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Do you know what baking powder is made of? Baking powder is made of baking soda, cream of tartar and corn starch - a base, an acid and a filler. Is it right to use plain or self-raising flour in the following? Pastry Sandwich cakes Batter Scones Sauce Self-raising flour contains chemical raising agents that 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. The raising agents can add a chemical flavor, so use plain flour in pastries, batter and sauce that will not consist of flavor. Should you start meat in a cold, moderate or hot oven? Before frying a common meat, the recipe will normally require you to start it in a hot oven or brown it in a frying pan on the hob. This caramelizes the sugars in the meat and creates a brown outer crust for maximum flavor. Always follow your recipe, but calculate the relevant cooking time. Should... - green vegetables - root vegetables - potatoes ... started in hot or cold water? As a rule of thumb green vegetables (or someone growing above ground) should be cooked quickly, uncovered, in boiling water. This preserves their bright green color and prevents overcooking. Overcooked vegetables can release acids that affect the taste and become an unsightly khaki green. Root vegetables and potatoes are dense and fibrous, so need longer to cook until tender. Start in cold water to cover them, then cook with the lid on until tender when tested with a cutlery knife. Is pressure cooking beneficial or otherwise for maximum storage of vitamins and mineral salts? Pressure boiling has been found to preserve the nutrients in food better than any other method. Why is a hole usually made in the crust of a meat pie? Tingling of a hole in the crust allows the steam to escape while the cake bakes. Otherwise, the steam would create air bubbles in the crust, causing parts of the crust to cook too fast and burn. Should fruit be bottled in water, sugar, syrup or golden syrup? Fruits can be preserved in either syrup or water, but syrup gives a better taste and color. The usual proportion is 225 g of sugar to 600 ml of water. The amount of sugar can be varied depending on the natural sweetness of a particular fruit. Use granulated sugar, dissolve it in half the required amount of water, bring to a boil and cook for 1 minute, then add the rest of the water. Tapping syrup can also be made with golden syrup, using the same proportions as sugar syrup. Bring to the boil with syrup and water, then simmer for 5 minutes before use. What does a junket set do? A junket is a milk base dessert made with sweetened milk and rennet; the drain, dissolved in water, causes the milk in a junket set. What makes a sauce go bulky? Lumps occur when starch lumps - that is, cornflour or flour used to thicken the sauce - begin to gelatinize in hot liquid. Only the outside of the lump is exposed to surface gelatinizes and the liquid can not reach raw flour inside - causing lumps. To avoid this, mix the starch in a little cold liquid before adding the hot liquid. The starch will now be evenly distributed, the liquid will penetrate into all parts of it and the sauce will be lumpless. What makes a cake sink? A cake may sink if the oven door opens prematurely or the cake is underbaked. What makes fruit sink in a cake? Fruits are 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. You should dry fruit thoroughly before adding it to the cake mixture. Do you know the secrets to success with yeast dough? Baking with yeast is a science and an art, so you should always use the recipe carefully. But follow these simple steps and you will be on your way to success with beautiful bakes. - Make sure that you do not overheat your yeast, as heat can kill it, any liquid used in your recipe should only be lukewarm. - Do not use too much salt, as this may inhibit the activity of yeast. Salt is necessary for taste, as well as strengthen gluten. - When rising a fermented dough, it should be placed in a warm, discard-free place. But do not use an air cabinet that is too hot and will risk killing the yeast or dough that rises too fast. A longer increase corresponds to more flavor in the dough. How to boil or hardcook an egg? To boil an egg, put a medium egg in a small pan and cover with cold water. Cover with a lid and bring to the boil. When boiling remove the lid and cook for 3 minutes in a soft boil and 7 minutes for a hard-boiled egg. Eggs should be at room temperature, but those straight from the refrigerator will take 30 seconds extra. What foods should be kept in airtight boxes and which are best with little ventilation? 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 obsolete. Cheese must breathe and can become sweaty if wrapped in plastic, so remove from plastic wrap and store in the refrigerator, wrapped in greaseproof, waxed paper or in a container that allows ventilation. What is the coolest part of a refrigerator (other than the ice box, of course) and what foods to place there? The bottom shelf in the refrigerator is the coolest, and this is the place to keep raw meat, fish and poultry in sealed packaging or containers. Why does jam sometimes become moldy? This is most often due to the fact that you do not cover the jam with a waxed plate while it is still very hot - this should be done immediately when the jam is potted (or it can be infected by mold spores from the air). Other reasons may include that the jars were damp or cold when used, or were insufficiently filled (so that air could be trapped inside the jar). It is important to store the jam in a cool, dry place to prevent mold from growing. When making jam and jelly, it is advisable to sugar before or after cooking the fruit? It is always best to follow the recipe for perfect results. The addition of sugar depends on the fruit you use, if you use fruits with resistant skins (such as cherries, gooseberries, damsons) these need to be boiled to soften before adding the sugar. Otherwise, the sugar and fruit can be added to the pan together. If you use fragile fruits, such as strawberries, and you want to keep the shape of the jam, you can sugar the fruit before you cook. 