

## The Art of Garnishing

**Garnish:** A decorative, edible accompaniment to finish dishes from appetizers to desserts.

- Garnishes can be placed under, around, or on food depending on the dish.
- Garnishes vary from simple sprigs of parsley or exotically carved vegetables on plated food, to croutons in soup, to chocolate leaves on top of chocolate mousse.
- Garnishes should not only be appealing to the eye, but should also echo or compliment the flavor of the dish.
- Garnishes that are used should serve to heighten the dishes appeal by adding flavor and texture, not just color.

NOTES:

Carrot Dust:

Citrus Powder:

Tomato Powder:

Beat Powder:

Carrot Oil:

Herb Oil:

Chive Oil:

Balsamic Reduction:

Onion Blossoms/Brushes:

Caramelized Fruit:

Fresh Herbs:

Slaws:

Colored Sugar:

Pepper Curls:

Herbed Potato Chips:

Pepper Confetti:

Compound Butter: