

Digital Masterclass in Cooking by Sean Owens

Cream of Vegetable Soup

This Module is a direct copy of the Soup Assessment that was set by all international experts and the Skills Management Team (SMT) at the WorldSkills Final in Kazan, Russia 2019.

The original remit was to prepare cook and present the “Soup Module” from the Kazan Test Project.

This test sounds and feels simple when you are first asked to complete the task but WS success is measured in this task by the elevation of this dish to an extreme level of skills delivery, by showing as many relevant classical and modern skills - This is a great chance to influence the mindset of both trainer and competitor, raising expectations and therefore skillset from competence to excellence.

To complete this task to the International Standard, we decided that we would impress the judges by thinking outside the box and introducing a number of complex recipes both modern and classical to achieve maximum marks, this digital master class demonstrates a number of skills that includes, different Methods of Cookery and Bakery Skills and other Complex Cookery Techniques resulting in a very visual International Standard final piece.

Short Bread biscuit ring

65g Flour
28g Butter
1tbspn Cold Water
Pinch Fine Table Salt

Parsley Oil

75ml Oil,
Parsley Leaves
50g Scallions
Salt

Tomato & Red Pepper Oil

75ml Oil
½ Red Pepper (Skin on)
1tspn of tomato puree
salt

For the Soup

Chicken stock
1x tbspn Tomato Puree
50g Butter
50g flour
Red Peppers
Celery
Carrots
100 ml Cream (directly in soup)
Onion
Swede
Leek
Potato
Bay Leaf
Salt & Pepper for seasoning

Consomme en gelee

4 egg whites
575ml cold chicken stock
2 sheets of gelatine

Ring pickling syrup

110ml White wine vinegar
60g White Sugar
1 Cinnamon Stick
Pinch of Salt & Black Pepper