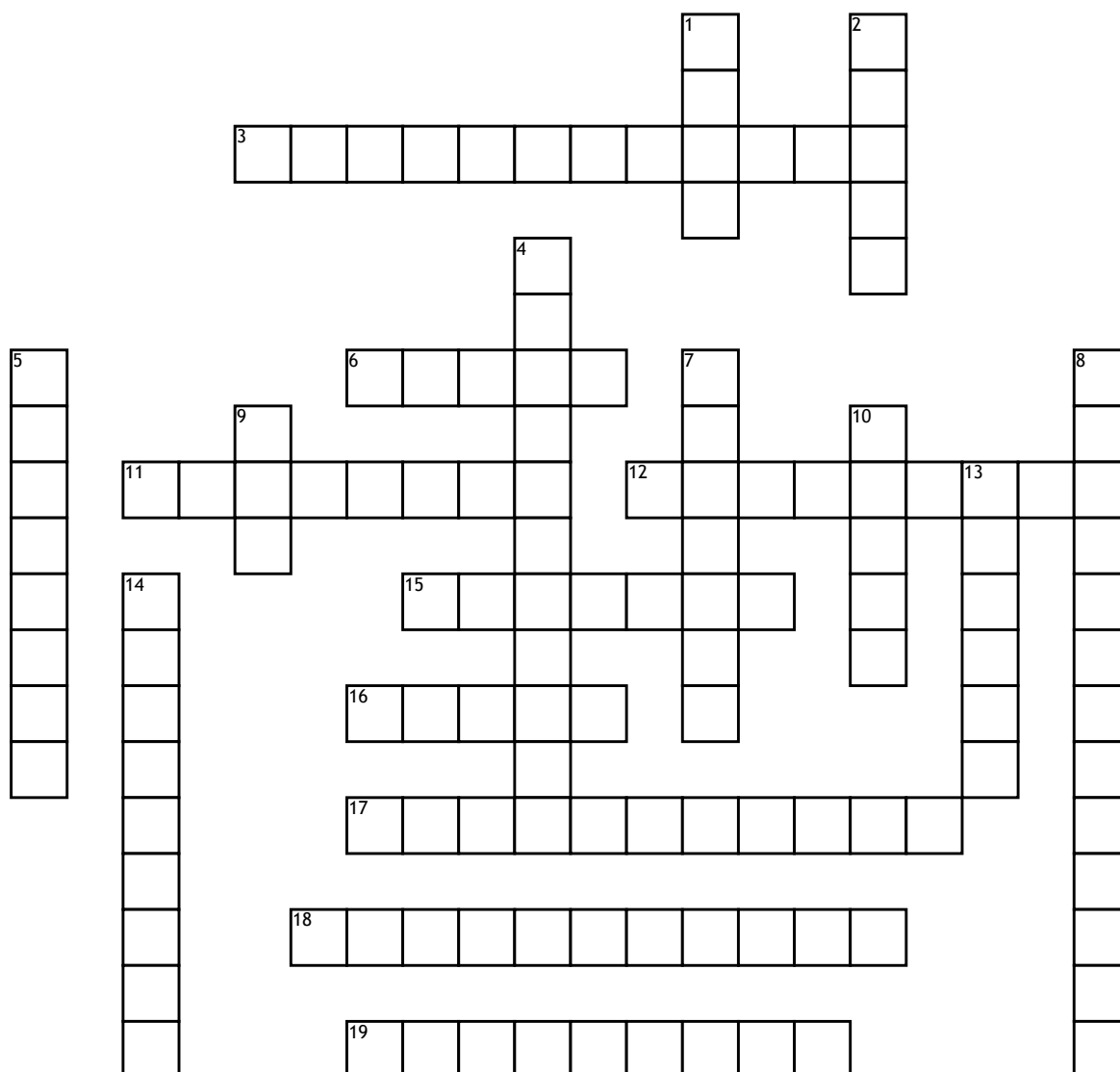


Name: _____ Date: _____

Crossword puzzle on meringues, gelatine and egg-set desserts.



Across

3. This custard dessert is topped with a caramel sauce.

6. There are three main types of meringue: French, Italian and _____?

11. A vegan- and vegetarian-friendly substitute for gelatine?

12. The basic ingredients to make meringues are sugar and _____?

15. A meringue-based cookie sandwich with a sweet filling.

16. Edible gelatine is extracted from animals' _____?

17. A French egg-set dessert that translates to 'burnt cream'.

18. A special occasion dessert that has ice cream inside and a dome of browned meringue on the outside.

19. Another name for a water bath?

Down

1. An American name for creme caramel.

2. An alternative name for gelatine?

4. When starch is added to a basic custard the result is called _____?

5. When gelatine is added to a basic custard and whipped cream is folded in, and it sets in a mold, it is called a _____?

7. A basic custard is a cooked mixture of sugar, milk/cream and _____?

8. A convenience product used to make custard.

9. _____ will cause egg whites to not whip properly.

10. Gelatine comes in two forms, in a powder form and a _____ form.

13. When making a baked custard you have to _____ the milk into the eggs.

14. A piece of equipment used to caramelize sugar on a Creme Brulee.