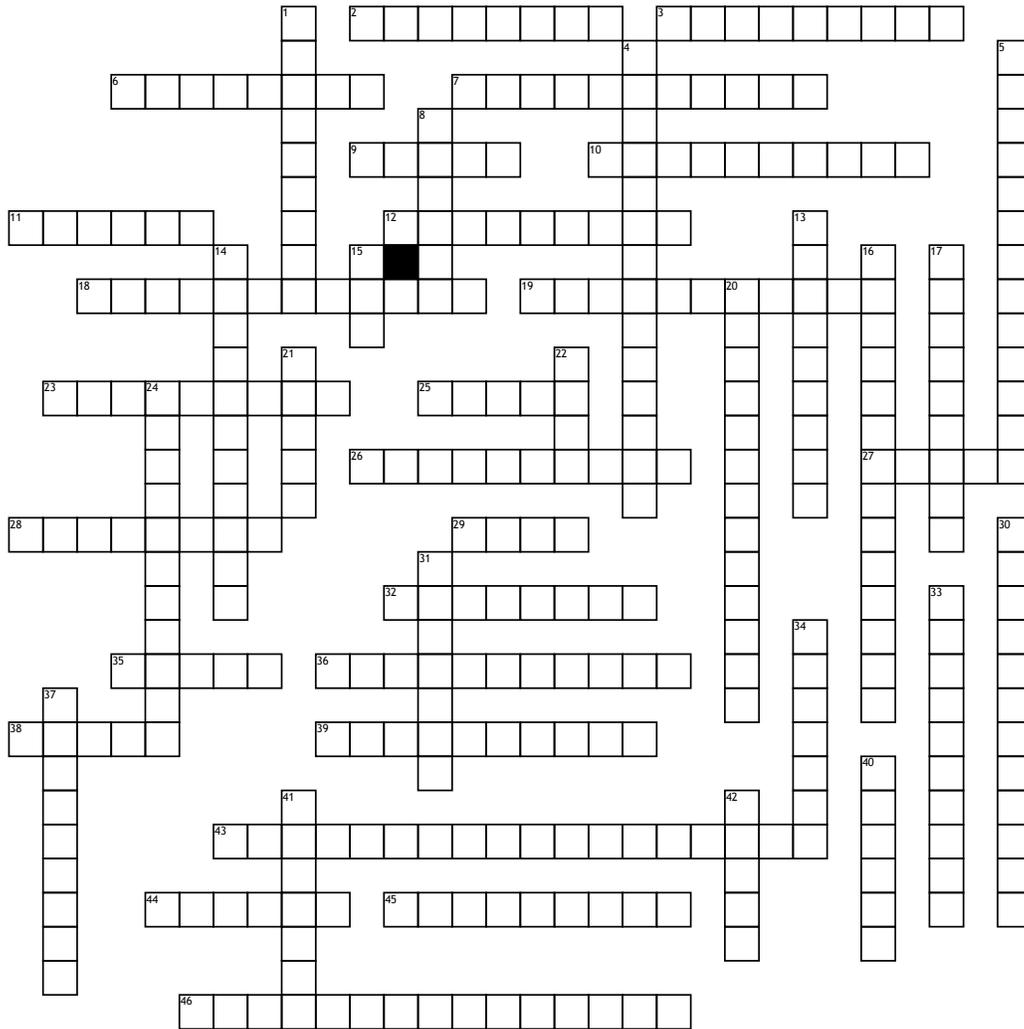


Chapter 17: Stocks, Soups, and Sauces



Across

- 2. the liquid that results from simmering meats or vegetables;also referred to as broth
- 3. reducing a liquid ingredient in order to concentrate its flavor within the dish while also helping with the final consistency
- 6. French word that refers to the mixture of coarsely chopped onions,carrots,and celery that provides a flavor base for stock.
- 7. also known as derivative sauces, these are sauces made using one of the five mother sauces
- 9. a liquid product that is used in preparing other foods and that adds flavor, moisture, and visual appeal to another dish
- 10. process of removing fat that has cooled and hardened from the surface of stock by lifting or scraping away the fat before reheating
- 11. cornstarch mixed with a cold liquid, which can be used instead of roux
- 12. process in which bones are placed in the stock pot, covered with cold water, and brought to a slow boil
- 18. 5 classical sauces that are the basis for most other sauces
- 19. mother sauce that is an emulsion made from eggs, butter, and lemon
- 23. this is cooked for a very short time and is used in sauces where little color is needed
- 25. a cold mixture of fresh herbs, spices, fruits, and vegetables that can be used as a sauce for meat
- 26. an amber liquid made by simmering poultry,beef,veal,or game bones that have been browned first
- 27. to roast bones in a hot oven for about an hour until they are golden brown

- 28. process in which bones are vegetables are cooked in a small amount of fat over low heat until they soften
 - 29. a thickener made of equal parts cooked flour and a fat
 - 32. a mother sauce made from milk and white roux
 - 35. very similar to fish stock this is a highly flavored stock made with fish bones and reduce to intensify flavor
 - 36. a weak stock made from bones that have already been used in another preparation,sometimes used to replace water as the liquid used in stock
 - 38. sometimes referred to as 'glaze' this is reduced stock with a jelly-like consistency,made from brown stock,chicken stock,or fish stock
 - 39. a clear,pale liquid made by simmering poultry, beef, or fish bones
 - 43. type of compound butter that is a softened butter flavored with lemon juice and chopped parsley
 - 44. a thick pureed sauce made from vegetables or fruit
 - 45. A rich brown sauce that is traditionally made of combining equal parts of espagnole and veal stock
