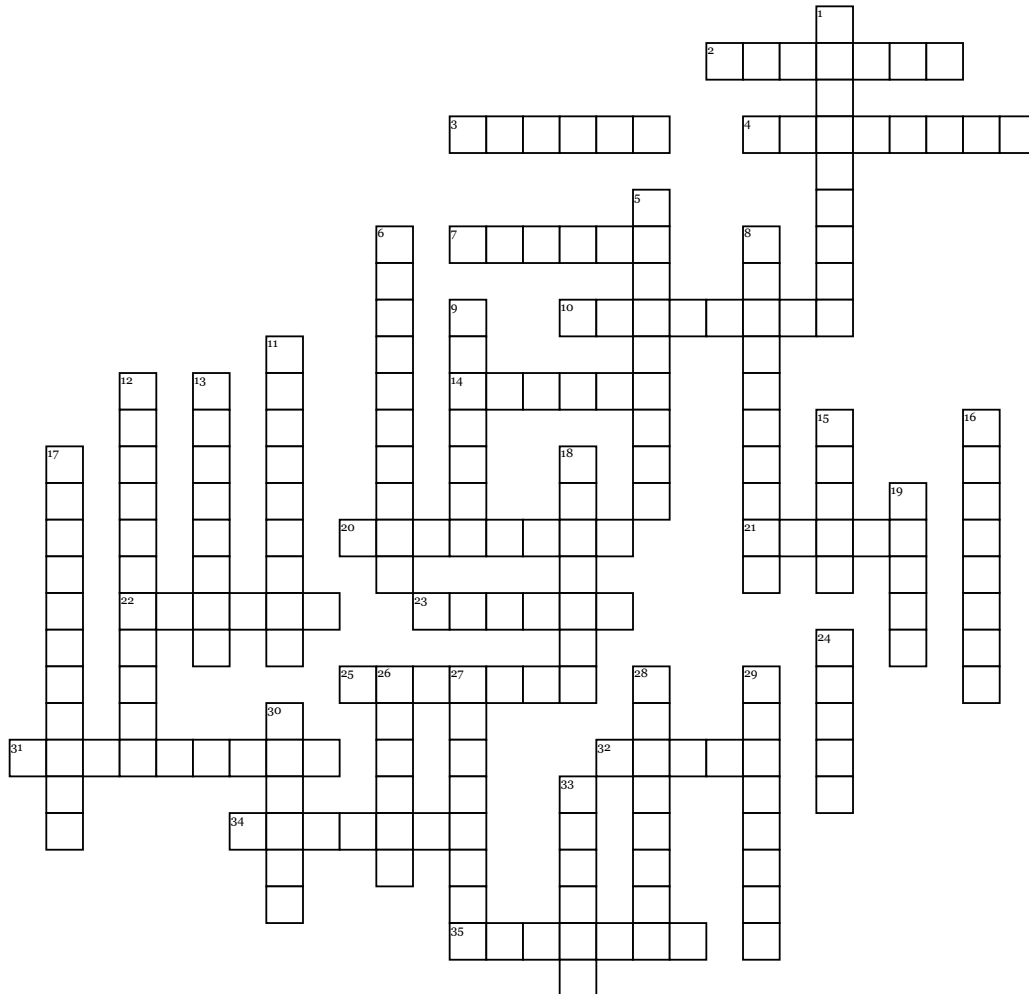


101 culinary terms



Across

- 2. to remove and dissolve the browned food residue, or "glaze", from a pan to flavor sauces, soups, and gravies
- 3. a thick, creamy soup, with a base of strained broth(see coulis) of shellfish or game
- 4. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg whited to remove fat
- 7. a thick sauce made with fruit or vegetable puree, used as a base or garnish
- 10. a combination-cooking method that first sears the foot at high temperature, then finished it in a covered pot at low temperature while sitting in some amount of liquid
- 14. the process of adding alcohol such as brandy, cognac, or rum to a hot pan to create a burst of flames
- 20. sprinkled with breadcrumbs and cheese, or both, or browned
- 21. to put oil, vinegar, salt, or other toppings on a salad or other food
- 22. the process when dry ingredients pass through a sifter and air is circulated through changing the composition of the material, often referring to flour
- 23. meat cooked slowly in its own fat, usually referring to duck
- 25. to cover meat with a layer of fat, such as bacon, before cooking, effectively maintaining the moisture of the meat while it cooks to avoid overcooking
- 31. a container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"
- 32. to pour juices or melted fat over meat or other food while cooking to keep it moist

- 34. cooked so it's still tough when bitten, often referring to pasta
- 35. to slice thinly, similar to julienne style, but not as long

Down

- 1. to plunge into boiling water, remove after moment, and then plunge into iced water to halt the cooking process, usually referring to vegetable or fruit
- 5. a dish consisting of fish marinated for approximately one day in a sauce of olive oil, vinegar, herbs, vegetables, and spices, and then poached or fried and allowed to cool
- 6. served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables
- 8. shredded or finely cut vegetables and herbs, usually used as a garnish for soup
- 9. to remove the string from a string bean or to thinly slice almonds
- 11. a small round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs
- 12. the process of making something acid or sour with lemon or lime juice
- 13. coated with loosely cracked peppercorns and then cooked, often referring to steak
- 15. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making
- 16. to roughly chop raw or cooked food by peeling, seeding, and chopping to make it ready to be served or combined with other ingredients, usually referring to tomatoes

- 17. sauce made with butter, onions, and vinegar, usually served with seafood dishes
- 18. the process of soaking meat in a brine or heavily salted water, before cooking, similar to marination
- 19. a dish in which ingredients are set into a gelatine made from meat stock or consommé
- 24. with its own juices from cooking, often referring to steak or other meat
- 26. cooking until the ideal degree of doneness, often referring to meat at medium rare
- 27. to remove the fat from the surface of a hot liquid such as a sauce, soup, or stew, also known as defatting or fat trimming
- 28. separately priced items from a menu, not as part of a set meal
- 29. to coat wet or moist foods with a dry ingredient before cooking to provide an even coating
- 30. a boneless piece of meat, poultry, or fish; the french version, spelled as "filet," is also used when referencing a cut of beef that is boneless, such as filet mignon
- 33. to remove the central section of fruits, which contain seeds and tougher material that is not usually eaten

Word Bank

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|-----------|-------------|----------|------------|-------------|------------|----------|
| coulis | escabeche | deglaze | Alagrecque | Alacarte | aujus | filet |
| aerate | effiler | barding | dredging | confit | chiffonade | al dente |
| aupouivre | croquette | concasse | degrease | dress | brining | bisque |
| baste | acidulation | coring | emincer | beurreblanc | braising | aspic |
| consomme | bainmarie | apoint | flambe | blanching | augratin | ausec |