



# COOKING CHANGES IN FRUITS AND VEGETABLES

# TEXTURE

- ❑ Heat softens cell wall
- ❑ Some veggies need heat to be edible (ex. squash)
- ❑ Starchy veggies more easily digested when heated
- ❑ Overcooked → mushy



# COLOR

- ❑ Cooked properly: retain pleasing colors
- ❑ Chlorophyll: gives green color; turns olive green when overcooked



# FLAVOR

- ❑ Heat releases flavor
- ❑ Fruit: mellows and tastes less acidic
- ❑ Overcooked: lose flavor or produce unpleasant flavor





# Cooking Fresh Fruit



- ❑ Wash before using to remove dirt and impurities
- ❑ Cooking methods:
  - ❑ **Poaching:** cooking in a simmering liquid
    - Goal: retain shape of fruit
    - Common poaching fruits: plums, berries, apples, pears
    - Use enough water to cover and add sugar at the beginning to hold its shape
  - ❑ **Sauces:** cooking in a liquid and adding sugar at the end (just for sweetness)
    - Goal: break down texture



# Cooking Fresh Fruit

## □ Cooking methods (continued):



■ **Baking:** best with firm fruits (apples, pears, bananas)

■ Ex. Apples: core and cut a thin strip around the middle (to allow for expansion and prevent bursting)

■ **Microwaving:** watch timing carefully

■ Cover, but leave a small opening for steam to escape

■ Whole fruits: puncture with fork before cooking



# Cooking Fresh Vegetables

- ❑ Wash and trim away inedible parts
- ❑ Small pieces cook faster but lose nutrients easier
- ❑ Many different methods:
  - ❑ **Simmering**
    - Bring to a boil; add vegetables; reduce heat to a simmer (usually covered)
  - ❑ **Steaming:**
    - Few nutrients lost
    - Add water to just below the steamer basket with tight fitting cover



# Cooking Fresh Vegetables

- **Microwaving**
  - Cook quickly with small amt of water
  - Need to pierce whole vegetable
- **Baking**
  - Need veggie with high moisture content (ex. Squash and potatoes)





# Cooking Fresh Vegetables

## □ Sautéing and Deep Frying

- Sautéing: Brings out flavor using a small amount of fat
- Deep frying
  - Most battered first
  - Product is immersed in fat (**poor nutritional value**)

