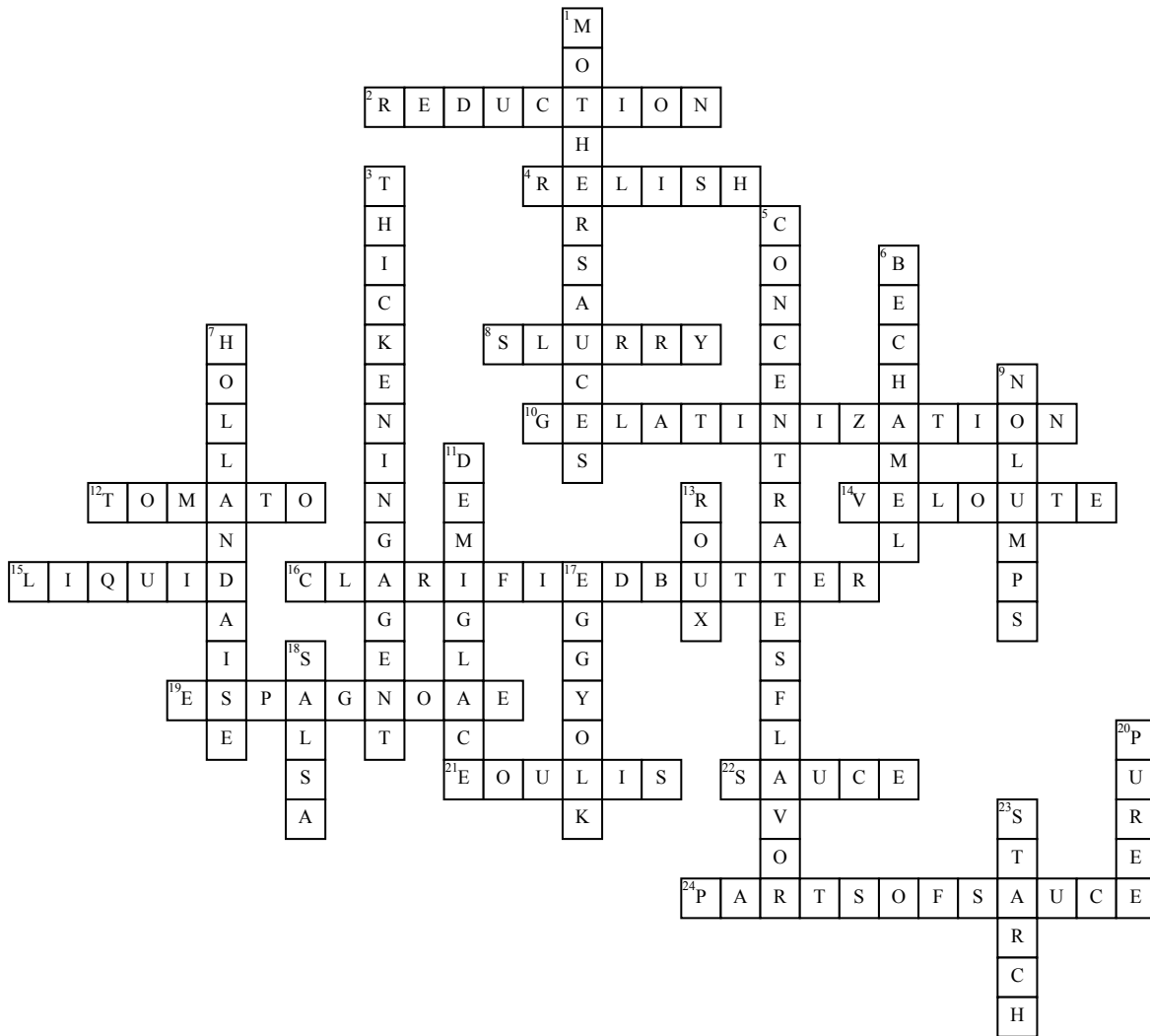


Sauce



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