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Soup and Sauces Crossword

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|  |  |  |  |  |  |  |  |  |  | 5E |  |  |  |  M |  |  |  |  |  |  |  |  |  U |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  S |  |  | 6T |  A |  R |  T |  A |  R |  |  | 7H |  |  R |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  | 8L |  I |  A |  I |  S |  O |  N |  |  |  |  |  |  | 9L |  E |  E |  K |  |  |  |  |  |
|  |  |  |  |  | 10P |  | 11G |  |  |  G |  |  |  |  E |  |  |  |  |  |  |  L |  |  |  |  |  |  |  |  |
|  |  |  |  | 12T |  O |  M |  A |  T |  |  N |  | 13M |  |  |  |  |  |  |  |  | 14A |  U |  J |  A |  S |  |  |  |  |
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|  |  |  |  |  |  | 20S |  H |  A |  L |  L |  O |  T |  | 21L |  E |  G |  U |  M |  E |  |  S |  |  X |  |  |  |  |  |  |
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| **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 fr 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 commom 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 misture 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 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. |