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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 |