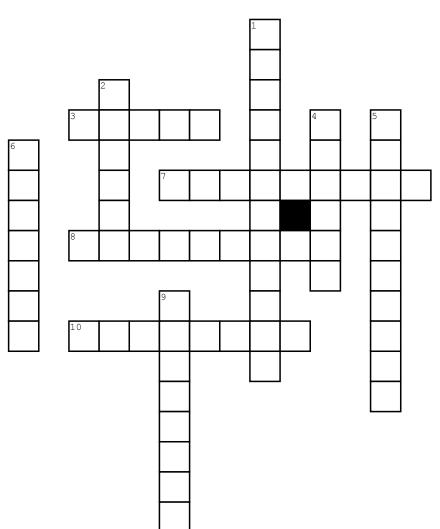
Catering N5



<u>Across</u>

 Frozen dessert made in a dome shaped mould lined with ice cream
This gelatine is made from fish, namely sturgeon

8. Mustard, gherkins, capers and chopped herbs are added to mayonnaise10. This soup is usually made from brown stock.

<u>Down</u>

1. This takes place in a pH of between 2.7 and 7.4 $\,$

Word Bank

 Similar to a souffle but is not set with a collar
Meat is situated inside the

carcass alongside the vertebral column 5. It is a mixture of which the particles precipitate as a result of their size

6. This method is often referred to as the cutting in method when making pastry

9. This is a natural process during which the muscle protein is broken down by enzymes

Bombe	Bouillon	Rubbing	Ripening
Remoulade	Fermentation	Fillet	Mousse
Suspension	Isinglass		