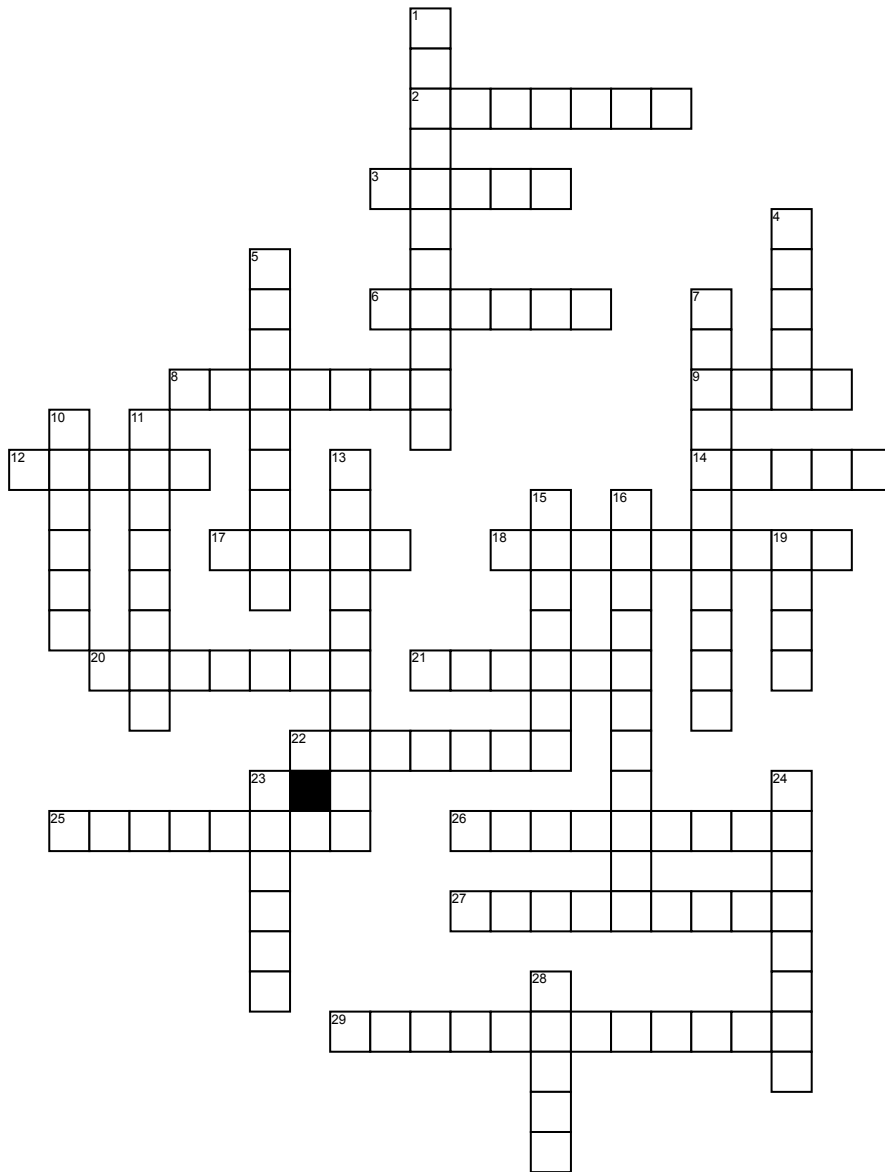


Name: _____

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Soup and Sauces Crossword



Across

2. Proportion of fat to flour when making a roux.
 3. A clear savory essence.
 6. A cold sauce served with seafood.
 8. The name given to thickeners used after the cooking period.
 9. A bulb vegetable that must be slit and cleaned properly.
 12. The French name for a sauce with a red roux often used on pasta.
 14. Unthickened natural meat juices.
 17. The colour of the roux in a Veloute Sauce.
 18. The names given to sauces derived from the mother sauces.
 20. Part of the onion family and grow like garlic in a cluster on a common vine; mild flavoured.

21. A dried pea or bean, a good source of protein.
 22. Uses a very thick cream sauce leavened with air.
 25. An emulsified sauce flavoured with wine vinegar, tarragon and chervil.
 26. Uses a very thick white sauce as a binder, coated in crumbs and deep fried.
 27. The name given to flour and cold water when used as a liaison.
 29. A bunch of herbs tied together in celery stalks or cheesecloth used to flavour stews and sauces.

Down

1. Kneaded butter and flour used as a thickener.
 4. A mixture of fruit, vegetable or meat that is sieved or blended to a chick cream.

5. A brown sauce.
 7. A mother sauce that uses egg as a thickener.
 10. A bread soup.
 11. A Spanish cold soup.
 13. A thick Italian soup.
 15. A mother sauce where the liquid is a combination of a light stock and milk.
 16. The name given to the five sauces from which thousands of other sauces are derived.
 19. Melted fat and flour.
 23. A heavy cream soup often made with shellfish.
 24. The French name for a cream sauce.
 28. Less assertive flavour than a broth, gives richness to a sauce or soup.