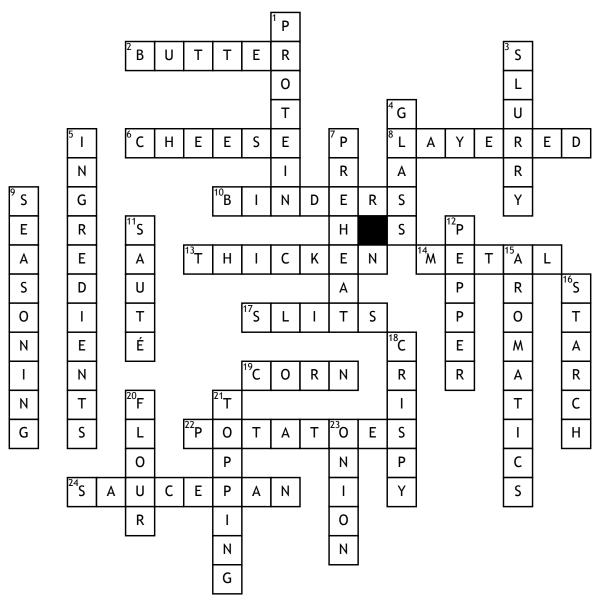
Name:	Date:	Period:
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Casseroles



Across

- **2.** Define roux- equal parts _____ and flour
- **6.** An example of a binder in a mac and cheese casserole
- **8.** Three types of casserolesbound, 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