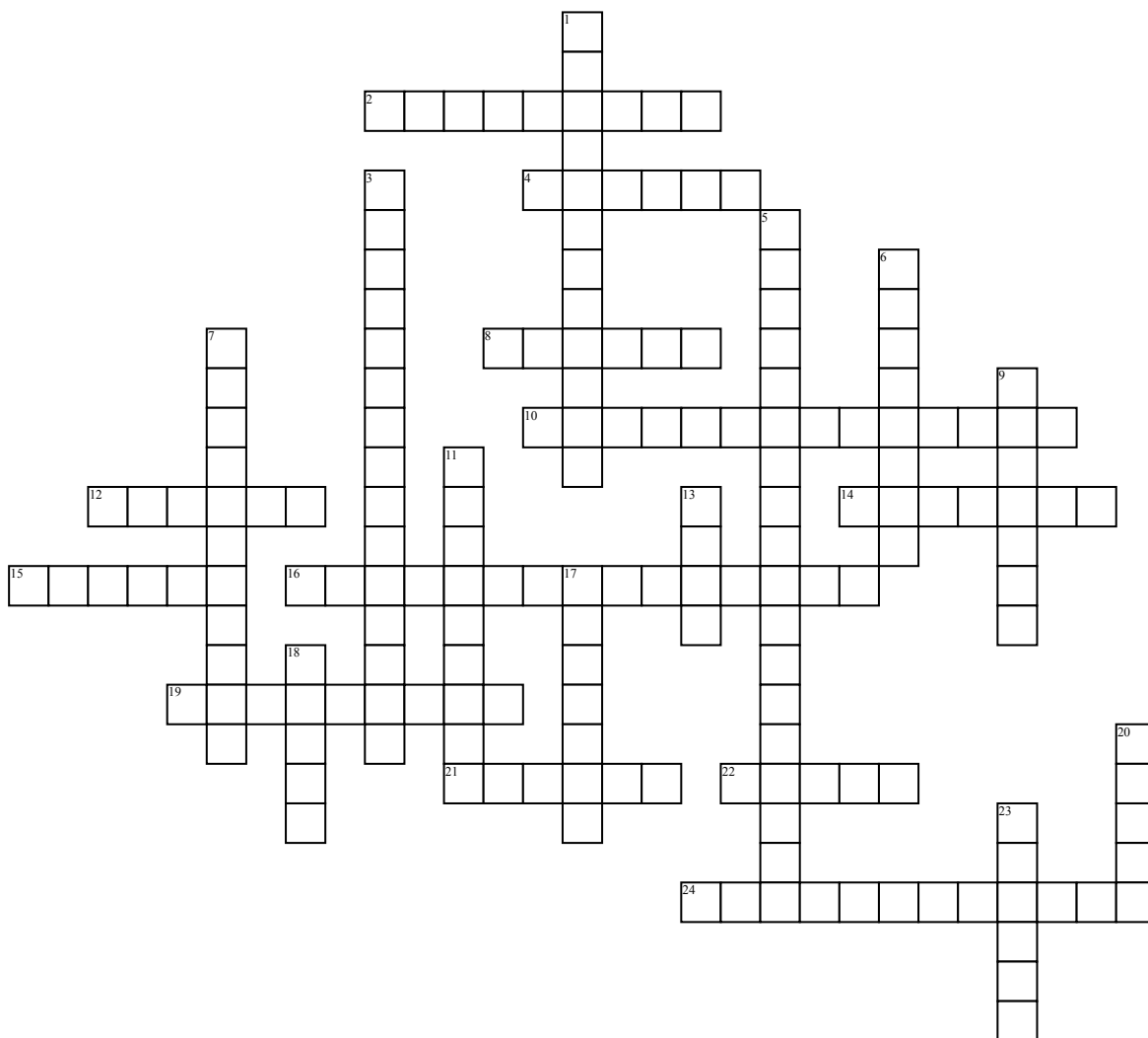


Name: _____ Date: _____ Period: _____

Sauce



Across

2. The process of simmering down a stock or sauce to remove water
4. A modern sauce of cooked or pickled vegetables and/or fruit
8. Starch + cold liquid
10. The process in which starch granules absorb moisture and pop when added to liquid
12. Tomato juice + tomato puree
14. White stock + roux
15. This makes up the base of a sauce

16. Purified butterfat, water and milk solids removed
19. Brown stock + roux
21. Sauce made from thinned out fruit or vegetable puree
22. A flavored, thickened liquid
24. Liquid, Thickening Agent, Seasonings/Flavorings

Down

1. Leading sauces are also called
3. An ingredient used in the thickening process
5. In addition to thickening, how does reduction improve a sauce
6. Milk + roux

7. An emulsified sauce of clarified butter and egg yolks
9. One quality you should look for in a sauce thickened with a starch
11. Half espagnole sauce + half brown stock, reduced by half
13. Equal parts fat + flour, cooked together
17. Thickening agent in hollandaise
18. A modern sauce of chopped raw vegetable and/or fruit
20. A food that has been mashed, strained, or finely chopped into a smooth pulp
23. Gelatinization only happens when what is present