### THREE LIST TYPES

<table>
<thead>
<tr>
<th>ORDERED</th>
<th>UNORDERED</th>
<th>DEFINITION</th>
</tr>
</thead>
</table>
| 1. Chop potatoes into quarters  
2. Simmer in salted water  
3. Heat milk and butter  
4. Drain potatoes and mash  
5. Mix in the milk mixture | • 1kg King Edward potatoes  
• 100ml milk  
• 50g salted butter  
• Freshly grated nutmeg  
• Salt and pepper to taste | Sashimi  
Sliced raw fish  
Scale  
A device used to accurately measure weight |
<ol>
  <li>Chop potatoes into quarters</li>
  <li>Simmer in salted water for 15-20 minutes until tender</li>
  <li>Heat milk, butter and nutmeg</li>
  <li>Drain potatoes and mash</li>
  <li>Mix in the milk texture</li>
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<dl>
  <dt>Sashimi</dt>  <dd>Sliced raw fish served with condiments.</dd>
  <dt>Scale</dt>    <dd>Device used to measure the weight of ingredients.</dd>
  <dd>A technique by which the scales are removed from the skin of fish.</dd>
</dl>
Sashimi

Sliced raw fish that is served with condiments such as shredded daikon radish or ginger root, wasabi and soy sauce

Scale

A device used to accurately measure the weight of ingredients
A technique by which the scales are removed from the skin of a fish
<ul>
  <li>Mousses</li>
  <li>Pastries</li>
    <ul>
      <li>Croissant</li>
      <li>Milles-feille</li>
      <li>Palmier</li>
      <li>Profiteroles</li>
    </ul>
  <li>Tarts</li>
</ul>
• Mousses
• Pastries
  ○ Croissant
  ○ Mille-feuille
  ○ Palmier
  ○ Profiterole
• Tarts