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The impossible quiz answers

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Finally, win this trivial chase game with your family. Do you know what copper dust is made of? The cooking power is made from baking soda, tartar cream and cornstarch - a base, an acid and a filling. Is it ok to use plain flour or self-elevation in the next? Sandwich Pastry Pasta Scones Sauce Self-Raising Flour contains chemical agents that raise the products in the oven, so just add it to cakes and seats sandwich as you want them to get up in cooking and have a light, open texture. Breeding agents can add a chemical flavor to use plain flour in pastry, dough and sauce that you won't understand in flavor. Should meat start in a cold, moderate or hot oven? Before roasting a meat joint, your recipe will normally require you to start in a hot oven or to brown it in a pan on the hob. This caramelizes the meat sugars by creating a brown outer crust for maximum flavor. Always follow your recipe, however, and calculate the relevant roasting time. Must ... - green vegetables - root vegetables - potatoes ... start in hot or cold water? As a general rule of thumb green vegetables (or anyone growing above ground) should be cooked quickly, discovered, in boiling water. It retains its bright green colour and avoids overcooking. Cooked vegetables can release acids that affect flavor and turn an unattractive khaki green. Root vegetables and potatoes are dined and fibrous, so they need more time to cook until tender. Start in cold water to cover them, then boil with the lid on until tender when tested with a shed knife. Is pressure cooking favorable or not for maximum retention of vitamins and mineral salts? It has been pressure cooking to preserve nutrients in food better than any other method. Why does a hole usually make in the crust of a meat pie? Puncturing a hole in the crust allows the steam to escape while the cake is baking. Otherwise, steam would create air air bubbles causing parts of the bark to cook too fast and burn. Should fruit be bottled in water, sugar, syrup or gold syrup? The fruit can be preserved in syrup or water, but the syrup gives a better flavor and color. The usual ratio is 225g (8oz) sugar to 600ml (1 pint) of water. The amount of sugar may vary depending on the natural sweetness of a particular fruit. Use granulated sugar, dissolve for half the necessary amount of water, bring to a boil and boil for 1 minute, then add the rest of the water. Bottling syrup can also be made with gold syrup, using the same proportions as sugar syrup. Bring the syrup and water to a boil, and simmer for 5 minutes before use. What does a junket set do? A junket is a milk-based dessert made with sweetened milk and rennet; the rennet, dissolved in water, causes the milk in a junket to 'settle'. What makes a sauce go wrong? Lumps occur when groups of starch - i.e. corn flour or flour used to thicken the sauce - begin to gel in hot liquid. Only the outside of the clump is exposed to liquid, the surface freezes and the liquid cannot reach the raw flour inside, causing lumps. To avoid this, mix the starch into a little cold liquid before adding to the hot liquid. The starch will now be evenly distributed, the liquid will penetrate all parts of it and the sauce will be lump-free. What makes a cake sink? A cake can be sunk if the oven door opens too early or the cake is undercooked. What makes the fruit sink into a cake? The fruit is heavier than the cake mixture and can be sunk if the fruit you use is too big or syrup - in the case of glace cherries, for example, which contain a lot of moisture. You should dry the fruit thoroughly before adding to your cake mixture. Do you know the secrets of success with yeast dough? Baking with yeast is a science and an art, so you should always use your recipe carefully. But follow these simple steps and you will be on the path to success with beautiful ovens. - Make sure you don't overheat your yeast as the heat can kill, any liquid used in your recipe should only be warm. - Do not use too much salt, as this can inhibit the activity of yeast. However, salt is needed for flavor as well as strengthening gluten. - When lifting a yeast dough, it should be placed in a warm and draft-free place. However, do not use an air cupboard that is too hot, and will risk killing the yeast or dough that increases too quickly. A longer increase is equivalent to more flavor in your dough. How should a hard-boiled egg be boiled or boiled? To boil an egg, place a medium egg in small pan and cover with cold water.

