

Ice Cream and Cream

Test

Improve your knowledge. Choose the correct answer.

1. What gives ice cream its smooth texture?
a) salt b) air c) sugar d) water
2. What is the minimum fat content of heavy cream?
a) 10% b) 18% c) 36% d) 50%
3. Which ingredient is NOT typically found in ice cream?
a) milk b) eggs c) flour d) sugar

Cheese and Butter

4. What enzyme is used to coagulate milk in cheese-making?
a) amylase b) rennet c) lactase d) yeast
5. Which cheese is known for its blue veins?
a) Cheddar b) Gouda c) Brie d) Roquefort
6. What is the main process used to make butter?
a) boiling b) fermentation c) churning d) baking
7. What is clarified butter called in Indian cuisine?
a) Paneer b) Ghee c) Lassi d) Dahi