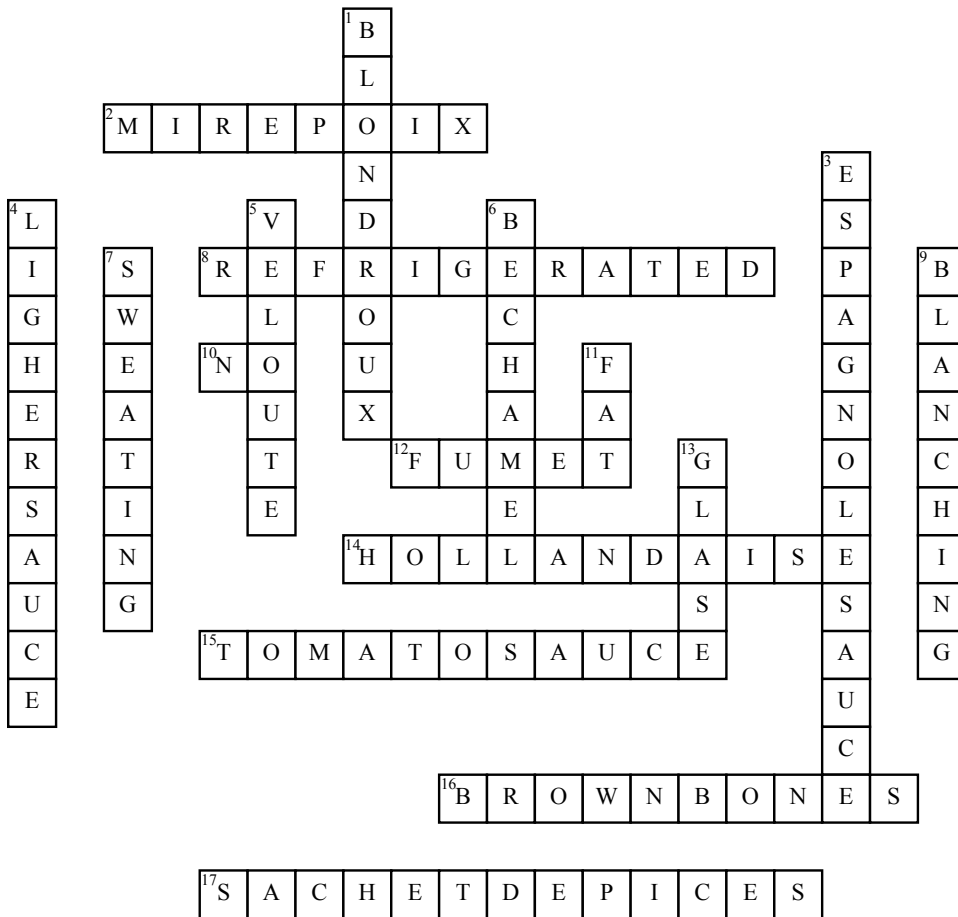


Stocks, Sauces and Soups



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"