


**Football history quiz with answers**

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Do you know what baking powder is made of? The cooking power is made of sodium bicarbonate, tartar cream and corn starch, a base, an acid and a filling. Is it correct to use smooth or self-growing flour in the following?Pastry Sandwich Batter Scones Sauce Self-caking flour contains elevating chemicals that make baked goods rise, so you only have to add it to sandwiches and buns as you want them to rise when baking and have a light and open texture. The elevating agents can add a chemical flavor, so use simple flour in the pastry, dough and sauce that will not include in the flavor. Should I start the meat in a cold, moderate or hot oven? Before roasting an item of meat your recipe will usually require you to start in a hot oven or to brown it in a frying pan over the plate. This caramelizes the sugars of the meat creating a brown outer crust for maximum flavor. However, always follow your recipe and calculate the appropriate roasting time. Should green vegetables - roots - potatoes start in hot or cold water? As a general rule, green vegetables (or any that grows on the ground) should be cooked quickly, uncovered, in boiling water. This preserves its bright green color and prevents excessive cooking. Overcooked vegetables can release acids that affect the flavor and make khaki green unattractive. Roots and potatoes are dense and fibrous, so they need more time to cook until they are tender. Start with cold water to cover them, then boil with the lid on until they are tender when tested with a cutlery knife. Is pressure cooking favorable or not for maximum retention of vitamins and mineral salts? Pressure cooking has been found to preserve food nutrients better than any other method. Why do you make a hole in the of a meatloaf? Making a hole in the crust allows the steam to escape while the cake is baking. Otherwise, the steam would create air bubbles in the crust, causing parts of the crust to cook too quickly and burn, they will burn. Is the fruit bottled in water, sugar, syrup or cane honey? The fruit can be preserved in either syrup or water, but imparts a better syrup of flavor and color. The usual proportion is 225 g (8 oz) of sugar to 600 ml (1 pint) of water. The amount of sugar can be varied depending on the natural sweetness of a particular fruit. Use the granulated sugar, dissolve it in half the required amount of water, bring to a boil and boil for 1 minute, then add the rest of the water. Bottling syrup can also be made with cane honey, using the same proportions as the sugar syrup. Bring the syrup and water to a boil, and simmer on a low heat for 5 minutes before use. What makes a set curdled? A curd is a milk-based dessert made with sugary milk and rennet; the rennet, dissolved in water, makes the milk into a mushroom curd. What makes a bumpy sauce go? Lumps are produced when the starch lumps - that is, corn flour or flour used to thicken the sauce - start to gelatinize in hot liquid. Only the outer part of the group is exposed to the liquid, the surface gelatinizes and the liquid gray t reach the inside raw flour to cause lumps. To avoid this, mix the starch in a little cold liquid before adding to the hot liquid. The starch will now be evenly distributed, the liquid will penetrate all parts of it and the sauce will be free of lumps. What causes a sink cake? A cake will collapse if the oven door opens too soon or the cake is under baked. What makes the fruit sink into a cake? The fruit is heavier than the cake mixture and can sink if the fruit being used is too large or syrup in the case of ice cherries for example, which contain a lot of moisture. You should dry the fruit thoroughly before adding it to your cake mixture. Do you know secrets of success with yeast dough? Baking with yeast is a science and an art, so you should always use your recipe carefully. However, follow these simple steps and you ll be on the path to success with beautiful baking. - Make sure that you do not overheat the yeast in the form of heat can kill, any used in your recipe should only be warm. - Do not use too much salt, as it may inhibit yeast activity. Salt is needed for flavor, however, as well as to strengthen gluten. - When lifting a dough with yeast, it should be placed in a warm place without drafts. However, do not use an air cupboard that is too hot, and you risk killing the yeast or the dough that rises too fast. A longer climb equals more flavor in your mass. How should an egg be boiled or boiled? To boil an egg, put a medium egg in a small frying pan and cover with cold water. Cover with a lid and bring to a boil. When it boils, remove the lid and simmer for 3 minutes for a soft boil and 7 minutes for a hard-boiled egg. Eggs should be at room temperature, but those that come straight out of the fridge will take another 30 seconds. Which foods should be stored in airtight cans and which ones are better with light ventilation? Store the cakes in airtight containers, their open texture is made of a network of holes that will dry out very quickly outdoors and become stale. Cheese needs to "breathe" and may sweat if wrapped in plastic, so it is removed from the adhesive film and stored in the refrigerator, wrapped in wax paper or in a container that allows ventilation. What is the coldest part of a refrigerator (besides the refrigerator, of course) and what foods should be placed there? The lower shelf of the refrigerator is the coldest and is the place to store raw meat, fish and poultry in sealed containers or containers. Why jam sometimes gets moody This is usually because you don't cover the jam with a waxed disc when it's still very hot â this should be done immediately when the jam is in a pot (or it can get infected with mold spores in the air). Other reasons may be that Flasks were thick or cold when they were used, or that they were insufficiently filled (which allowed the air to be trapped inside the bottle). It is important to keep the jam in a cool and dry place to avoid growing mold. By making jams and Is it advisable to add sugar before or after cooking the fruit? It is always better to follow the recipe for perfect results. The addition of sugar depends on the fruit you are using, if you use fruits with resistant skin (such as cherries, currants, damsons) then these should be boiled to soften before adding sugar. Otherwise, sugar and fruit can be added together to the pan. If you use brittle fruits, such as strawberries, and want to keep their shape inside the jam, you can "sweeten" the fruit before boiling it. Place the prepared fruit in a non-metallic container with the sugar and leave it in a warm place for a few hours (or overnight in a cool place). The juice is extracted that will harden the fruit and the process also begins to dissolve the sugar giving it a shorter boiling time for the brittle fruits. Once the sugar has been added to any jam or jelly, it should dissolve completely before the jam comes to a boil, otherwise it will be difficult to fix. The boiling process should be carefully controlled: an insufficient boiling and the sugar will crystallize, but an excessive boiling will produce a bitter taste with syrup consistency. Why is table mustard not served dry? Dried mustard is an ingredient used for cooking and not for eating at the table. This quiz is taken from the book Good Housekeeping: The Best of the 1950s; buy it here Did you like this? You'll love it:If you were a cake, what flavor would you be? Take our fun quiz8 mistakes you may be making while washing10 secrets to make the perfect chocolate cake This content is created and maintained by a third party, and imported into this page to help users provide their email addresses. You can find more information about this and other similar content at piano.io

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