

Task – Identify Separation Processes in a Cooking Lesson!

- Can you name processes that involve:
 - Evaporation
 - Drying
 - Leaching
 - Filtration
 - Maceration



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- Can you name processes that involve:
 - **Evaporation** - Of any Stew so food flavors get more concentrated or the so called “reduction” of creams.
 - **Drying** - Many fruits may be dried up
 - **Leaching** - Coffee! Or Tea! You want the soluble flavors from the solid particles
 - **Maceration** - Adding Oil to Garlic, Onion and Species then macerating the pieces so the flavors are added to the Oil.
 - **Filtration** - On the previous example, you could filter the solids so the oil has now the flavor but still remains a single phase (liquid)

