

GLAIRE

Meaning: Glaire is a viscous substance made from egg whites, used in cooking and as a binding agent in art.

1. Glaire is often used in culinary applications, particularly in traditional French cuisine.
2. The artist mixed glaire with pigments to create a unique medium for her paintings.
3. In some recipes, the addition of glaire enhances the texture and richness of the dish.
4. Glaire, derived from egg whites, serves as a natural adhesive in various crafts.
5. During the workshop, participants learned how to incorporate glaire into their baking techniques.

Source: sentences.whatistheurl.com

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