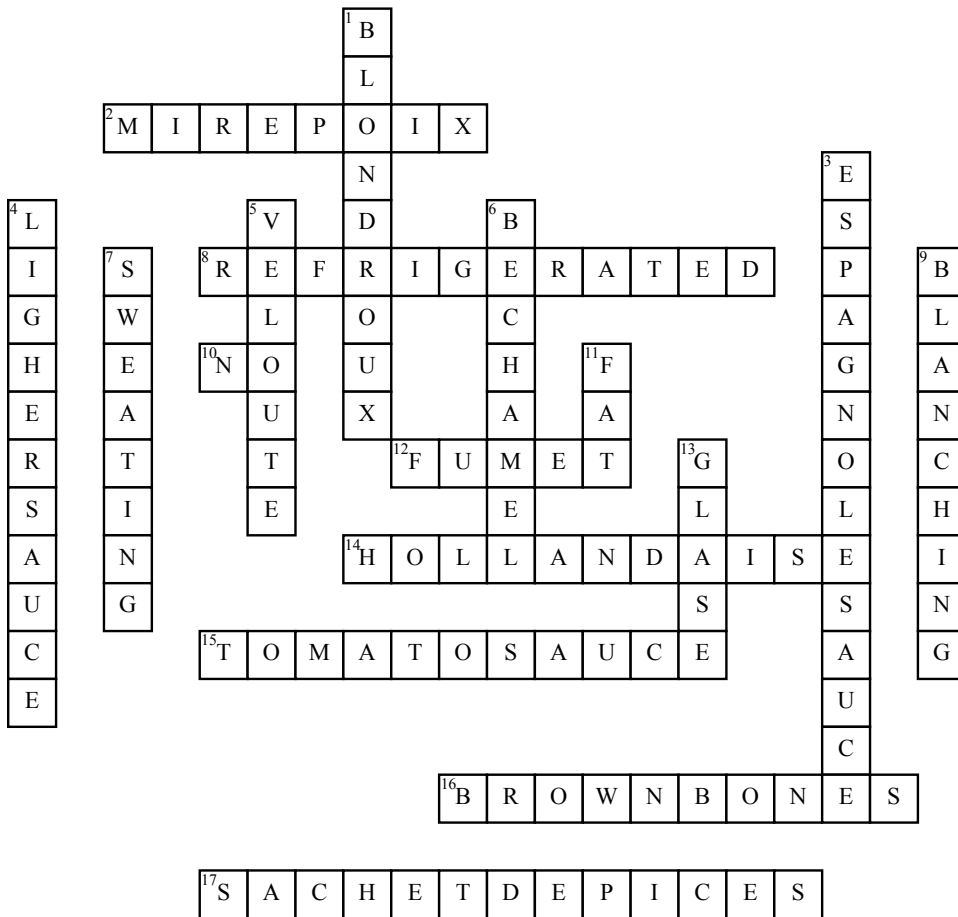


Name: \_\_\_\_\_

Date: \_\_\_\_\_

Period: \_\_\_\_\_

# Stocks, Sauces and Soups



## Across

- 2.** A french word that refers to mixture of coarsely, chopped onions, carrots, and celery that provide a flavor base for stock.
- 8.** Putting stocks up either its frozen or \_\_\_\_\_
- 10.** Can you put a big pot of very hot stocks in a ice bath
- 12.** a highly flavored stock made with fish bones.
- 14.** An emulsion made from egg, butter and lemon
- 15.** Made from a stock and tomatoes

**16.** Gives the stock a richer flavor and deeper color

**17.** What is similar to bouquet garni but it is a bag of herbs and spices ?

## Down

- 1.** There are 3 roux a brown/dark brown roux, a white roux and a \_\_\_\_\_
- 3.** Its made from brown stock and brown roux
- 4.** Best for white meat (Color)
- 5.** This is made from veal, chicken, or fish stock and a white or blond roux

**6.** This is made from milk and white roux

**7.** This causes the bone and mirepoix to release flavor more quickly when liquid is added

**9.** The bones rid them of some of the impurities that can cause cloudiness in a stock

**11.** The stuff at the surface of the stock; its cold and jelly formed and its kinda yellow

**13.** A reduced stock with a jelly like consistency; made from brown stock, chicken stock, or fish stock; referred to "glaze"