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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Soup and Sauces Crossword

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|  |  |  |  |  |  |  |  |  |  | 5  E |  |  |  | M |  |  |  |  |  |  |  |  | U |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | S |  |  | 6  T | A | R | T | A | R |  |  | 7  H |  | R |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | P |  |  |  | I |  |  |  |  |  |  | O |  | E |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 8  L | I | A | I | S | O | N |  |  |  |  |  |  | 9  L | E | E | K |  |  |  |  |  |
|  |  |  |  |  | 10  P |  | 11  G |  |  | G |  |  |  | E |  |  |  |  |  |  | L |  |  |  |  |  |  |  |  |
|  |  |  |  | 12  T | O | M | A | T |  | N |  | 13  M |  |  |  |  |  |  |  |  | 14  A | U | J | A | S |  |  |  |  |
|  |  |  |  |  | T |  | Z |  |  | O |  | I |  |  |  |  | 15  V |  | 16  M |  | N |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  | 20  S | H | A | L | L | O | T |  | 21  L | E | G | U | M | E |  | S |  | X |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  | 22  S | O | U | F | F | L | E |  | S |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 23  B |  | N |  |  |  |  |  |  | A |  |  |  | 24  B |  |  |  |  |  |  |
|  |  |  |  |  | 25  B | E | R | N | A | I | S | E |  |  | 26  C | R | O | Q | U | E | T | T | E |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  | Q |  |  |  |  | 27  W | H | I | T | E | W | A | S | H |  |  |  |  |  |  |
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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. |