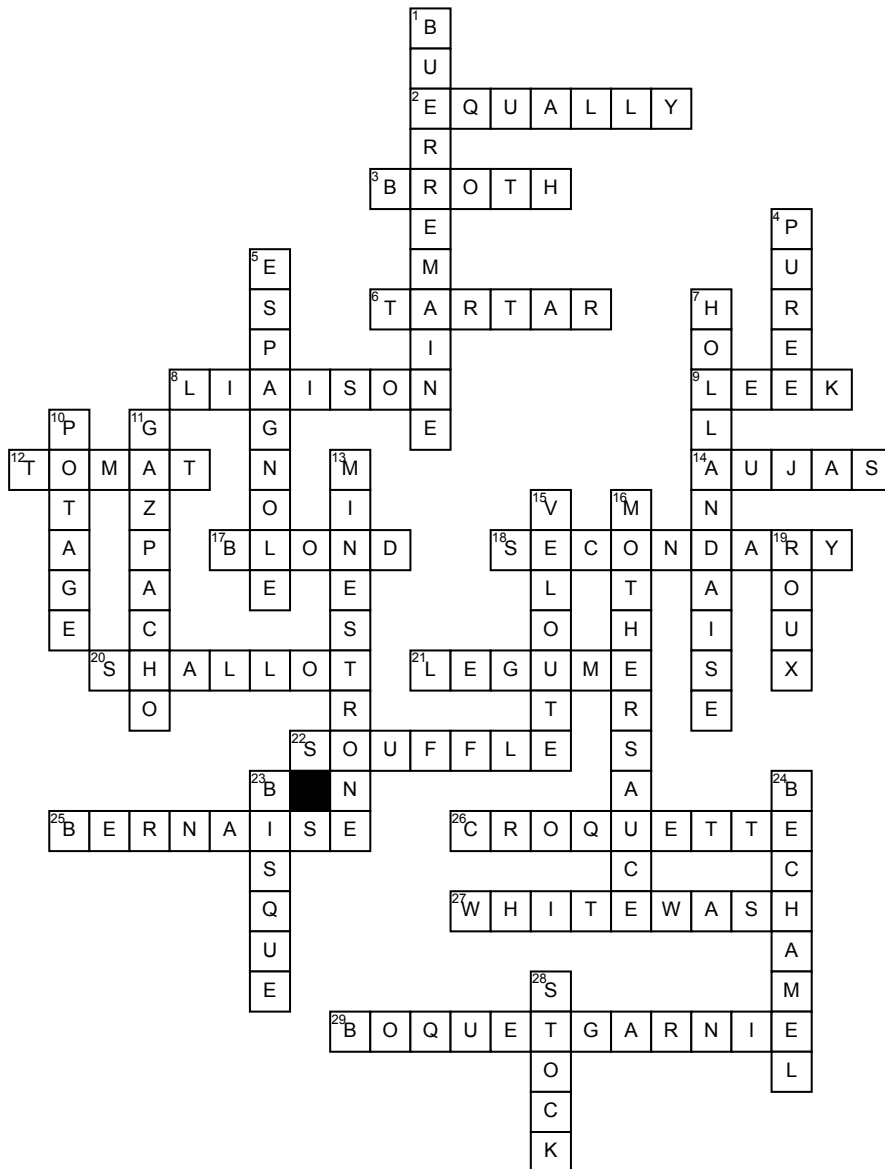


Soup and Sauces Crossword



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.