

## COLD SET DESSERTS

Produce a layered set dessert

Use the following information to help you as well as the experiments you carried out in class on custard making and setting agents.

### **Information to include:**

- Functions and working properties for each layer
- Look at existing products on the market (market research).
- Manipulating and combining materials.
  - Look at raw materials to be used in each layer of the cold desserts (e.g. sugar, eggs, gelatine)
  - Methods to combine ingredients
  - Use of ingredients physical and functional qualities including nutritional qualities.
- Food Labelling
  - Produce a food label for your product