

THREE LIST TYPES

1

ORDERED

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

2

UNORDERED

- 1kg King Edward potatoes
- 100ml milk
- 50g salted butter
- Freshly grated nutmeg
- Salt and pepper to taste

3

DEFINITION

Sashimi

Sliced raw fish

Scale

A device used to
accurately measure weight

ORDERED LISTS (numbered)

HTML

```
<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>
</ol>
```

1. Chop potatoes into quarters
2. Simmer in salted water for 15-20 minutes until tender
3. Heat milk, butter and nutmeg
4. Drain potatoes and mash
5. Mix in the milk mixture

UNORDERED LISTS (bullets)

HTML

```
<ul>
  <li>1kg King Edward potatoes</li>
  <li>100ml milk</li>  <li>50g salted
butter</li>  <li>Freshly grated
nutmeg</li>  <li>Salt and pepper to
taste</li>
</ul>
```

- 1kg King Edward potatoes
- 100ml milk
- 50g salted butter
- Freshly grated nutmeg
- Salt and pepper to taste

DEFINITION LIST

HTML

```
<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

NESTED LIST

HTML

```
<ul>
  <li>Mousses</li>
  <li>Pastries</li>    <ul>
    <li>Croissant</li>
    <li>Milles-feuille</li>
    <li>Palmier</li>
    <li>Profiteroles</li>
  </ul>
  <li>Tarts</li>
</ul>
```


- Mousses
- Pastries
 - Croissant
 - Mille-feuille
 - Palmier
 - Profiterole
- Tarts