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). The juice will be extracted that will harden the fruit, and the process also begins to dissolve the sugar, giving it a shorter cooking time for the fragile fruits. When the sugar is added to jam or jelly, it should be completely dissolved before the jam reaches the boil, otherwise it will be difficult to put. The cooking process should be closely monitored: too little boiling and the sugar will crystallize, but over cooking will give a bitter taste with syrupy consistency. Why is mustard not served for table use dry? Dry mustard is an ingredient used in cooking and not for consumption at the table. This quiz is taken from the book Good Housekeeping: The Best of the 1950s; buy it here Liked this? You'd love: If you were a cake, what taste would you be? Take our fun quiz8 mistakes you might make when you make your washing10 secrets to create the perfect chocolate cake This content is created and maintained by a third party and imported on this page to help users provide their email addresses. You might find more information about this and similar content on piano.io Getty Images Ready for a pop (pair) quiz? Yep, experts say there are some personal things you should know about your partner, and therefore wh put together some - okay, lots of - couple of questions to see if you have any work to do. And hey, it's okay if you fail. Asking your partner some tough questions is just an opportunity to be vulnerable, and that's when you can both be your authentic self, says Janet Brito, a clinical psychologist and sexologist in Honolulu. Think of this pair quiz on doing just that. This content is imported from {embed-name}. You may be able to find the same content in a different format, or you may be able to find more information on their website. Okay, so here's how this parquiz works: Both you and your partner should have a copy of the pair questions below. Answer each question based on what you think your partner's answer would be. When you're done, take turns revealing them to each other. If any of you get a question wrong, this gives you both the opportunity to talk things through in a neutral, comfortable way. And when you get the answer right? Well, you can both be easy to know that you are synchronized (aw). Warming questionLet's answer to some simpler, light-hearted questions we dive into the harder ones. Although they can be fun, knowing basic facts about your partner at least shows that you pay attention to what they say, do and like. Let's see how good you are at remembering the following: What is your partner's favorite TV show? What is your partner's favorite book? What food does your partner like to cook? What's their favorite color? Where did you two meet? What color are their eyes? Questions about the future yes, you're in love now. But if you plan to stay together forev, there's a lot you should talk through to make sure you're on the same page. Finding out someone's current state of mind about their dreams is important, says Gigi Engle, resident Womanizer sexologist and author of All The F\*cking Error: A Guide to Sex, Love and Life. It shows you if they have direction and drive, both important things in forming long-term partnerships. As for the future, you should ask: What does your partner want life to look like in five years? Where do they see themselves living in an ideal world? Will your partner ever move to accommodate your job? Will your partner ever have a long-distance relationship? Will your partner get married in the future? How happy are they with their current work situation? What does your partner think about having children? Will your partner own a home one day? Does your partner like to talk about the future? Why or why not? It's important to know what you're going into. Questions about the past So much as talking about the future is important, there is also much you should know about your partner's past. A person's childhood sets the stage for their emotional well-being for the rest of their lives, Engle says. The messages we perceive from our primary caregivers form the fundamental faith we have about the world. It's important to know what you're going into. Here's what you should ask about your partner's past: What kind of relationship does your partner have with their parents? What kind of relationship does your partner have with their siblings? Are they still in contact with some friends from childhood? Did they have a positive high school experience? Did parents support their dreams and goals? How was their college experience? Will your partner get excited about visiting home? What does your partner think of their exes? Do they feel they have been able to maintain positive romantic relationships? Do they have any prior experience with mental health problems? Questions about values According to Brito, many arguments are triggered in a relationship of couples who have conflicting values. You'll see if someone's values match yours, Engle adds. This is an important factor in compatibility. You should not be comfortable changing yourself to fit into other people's ideals, and visa versa. What is the partner's political conviction? How important is family to your partner? How much does your partner value physical activity? What your partner prefers to do with his free? Does your partner like to travel? What does your partner think of having pets? Is your partner donating to charity? Who are the most important people in their partner's lives? What's your partner's favorite thing about their job? How does your partner like to spend their money? Questions about communicationWhen it comes to relationships, communication is "always" key. What matters is knowing when your partner needs space and proximity, and not taking it personally, Brito says. Answer these questions to find out how well you know your partner's communication style: Does your partner consider themselves an introvert or extrovert? How does your partner prefer to show affection? (Tap? Gifts? Acts of kindness?) How does your partner prefer to receive affection? Does your partner easily identify their feelings? How does your partner define an argument? What does your partner like to talk about at the end of every day? Does your partner like to communicate by phone? (Text? FaceTime?) How does your partner address uncomfortable topics? This content is imported from {embed-name}. You may be able to find the same content in a different format, or you may be able to find more information on their website. People have different views on kinks, desires, habits and libidos, engle says. Here's what you should know: What does good sex look like for your partner? Does your partner like to use sex toys? What does your partner think about watching porn? What is your partner's favorite sex position? What does your partner think about using lubricant? How adventurous is your partner in the bedroom? How does your partner define romance? Now that you've answered all your pairs of questions, it's time to reveal your answers to your partner. Remember: It's okay if you got someone wrong! Think of it as a chance to talk through the tough stuff. This content is created and maintained by a third party and imported into this page to help users provide their email addresses. You may be able to find more information about this and similar content on piano.io piano.io

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