

Kitchen Chemistry Homework #6

Homework Questions:

Meringue specific questions:

1. Why can't you have any egg yolk if you want make meringues?
2. Why are copper bowls best to whip egg whites in?
3. Why can't you use a plastic bowl to whip egg whites?
4. What physical property describes a foam?
5. What happens to the egg foam when you cook it?
6. Why do we add cornstarch to the custard?
7. How can we prevent the meringue from collapsing?
8. What is the purpose of adding sugar?
9. Typically meringues have cream of tartar added to them. Why don't you think we don't have them in our recipe?

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