Strand 8 - Stocks, Soups and Sauces

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| Define Stock: | Define Mirepoix: |

What are the four types of stock?

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| Soup Types: | Ingredients, Preparation Methods and Examples: |
| Clear Soups: |  |
| Unusual Soups: |  |
| Thick Soups: |  |
| Creamed: |  |
| Purred: |  |
| Bisque: |  |
| Chowder: |  |

Thickeners used for Soups and Sauces:

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| Name: | How it is made: |
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Mother Sauces:

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| Sauce: | Use: | Derivatives: |
| Béchamel |  |  |
| Velouté |  |  |
| Espagnole/Brown |  |  |
| Tomato |  |  |
| Hollandaise |  |  |