Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_

Gourmet Foods

**Ch 20- Stocks, Sauces, & Soups**

**1. Read chapter 20 in the Culinary Essentials textbook. (Begins on page 508).**

**2. Define chapter 20 vocabulary.**

**Vocabulary:**

1. **stock-**
2. **nourishing element-**
3. **mirepoix-**
4. **base-**
5. **white stock-**
6. **brown stock-**
7. **fish stock-**
8. **vegetable stock-**
9. **glaze-**
10. **reduction-**
11. **sauce-**
12. **thickening agent-**
13. **Bechamel-**
14. **hollandaise sauce-**
15. **gelantinization-**
16. **cheesecloth-**
17. **mother sauces-**
18. **sauce espagnole-**
19. **tomato sauce-**
20. **roux-**
21. **veloute-**
22. **marinara sauce-**
23. **gravy-**
24. **compound butters-**
25. **clarified butter-**
26. **clear soup-**
27. **broth-**
28. **consomme-**
29. **sweating-**
30. **clarify-**
31. **thick soup-**
32. **cream soup-**
33. **specialty soup-**
34. **bisque-**
35. **chowder-**
36. **cold soup-**