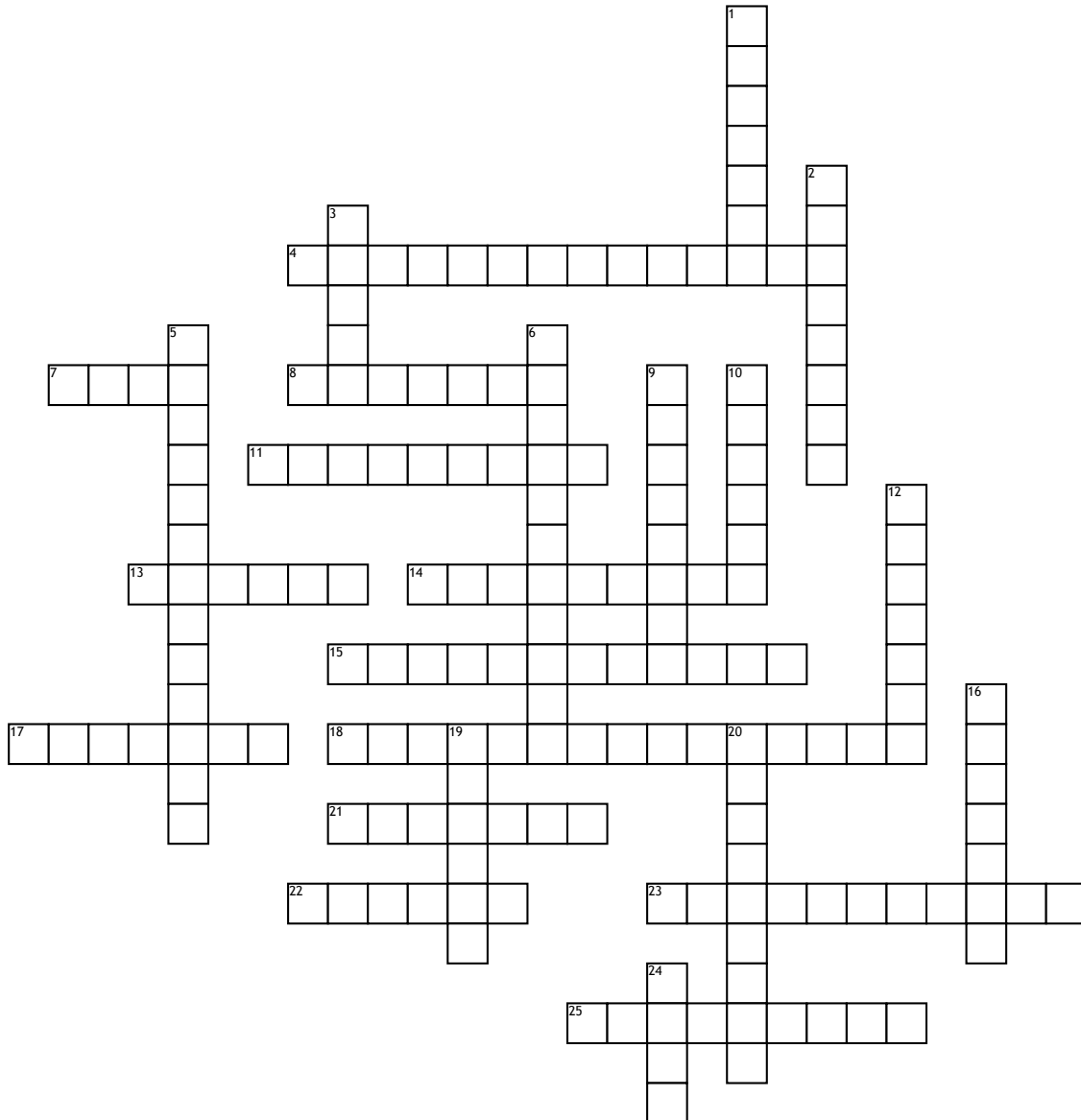


Frozen desserts and entremets



Across

4. An action in the preparation of ice cream where the fat globules are broken up into smaller particles
 7. The main ingredient in a kind of ice cream for vegetarians
 8. An Italian version of a bombe
 11. This ingredient provides the best medium for incorporating air into a mixture before it is frozen
 13. A frozen dessert, frozen to a mush
 14. A kind of ice cream where the milk fat has been replaced with a non-dairy substance such as vegetable fat
 15. A pancake in a rich orange juice and Grand Marnier flavoured sauce
 17. A caramelised sugar and nuts mixture, used for decorating entremets
 18. Too high a percentage of non-fat-milk solids give a sandy ice cream as a result of what happened to the carbohydrate in milk

21. A frozen dessert that is low in milk-solids-non-fat with a tart flavour

22. One word for ice cream dishes
 23. This ingredient is added to commercial ice creams to keep the crystals small and to give body to the mixture
 25. The sauce in the dish Poire Belle Helene

Down

1. A non dairy frozen dessert that resembles ice cream in appearance, texture and flavour
 2. Turkish ice cream that includes the ingredients cream, whipped cream, salep (ground-up tuber of an orchid), mastic (plant resin), and sugar.
 3. Coffee flavoured
 5. In commercial ice creams these procedures are followed to keep the time of the freezing as short as possible

6. Ice cream set on a layer of cake, covered with soft meringue and browned slightly with a blow torch
 9. Imitation ice cream containing no dairy ingredients and used in Kosher meals
 10. A flavoured whipped cream, with gelatine and is frozen without stirring
 12. The term used for an increase in the volume of an ice cream mixture during freezing
 16. This term refers to coupe dishes like peach melba
 19. A dessert that has no fat and consist of a fruit puree along with sweeteners and stabilisers
 20. This process is important in making ice cream to form as many nuclei on which ice crystals may form
 24. The term used in ice cream desserts that implies firmness or resistance to rapid melting