

Culinary Answers – Chaîne Boston – February 17th, 2021

Special thanks to our Professional Members who contributed:

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Section 1

- 1.) A. Flour, Egg, Breadcrumbs
- 2.) A. Individually Quick Frozen
- 3.) A. reaction between amino acids and reducing sugars that brown when reaching high temperatures
- 4.) A. Capsaicin is the chemical compound that causes the irritation and burning sensation
- 5.) A. Cooking under vacuum or pressure at a controlled temperature

Section 2

- 1.) Roux, cornstarch, arrowroot, liaison, potatoes.
- 2.) Thirteen. 1-5 chuck, 6-12 rib, 13 sirloin.
- 3.) Marengo
- 4.) 1 pound
- 5.) To help people learn the difference between knowledge and wisdom.
Knowledge is knowing that a tomato is a fruit not a vegetable.
Wisdom is knowing not to put it in the fruit salad.

Section 2 - The Chili Pepper

1) Answer: Yes

2) Answer: The Scoville scale. - Dr. Wilbur Scoville, was a pharmacist from Connecticut who in 1912 developed the method of measuring the level of heat contained in various kinds of chilis. Called Scoville Heat Units (SHU) Initially the hottest peppers measured reached 15,000 units.

3) Answer: Scoville Heat Units (SHU) measure the level of pungency (hotness) based on the capsaicinoids contained in a specific chili pepper. Capsaicin is the chemical compound inside of chilis that stimulates the “heat” receptors on our tongues and mouths.

4) Answer: Anywhere from 100 SHU to 2,200,000.SHU...quite a span!

5) Answer: All 3 are in the 1,000 SHU to 2,500 SHU range

6) Answer: The Guinness Book of World Records names a hybrid developed in South Carolina called the Carolina Reaper that measures 2,200,000 SHU!

7) Answer: Yes, about 3,000,000 to 5,000,000 SHU.

Section 4

1a.) Lettuce from Rome

1b.) Named after Newton Mass,where they were originally produced in the 1890s at the Kennedy biscuit company not after Sir Issac Newton.

1c.) Named after Monteray California Dairy-Man, David Jack

1d.) A soup honoring Vichy France by Ritz Carlton Chef Louis Diat - his mother made this soup where he grew up in Vichy

1e.) Lima, Peru

2.) Usually 16

3.) No- its a blend of sugar, milk products, vanilla, lecithin and cocoa butter

4.) Crack and Whisk together the eggs then measure 1 large egg which equals 3 tbsp or 2.5 OZ

5.) First in, First Out (rotation for food product)