubergine	45-2
2. Cauliflower	45-2
3. Potato and cauliflower	45-2
4. Potato and leaf vegetables	45-2
5. Potato and peas	45-3
6. Vegetables canned	45-3
Spiced	
7. Mixed vegetables with coconut	45-3
8. Potato	45-3
Unclassified	
9. Aubergine baked with curried vegetable stuffing	45-4
10. French beans fried with coconut	45-4

CHAPTER 46 - CHUTNEYS 46-1

Chutney	
1. Cheese	46-2
2. Cucumber	46-2
3. Mango	46-2
4. Mint (1)	46-2
5. Mint (2)	46-3
6. Mixed	46-3
7. Onion and tomato	46-3
8. Radish	46-3
9. Sardine and herring	46-3
10. Till seed	46-4
11. Tomato	46-4
12. Tomato cooked	46-4
13. Tomato, onion and ginger	46-4
Rayata	
14. Cabbage	46-4
15. Carrot	46-5
16. Cucumber	46-5
17. Potato	46-5
18. Tomato and spring onion	46-5

CHAPTER 47 – BREADS

Chapatti	
1. Atta flour paratha	47-2
2. Deep fried	47-2
3. Besan and wheat	47-2
4. Milk	47-2
5. Plain flour	47-2

INDEX	<i>Page</i>
CHAPTER 47 – continued	
Unclassified	
6. Atta flour paratha	47-2
7. Diwali	47-3
8. Puffed wholemeal bread	47-3
9. Nimki salt biscuits	47-3
CHAPTER 48 - SNACKS	48-1
Pakora	
1. Chilli	48-2
2. Egg	48-2
3. Fish	48-2
4. Meat	48-2
5. Potato	48-2
6. Vegetables	48-2
Unclassified	
7. Momo	48-3
8. Onion fritters	48-3
9. Pappadum rolls	48-3
10. Potato cakes	48-3
11. Samosa	48-4
12. Meat singara	48-4
CHAPTER 49 - SWEET DISHES	49-1
Milk balls	
1. Milk balls with cardamom	49-2
2. Milk balls in syrup	49-2
Puddings	
3. Carrot	49-2
4. Marrow	49-2
5. Pumpkin	49-2
6. Rice with cardamom and nuts	49-3
7. Semolina Gurkha style	49-3
Unclassified	
8. Barfi	49-3
9. Bundia	49-3
10. Jalebi	49-3
11. Sweet balls	49-4
PART 5 - SPECIAL SKILLS	50-1
CHAPTER	
50. Cold Buffets	50-2
51. Royal	51-1
52. Marzipan	52-1
53. Chocolate	53-1
54. Speciality cakes	54-1
55. Gum paste, pastillage	55-1
56. Pulled and souffle sugar	56-1
57. Potato work	57-1
58. Spit roasting	58-1
59. Bottling	59-1
60. Chutneys and pickles	60-1
61. Jam	61-1
62. Jelly making	62-1
63. Marmalade	63-1