

Garnishing and Plate Presentation

Every plate that leaves the kitchen should look presentable, no matter if it's Regular (7) or Pureed (4).

Tools of the trade:



Piping Bag



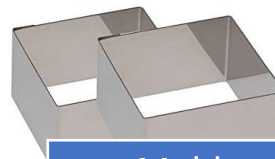
Squeeze Bottle



Pastry Brush



Shaker



Mold

Examples of Plate Presentation:



Pureed Piping



Sauce Design



Seasoning



Herbs

Here are some ideas for garnishing at every level:

	Regular (7)	Soft & Bite Sized (6)	Minced & Moist (5)	Pureed (4)
Coco powder	x	x	x	x
Powdered sugar	x	x	x	x
Chocolate sauce	x	x	x	x
Dessert sauce (no seeds)	x	x	x	x
Parsley flakes (dried)	x	x	x	
Paprika	x	x	x	x
Gravy/Demi glaze	x	x	x	x
Sour cream	x	x	x	x
Orange slice	x	x		
Parsley sprig (fresh)	x			
Carrot curl	x			
Chocolate shavings	x	x	x	
Barbecue sauce	x	x	x	x
Balsamic vinegar	x	x	x	x



You may want to visit the [IDDSI website](#) for more information.