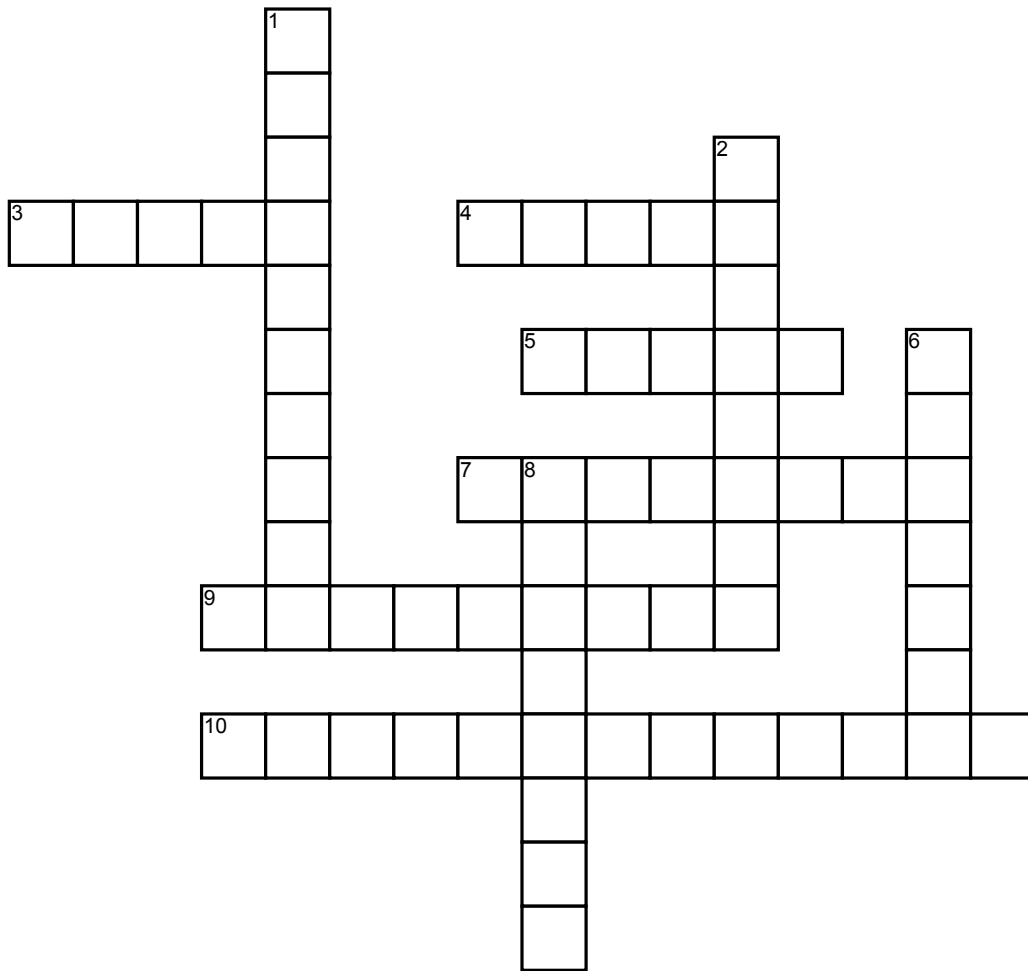


# MERINGUES/GELATINE & EGGSET DESSERTS



## **Across**

- 3. THIS SORBET WITH EGG WHITES AND SORBET IS CALLED
- 4. TYPE OF ICE CREAM
- 5. BASIC INGREDIENTS FOR MERINGUE ARE EGG WHITES AND
- 7. WHAT IS MADE WITH ALMOND CREAM
- 9. WHAT DO YOU BAKE CUSTARD IN

## **Word Bank**

AGAR AGAR  
 GELATINE  
 SPOON  
 SACCHAROMETER

GANACHE  
 MARZIPAN  
 BOMBE

SALMONELLA  
 SUGAR  
 BAIN MARIE

- 10. WHAT IS USED TO MEASURE SUGAR CONTENT

## **Down**

- 1. WHAT BACTERIA IS CAUSED BY THE CONTAMINATION OF EGGS
- 2. WHAT STARTS TO MELTS AT 37 DEGREES CELCIUS
- 6. HOT CREAM OVER CHOCOLATE CHIPS IS CALLED
- 8. VEGETARIAN SUBSTITUTE FOR A SETTING AGENT