Cover with a lid and bring to a boil. When boiling remove the lid and simmer 3 minutes for a soft boil and 7 minutes for a hard-boiled egg. The eggs should be at room temperature, but those directly from the fridge will take 30 seconds longer. What foods should be kept in airtight cans and which ones are the best with a slight ventilation? Store cakes in airtight containers - their open texture is made a network of holes that will dry very quickly outdoors and become stale. The cheese needs to 'breathe' and can get to sweat if wrapped in plastic so remove clingfilm and store in the fridge, wrapped in grease, waxed paper or in a container that allows ventilation. What is the coolest part of a fridge (apart from the ice box, of course) and what foods should be placed there? The bottom shelf of the fridge is the freshest and this is the place to store raw meat, fish and poultry in sealed packaging or packaging. Why is the jam sometimes shaped? This is most often caused by a lack of jam cover with a waxed disk, while it is still very hot - this should be done immediately when the jam is potted (or can become infected by air mold spores). Other reasons may be that the jars were wet or cold when used, or were insufficiently filled (allowing air to get trapped inside the jar). It is important to store jam in a cool and dry place to help prevent mould growing. When making jams and jellies, is it advisable to add sugar before or after cooking the fruit? It is always best to follow the recipe for perfect results. The addition of sugar depends on the fruit you are using, if using fruits with resistant skins (such as cherries, goose berries, damsons) then these should be boiled to soften before adding sugar. Otherwise, sugar and fruit can be added to the pan together. If you use fragile fruits, such as strawberries, and want to keep its shape inside the jam, you can 'sugar' the fruit before boiling. Place the prepared fruit in a non-metallic bowl with the sugar and leave in a warm place for a few hours (or overnight in a cool place). The juice will be drawn that will harden the fruit and the process also begins to dissolve the sugar giving it a shorter boiling time for fragile fruits. Once the sugar has been added to any jam or jelly, it should be completely dissolved before the jam comes to a boil, otherwise it will be difficult to establish. The boiling process should be carefully monitored: too little boiling and sugar will crystallize, but over boiling it will produce a bitter taste with a consistency of syrup. Why is mustard for table use not served dry? Dried mustard is an ingredient used in cooking and not for consumption on the table. This questionnaire is taken from the book Good Housekeeping: The Best of the 1950s; buy here liked this? You'll love it: If you were a cake, what flavor would you have? Take our fun quiz8 bugs you may be making when doing your washing10 secrets to make the perfect chocolate cake This content is created and maintained by a third party, and imported into this page to help users provide their email addresses You may be able to find more information about this and content similar piano.io put three balls on either side of the ladder. If your arms are equal, you know that heavy ball is one of the remaining two. If your arms are uneven, take the three three On the heavier side, collect two and weigh against each other. The hand of the hour will have moved a quarter of an hour; Therefore, there will be 7.5 degrees between the two hands. Fill the three-gallon container and pour it into the five-gallon container. Do it again - and there will be a gallon left in the three-gallon container. Empty all five, pour into one, fill all three again and pour it into the five-gallon bowl - and you have four. To get matching socks, you need to choose three – there are only two colors, after all. To find your way to Truthtown, just ask the man, how is your hometown? Then go be as you point out: if he's from Liartown, he'll point to Truthtown and if he's from Truthtown, well, you get it. The man hole lids are round so they can't fall into the man's hole. Obviously no one expects you to tell them the precise number of barbers in Chicago; want to hear you go through a line of thought. The variables you will want to consider are the population of Chicago and the percentage that is male; the number of haircuts the average male has per year divided by the number of days of the year, considering the number of days a year of barbershops are open; and the number of haircuts an average barber can give per day. By the way, there are 550 barbershops in Chicago; 6,273 barbers active in Illinois; with 66% of the state's population, Chicago has approximately 4,140 barbers. To get a job at NERA, calculate the price of your home using conventional valuation methods – but remember to throw in the value that is attached to your memories for as long as you've lived there. There is only one cube in the center of a Rubik's Cube. To get the guard to give him a cigarette (and that's really the preferred answer to that question), threaten to kill himself by smashing his head against the wall of his cell. This gives him leverage with the guard - he would be tied to doing paperwork about his suicide, so he would miss weekend time with his family (is it Friday afternoon, remember?) - so he'll give him a cigarette. Cigarette.

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