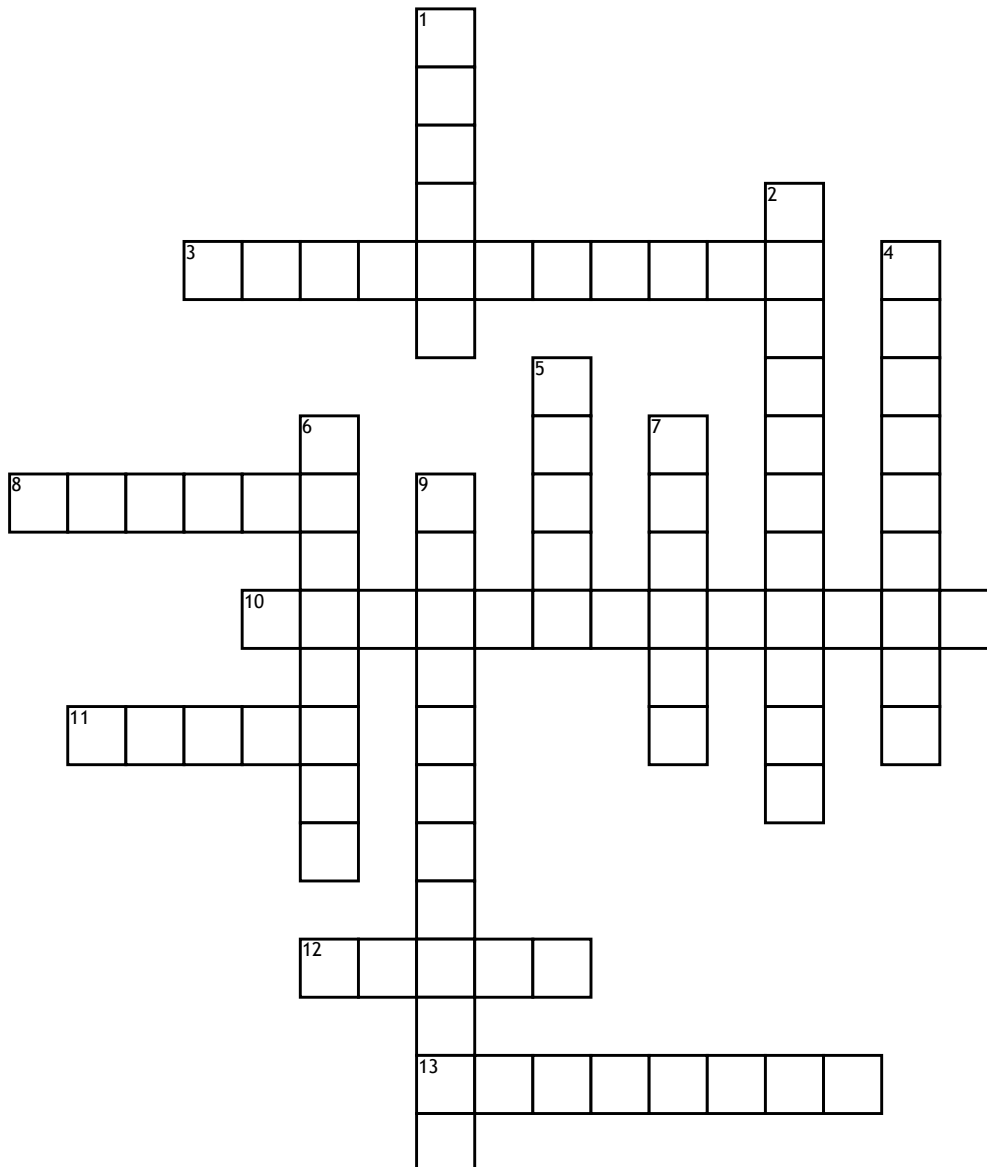


Prepare and cook basic sauces



Across

3. this sauce is made from egg yolks and kept warm so must be used within 2 hours

8. this is the french term for a studded onion

10. this is a famous brown sauce with shallots, tomato concassee, white wine, mushrooms and tarragon

11. When adding this ingredient to a sauce it must not boil or this ingredient will split or curdle

12. what should be the texture of a blond roux?

13. this term is used when you suspend one liquid in another than normally do not mix. an example of this is Hollandaise sauce

Down

1. this is another name for a cheese sauce

2. this thickening is also known as a raw roux

4. this is the name for a circle of paper, greased and placed on a sauce to prevent a skin forming

5. this piece of equipment is used to skim fat from the top of a stock or sauce

6. This is a sauce made from a white roux and milk

7. Instead of thickening with a roux you could use arrowroot, cornflour or fecule (potato flour), these are all called a.....

9. this device is used to direct sauce precisely and prevents sauce splattering and wastage