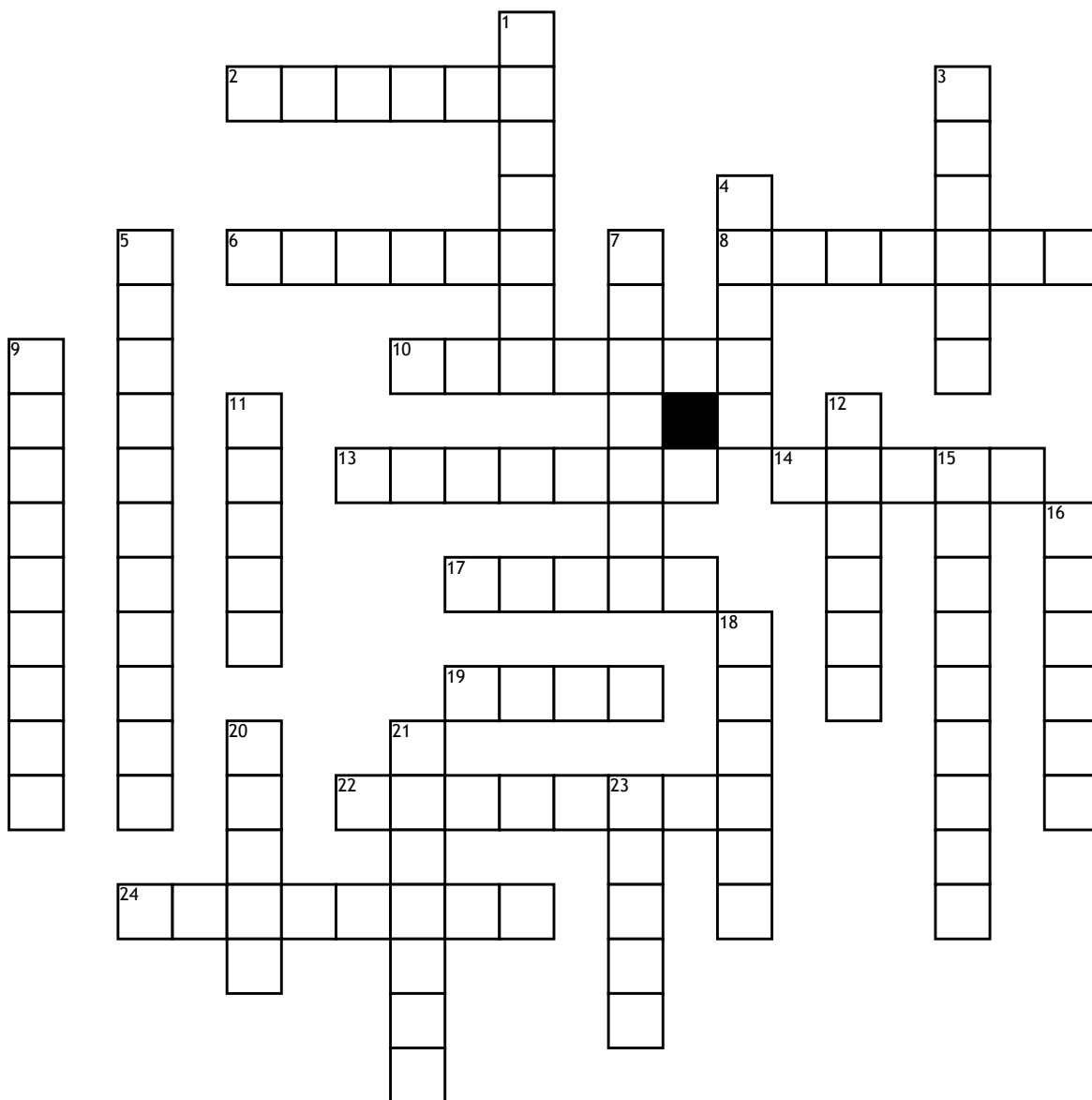


Name: _____ Date: _____ Period: _____

Casseroles



Across

2. Define roux- equal parts _____ and flour
6. An example of a binder in a mac and cheese casserole
8. Three types of casseroles- bound, scoopable, and _____
10. one main part in a casserole that helps to hold the ingredients together together
13. The purpose of a roux is to
14. Will a metal or glass pan cool down faster
17. For puff pastry- cut _____ in the top to let steam escape
19. an example of starch in a casserole is _____starch

22. Topping in shepard's pie

24. Casserole is french for _____

Down

1. You need to let casseroles cool in order for the starch and _____ structures to set
3. Mixture of equal parts cornstarch and liquid
4. Is it better to use a glass or a metal casserole dish
5. In a casserole you need 1-2 main _____
7. What you have to do to your oven before mise en place
9. main part of a casserole that helps to enhance the taste

11. to cook on the stovetop in a small amount of fat

12. examples of seasonings are salt and _____

15. one of the main parts in a casserole that you can smell are

16. A main part that helps to thicken the casserole

18. When casseroles are packed lightly the texture of the casserole is _____

20. To make a roux- melt butter and then add

21. Last thing to add to the casserole before it goes into the oven

23. An example of an aromatic is an _____