

ALBUMENIZE

Meaning: To albumenize means to treat or prepare a substance, particularly egg whites or proteins, to enhance its texture or stability, often by incorporating air or altering its physical properties.

1. The chef decided to albumenize the egg whites to achieve a fluffier soufflé.
2. In the laboratory, they aimed to albumenize the proteins for better stability in the mixture.
3. To create the perfect meringue, one must albumenize the eggs until they form stiff peaks.
4. She learned how to albumenize the mixture in order to enhance the texture of her cake.
5. The process to albumenize the solution increased its viscosity significantly.
6. He watched a tutorial on how to albumenize the eggs properly for his baking project.
7. The technique to albumenize is essential for certain types of pastry recipes.
8. To improve the dish, the chef chose to albumenize the ingredients before baking.
9. They experimented with various methods to albumenize the ingredients effectively.
10. The cookbook included a section on how to albumenize ingredients for optimal results.

Source: sentences.whatistheurl.com

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