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# Guess the fairy tail character quiz answers



- Make sure not to overheat your yeast as heat can kill it, any liquid used in your recipe should only be lukewarm. To boil an egg, put a medium egg in small pan and cover with cold water. Dry mustard is an ingredient used in cooking and not for consumption at the table. You may be able to find more information about this and similar content at [piano.io](http://piano.io) Take our fun quiz8 mistakes you may be making when doing your washing!0 secrets to making the perfect chocolate cake This content is created and maintained by a third party, and imported onto this page to help users provide their email addresses. Why is a hole usually made in the crust of a meat pie? - Don't use too much salt, as this can inhibit the yeast's activity. Is it correct to use plain or self-raising flour in the following?Pastry Sandwich cakes Batter Scones Sauce This raising flour contains chemical raising agents which make baked goods rise, therefore it is only necessary to add it to sandwich cakes and scones as you want them to rise on baking and have a light, open texture. Otherwise the steam would create air bubbles in the crust, causing parts of the crust to cook too quickly and burn. As a rule of thumb green vegetables (or any that grow above the ground) should be cooked quickly, uncovered, in boiling water. The juice will be drawn out which will harden the fruit and the process also begins to dissolve the sugar giving it a shorter boiling time for the fragile fruits. Should fruit be bottled in water, sugar, syrup or golden syrup? The usual proportion is 225g (8oz) sugar to 600ml (1 pint) water. Overcooked vegetables can release acids that effect the flavour and turn an unattractive khaki green. You'll love:If you were a cake, what flavour would you be? But follow these simple steps and you'll be on the road to success with beautiful bakes. Pricking a hole in the crust allows the steam to escape while the pie is baking. Baking powder is made from baking soda, cream of tartar and cornstarch - a base, an acid and a filler. Before roasting a joint of meat your recipe will normally require you to start it in a hot oven or to brown it in a frying pan on the hob. Start in cold water to cover them, then boil with the lid on until tender when tested with a cutlery knife. Should... - green vegetables - root vegetables - potatoes ...be started in hot or cold water? What is the coolest part of a refrigerator (other than the ice-box, of course) and what foods should be placed there? When making jams and jellies, is it advisable to add sugar before or after cooking the fruit? What causes fruit to sink in a cake? Always follow your recipe however and calculate the relevant roasting time. Salt is needed for flavour however, as well as strengthening the gluten. What makes a sauce go lumpy? What makes a junket set? The starch will now be evenly distributed, the liquid will penetrate all parts of it and the sauce will be lump free. What foods should be kept in airtight tins and which are best with slight ventilation? Cheese needs to 'breathe' and can become sweaty if wrapped in plastic so remove from clingfilm and store in the fridge, wrapped in greaseproof, waxed paper or in a container that allows ventilation. A longer rise equals more flavour in your dough. It is always best to follow the recipe for perfect results. The boiling process should be carefully monitored: too little boiling and the sugar will crystallise, but over boiling will produce a bitter flavour with a syrupy consistency. This caramelises the sugars in the meat creating a brown outer crust for maximum flavour. A junket is a milk-base dessert made with sweetened milk and rennet; the rennet, dissolved in water, causes the milk in a junket to 'set'. Bottling syrup can also be made with golden syrup, using the same proportions as the sugar syrup. Once the sugar has been added to any jam or jelly, it should be completely dissolved before the jam reaches the boil, otherwise it will be difficult to set. To avoid this, mix the starch in a little cold liquid before adding to the hot liquid. Fruit may be preserved in either syrup or water, but syrup imparts a better flavour and colour. A cake can sink if the oven door is opened too soon or the cake is under-baked. Why is mustard for table use not served dry? However do not use an airtight cupboard which is too hot, and will risk killing the yeast or the dough rising too quickly. Baking with yeast is a science and an art, so you should always use your recipe carefully. - When rising a yeasted dough, it should be placed in a warm, draft-free place. If you are using fragile fruits, such as strawberries, and you want to retain their shape within the jam, you can 'sugar' the fruit before boiling. Otherwise the sugar and the fruit can be added to the pan together. Lumps occur when the starch clumps - ie cornflour or flour used to thicken the sauce - begin to gelatinize in hot liquid. Bring the syrup and water to the boil, and simmer for 5 minutes before use. Store cakes in airtight containers - their open texture is made of a network of holes that will dry out very quickly in the open air and turn stale. When boiling remove lid and simmer for 3 minutes for a soft-boiled egg and 7 minutes for a hard-boiled egg. Use granulated sugar, dissolve it in half the required amount of water, bring to the boil and boil for 1 minute, then add the remainder of the water. Only the outside of the clump is exposed to the liquid, the surface gelatinizes and the liquid can't reach the raw flour inside - causing lumps. The amount of sugar may be varied depending on the natural sweetness of a particular fruit. The bottom shelf of the refrigerator is the coolest and this is the place to keep raw meat, fish and poultry in sealed packaging or containers. Eggs should be at room temperature but those straight from the fridge will take 30 seconds extra. You should dry fruit thoroughly before adding it to your cake mixture. This preserves their bright green colour and prevents overcooking. Should one start meat in a cold, moderate or hot oven? It is important to store your jam in a cool, dry place to help prevent mould growing. This is most often caused by failure to cover the jam with a waxed disc whilst it is still very hot - this should be done immediately when the jam is potted (or it may become infected by mould spores from the air). Why does jam sometimes go mouldy? Do you know the secrets of success with yeast dough? Other reasons can be that the jars were damp or cold when used, or were insufficiently filled (allowing air to be trapped inside the jar). Fruit is heavier than cake mixture and can sink if the fruit you use is too large or syrupy - in the case of glace cherries for example, which contain a lot of moisture. The raising agents can add a chemical flavour so use plain flour in pastry, batter and sauce which will not comprise on flavour. Pressure cooking has been found to preserve the nutrients in food better than any other method. Root vegetables and potatoes are dense and fibrous so need longer to cook until tender. Cover with a lid and bring to the boil. Do you know what baking powder is made of? The addition of sugar depends on the fruit you are using, if using fruits with resistant skins (such as cherries, gooseberries, damsons) then these need to be boiled to soften before adding the sugar. Is pressure cooking favourable or otherwise for the maximum retention of vitamins and mineral salts? Place the prepared fruit in a non-metallic bowl with the sugar and leave in a warm place for a few hours (or overnight in a cool place). What causes a cake to sink? This quiz is taken from the book Good Housekeeping: The Best of the 1950s; buy it here Liked this?

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