

TASK 2

(Candidate's Name)

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Edovard

SOME OF OUR MUSTARD PRODUCTS

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several

stet There are many different varieties of prepared mustards including ~~many~~ speciality blends that include a herb or spice base. The basic characteristics of the different varieties of mustard depend on the amount and quality of the vinegar used which gives it a refined taste.

ENGLISH

A mixture of pulverised white and brown mustard seed.

DIJON

that can be mild or hot.

2 This is France's most popular mustard ~~dating back to Julius Caesar's time~~. Made from brown or black mustard seeds, this traditional mustard has a pale yellow colour and smooth consistency. It ranges from mild to hot, can be used with lots of dishes and is made from husked black seeds blended with wine, salt and spices.

WHOLEGRAIN

A modern mustard for the gourmet taste, this is a mixture of mustard seeds that have been crushed and cracked. Warm and pungent, it has a lovely crunchy texture and is delicious mixed into salad dressings as well as soft cheese.

AMERICAN

Usually bright yellow and creamy; this is made from white seeds and is a mixture of mustard, turmeric, paprika and other spices and is blended with sugar and vinegar.