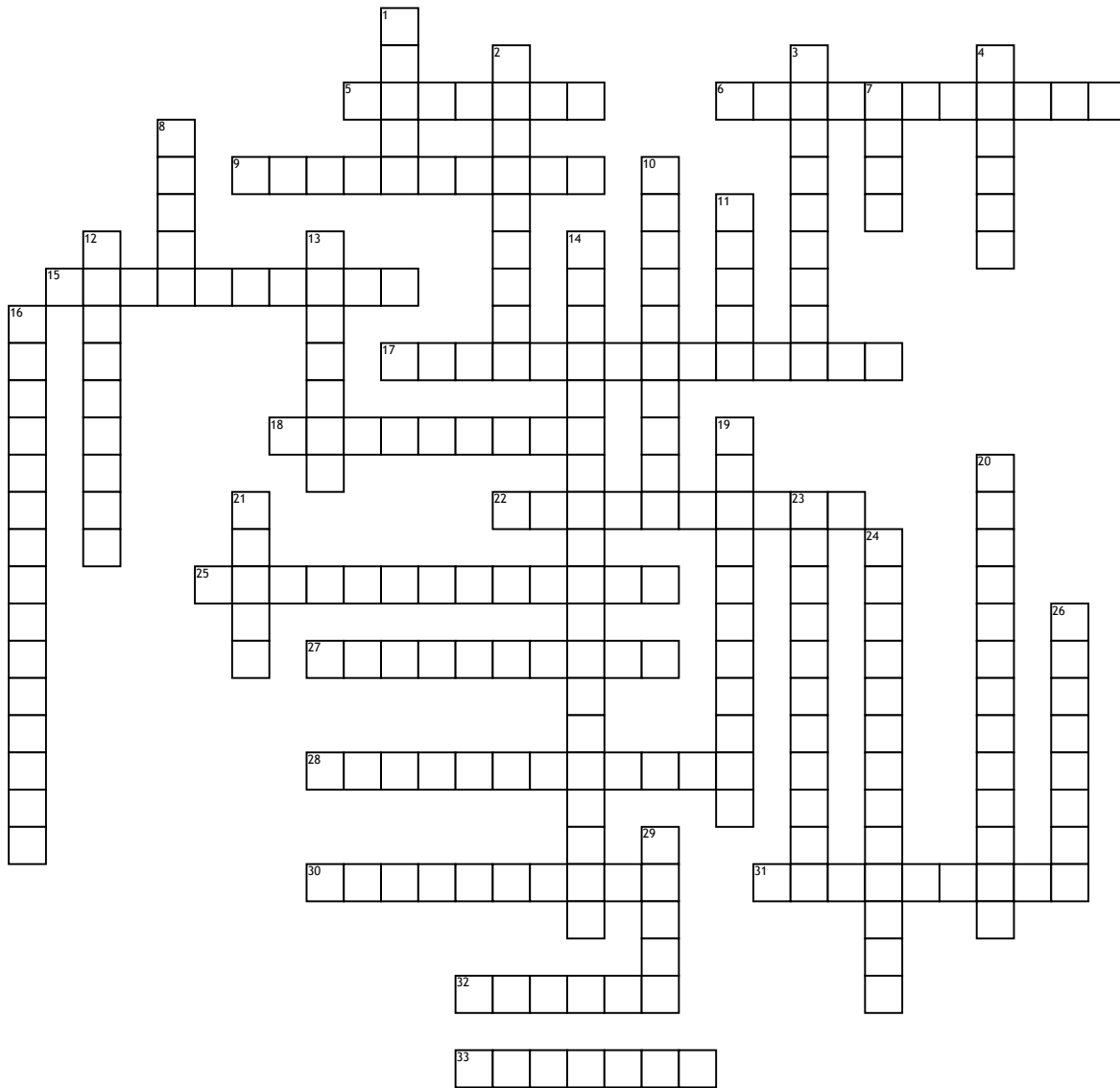


Name: _____

Date: _____

Period: _____

Ch 8



Across

- 5. a sauce that is too delicate to be made ahead of time and held. It is a fragile foam of egg yolks, sugar, and Marsala wine.
- 6. Any fat, such as oil or butter, that acts as a shortening in baking.
- 9. Gelatin, flour, arrowroot (a powdered starch made from a tropical root), cornstarch, and eggs. Thickeners, combined with the stirring process, determine the consistency of the finished product.
- 15. Elegant product also called pâte feuilletée; (feuilletée means squares) that can be used in both sweet and savory applications.
- 17. Used to make high-ratio cakes. The first stage is to combine a softened or melted shortening with the dry ingredients. The second stage is to add and blend in one-half of the liquid being used in the recipe and then gradually add the remaining liquid to the mixture.
- 18. Melting by heating it gently and gradually
- 22. these creams have greater density than custards and are frequently used as the filling for pastries such as éclairs.
- 25. Type of durum flour, but it is more coarsely ground than the flour used to make most breads. It has a fine texture with a high gluten content and is primarily used to make pastas and certain Italian pastries.
- 27. Made with the addition of shortening or tenderizing ingredients such as sugars, syrups, butter, eggs, milk, and cream.

- 28. Used to mix yeast doughs. The first stage of this method involves mixing the yeast, half of the liquid, and half of the flour to make a thick batter called a sponge. After the sponge rises and doubles its size, the remaining fat, liquid, salt, sugar, and flour are added
 - 30. a sauce that is too delicate to be made ahead of time and held. It is a fragile foam of egg yolks, sugar, and Marsala wine.
 - 31. Frozen mixtures of fruit juice or fruit purée that contain milk and/or egg for creaminess.
 - 32. Frozen mixtures of fruit juice or fruit purée that contain no dairy and contain sweeteners and other flavors or additives.
