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What is the main ingredient in a soufflé?

Answer: _____

What is the purpose of marinating meat?

Answer: _____

What is the difference between sautéing and stir-frying?

Answer: _____

What is the process of creaming in baking?

Answer: _____

What is a roux used for in cooking?

Answer: _____

What is the term for cooking food in an airtight bag?

Answer: _____

What is the primary flavor in a classic béchamel sauce?

Answer: _____

What is the difference between baking powder and baking soda?

Answer: _____

What is the purpose of blanching vegetables?

Answer: _____

What is the main function of a sauce in a dish?

Answer: _____

Answers

What is the main ingredient in a soufflé?

Answer: Eggs

What is the purpose of marinating meat?

Answer: To enhance flavor and tenderize the meat

What is the difference between sautéing and stir-frying?

Answer: Sautéing uses less oil and higher heat than stir-frying

What is the process of creaming in baking?

Answer: Combining butter and sugar until light and fluffy

What is a roux used for in cooking?

Answer: To thicken sauces and soups

What is the term for cooking food in an airtight bag?

Answer: Sous vide

What is the primary flavor in a classic béchamel sauce?

Answer: Milk

What is the difference between baking powder and baking soda?

Answer: Baking soda requires an acid to activate, while baking powder contains acid

What is the purpose of blanching vegetables?

Answer: To preserve color and texture

What is the main function of a sauce in a dish?

Answer: To add moisture and enhance flavors