

CATERING THEORY AND PRACTICAL N4

TERMINOLOGY – Egg

porous	vitellien	livetien
ovo-albumin	ovo-globulin	lecithin
candling	denaturation	coagulation
clarifying	foamy stage	soft peak
consommé	grading	dariole
stiff peak	dry stage	frittata
devilled eggs	scotch eggs	eggs benedict
hollandaise	french toast	custards
eggs en cocotte		puffy omelette
eggs sur le plat		plain omelette
croque monsieur		sunny side up
french omelette		over easy
soufflé omelette		turned egg
crème brûlée		crème caramel
mousse	roulade	quiche
meringues	pavlova	
baked alaska	crème patissière	