

Soups Quiz #1

What is the “raft” used for in the process of making a Consomme?

Your egg whites should be what percentage of your stock, to insure a good “raft”?

Explain the difference between a “traditional” bisque and a “modern” bisque:

What temperature does your stock have to get to and you STOP stirring and the “raft” starts to form?

What are the thickeners that can be used in a “traditional” bisque?

Explain the process of making a consomme.

Explain the process of making a “traditional” bisque.

Explain the differences in using “young” bones in a stock and using “old” bones.

What is a broth?

What is a stock?

What is Bone Broth?

What do Neck Bones and Marrow Bones add to a stock?

If you wanted a stock with smooth texture and rich flavor, what kind of bones would you use?

I want a consomme with the flavor profile of Lemon Basil Chicken soup, build the "raft".

I want a Rosemary Mushroom Bisque, explain the process.