 - 33. Adds air to flour, cocoa, and confectioner's sugar; removes lumps, and filters out any impurities
- Down**
- 1. Cheese that is a lot like sour cream
 - 2. Watery liquid that leaks from a custard as it is cut and served or as it sits and ages. It is safe to eat.
 - 3. Type of bread made with yeast batter and leavened with a starter
 - 4. To pierce a pie crust in several places with a fork.
 - 7. Soy milk that has been coagulated and pressed into a semisolid
 - 8. To allow dough to rise a second time.
 - 10. Refined sugars, sugar syrups, molasses, brown sugar, corn syrup, honey, and malt syrup
 - 11. Elegant, rich, many-layered cake often filled with buttercream or jam.

- 12. When carbon dioxide gas gets trapped in the gluten during fermentation.
- 13. : Mixture of water, yeast, and all-purpose flour that has been fermented until it has a sour smell
- 14. Also called the straight-mix method; this method can be used for all types of doughs-lean, rich, and sponge. The baker can combine all ingredients at the same time, or he or she might mix the yeast with warm water first.
- 16. More stable than soufflés because of the greater percentage of eggs and sugar in the batter. Baked custard and chocolate sponge pudding are examples of steamed puddings.
- 19. Popular snack and dessert item that is usually easy and quick to make. Quick breads use chemical leaveners rather than organic ones and, therefore, don't require a rising period.
- 20. Provide stability and ensure that a baked item doesn't collapse when it is removed from the oven.
- 21. How much of something is produced
- 23. This method (also called laminated dough) is used to make Danish, croissant, and puff pastry.
- 24. Elegant product that can be used in both sweet and savory applications.
- 26. Soufflés are lightened with beaten egg whites and then baked. Baking causes the soufflé to rise like a cake. They rely on egg whites and are not as stable as puddings.
- 29. An organic leavener, yeast is a microscopic fungus used often in baking. When yeast is mixed with carbohydrates (such as sugar and flour), it ferments