



Glossary:

Soup: The word soup comes from French word “Soupe” (soup, broth), which further comes from Latin word ‘Suppa’ (bread soaked in broth).

Thin Soup: Thin soups are all based on a clear, unthickened broth or stock. They may be served plain or garnished with a variety of vegetables and meats.

Consomme: The word consomme literally means, “completed” or “concentrated.” Consomme is a strong concentrated stock.

Clarification: Technique used to clarify a stock with the aid of mixture of ingredients is called clarification.

Broth: It is made by simmering of meat and vegetables and is sometimes called as bouillon.

Thick soups: These are opaque rather than transparent soups which are thickened by adding a thickening agent.

Bouillon: Bouillon is often used in synonymous with broth. The term also pertains to the condensed-cube and powder forms of broth, used to add a burst of flavor to some recipes.

Curdling: Curdling is a common problem with cream soup as it is made with cream or milk or both, the cause behind curdling of the soup can be either the acidity content of many soup ingredients like tomato or heat of cooking.

Chowder Soup: Chowders are chunky, hearty soups made from fish, shellfish, and/or vegetables and full of good things that they sometimes are more like stews than soups.

Speciality Soup/international soup: Special soups are those that are made with unusual ingredients and are prepared by a distinctive method.



Garnishing: It is a technique to enhance presentation of plain soup with the addition of special ingredients.

Bisques: It is thickened, passed and classical seafood soups prepared from a base of fish stock flavored with selected shellfish and mirepoix.

Roux: It is used as a stabilizer in order to avoid curdling of the soup.