 - 46. way of straining a sauce to make sure it smooth
- Down**
- 1. the herbs,spices,and flavorings that create a savory smell
 - 4. a mother sauce made from Brown stock and brown roux
 - 5. an aromatic vegetable broth used for poaching fish and vegetables
 - 8. a sauce made from the juices of cooked meat and brown stock
 - 13. one of Two basic kinds of soup

- 14. a thickener made of equal parts of flour and soft, whole butter that is mixed together and shaped into small pea-sized balls and added to cooking sauce
- 15. this is a rich, lightly reduced used as a sauce for roasted meats
- 16. stock usually made from mirepoix,leeks, and turnips;Tomatoes, garlic, and seasonings may also be added to flavor or darken the stock
- 17. one of Two basic kinds of soup
- 20. this sauce is cooked until it develops a brown color, and it is used in dishes that require a dark brown color
- 21. meat served with its own juices
- 22. the floating layer of egg white, meat and vegetable salad, and fats that come to the surface
- 24. a mother sauce made from a stock and tomatoes
- 30. French for 'bag of herbs', this is a bundle of fresh herbs,such as thyme,parsley stems,and bay leaves tied together
- 31. a mother sauce made from veal, chicken, or fish stock and a white or blond roux
- 33. a burnt onion
- 34. a cook who specializes in making sauces
- 37. this is cooked longer than on white roux,until the flour turns golden and has a nutty aroma
- 40. to bring the proper state by slowly mixing in or adding a liquid ingredient
- 41. a mixture of egg yolks and heavy cream, often used to finish some sauces
- 42. a flavorful liquid made by gently simmering bones and vegetables to extract to flavor,aroma,color,body,and nutrients of the ingredients

Word Bank

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|-----------|--------------------|---------------|---------------|----------------|--------------|----------------|
| Mirepoix | Aromatics | Bouquet garni | Stock | Bouillon | Brownstock | Courtbouillon |
| Fumet | Glace | Jus | Remouillage | Vegetablestock | Whitestock | Blanching |
| Brown | Sweating | Fatremoval | Sauce | Saucier | Mothersauces | Bechamel |
| Veloute | Espagnolesauce | Hollandaise | Tomatosauce | Smallsauces | Demiglace | Reduction |
| Roux | Whiteroux | Blondroux | Darkbrownroux | Beurremanie | Slurry | Liaison |
| Temper | Maitredhotelbutter | Coulis | Salsa | Justie | Aujus | Wringingmethod |
| Clearsoup | Thicksoup | Oignonrule | Raft | | | |