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Sauce

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| **Across****2.** The process of simmering down a stock or sauce to remove water**4.** A modern sauce of cooked or pickled vegetables and/or fruit**8.** Starch + cold liquid**10.** The process in which starch granules absorb moisture and pop when added to liquid**12.** Tomato juice + tomato puree**14.** White stock + roux**15.** This makes up the base of a sauce**16.** Purified butterfat, water and milk solids removed**19.** Brown stock + roux**21.** Sauce made from thinned out fruit or vegetable puree**22.** A flavored, thickened liquid**24.** Liquid, Thickening Agent, Seasonings/Flavorings | **Down****1.** Leading sauces are also called**3.** An ingredient used in the thickening process**5.** In addition to thickening, how does reduction improve a sauce**6.** Milk + roux**7.** An emulsified sauce of clarified butter and egg yolks**9.** One quality you should look for in a sauce thickened with a starch**11.** Half espagnole sauce + half brown stock, reduced by half**13.** Equal parts fat + flour, cooked together**17.** Thickening agent in hollendaise **18.** A modern sauce of chopped raw vegetable and/or fruit**20.** A food that has been mashed, strained, or finely chopped into a smooth pulp**23.** Gelatinization only happens when what is present |