

BAIN-MARIE

Meaning: A bain-marie is a cooking method that involves placing a container of food in a larger container of hot water to gently heat or cook it without direct exposure to the heat source.

1. The chef used a bain-marie to gently melt the chocolate without burning it.
2. For the custard recipe, a bain-marie ensures even cooking and a silky texture.
3. To keep the sauce warm during service, place it in a bain-marie on the stove.
4. A bain-marie is essential for creating delicate desserts like flan or crème brûlée.
5. The restaurant's kitchen was equipped with a large bain-marie for efficient food preparation.
6. You can easily create a bain-marie using two pots of differing sizes.
7. Using a bain-marie helps maintain the temperature of sauces without direct heat.
8. The pastry chef relied on the bain-marie to temper the cream for the mousse.
9. In baking, a bain-marie can prevent the edges of the dish from overcooking.
10. To avoid curdling the eggs, whisk them slowly while they're in the bain-marie.

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