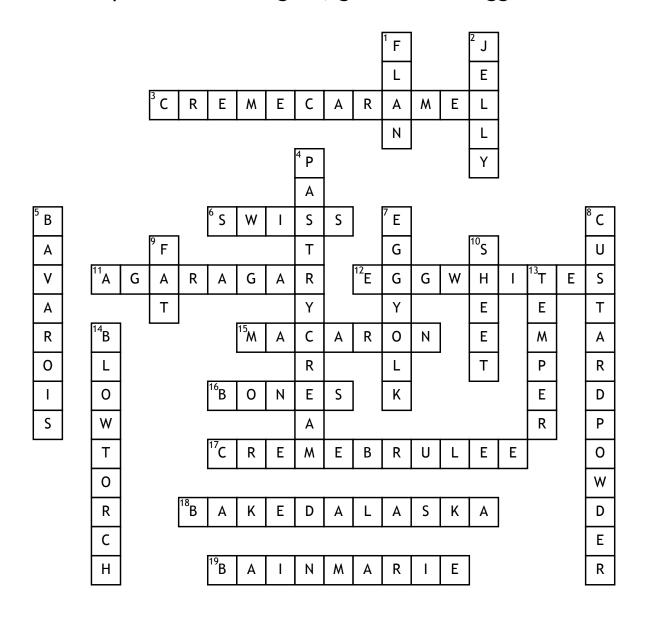
Date:

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.