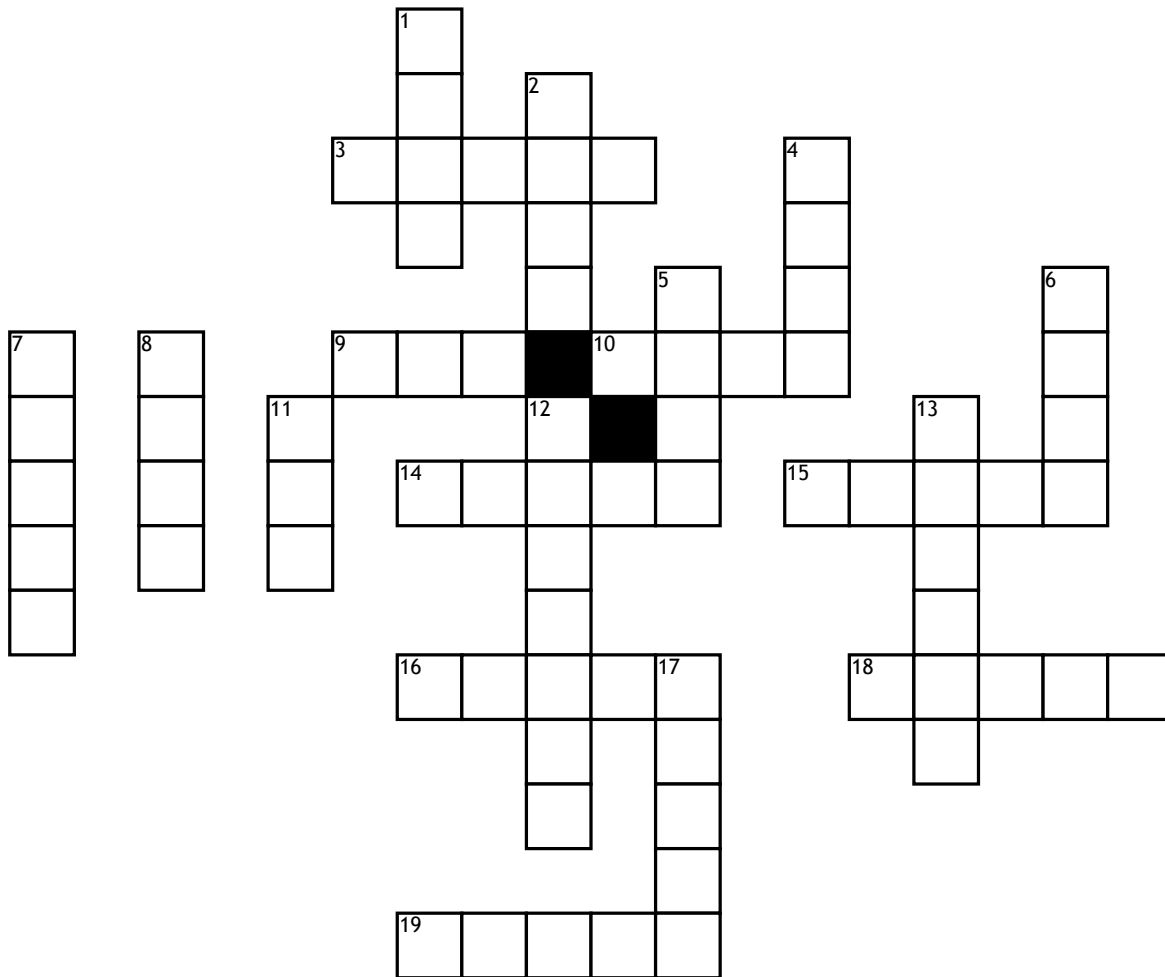


# Cooking Terminology



## Across

- 3.** Literally means "to jump", as to jump in the pan. To quickly fry foods in a little fat.
- 9.** To cook and brown food in a specified amount fat, usually done very quickly so that a minimal amount of the fat is absorbed into the food.
- 10.** To pass a dry ingredient through a sifter or fine mesh screen to loosen the particles, incorporate air, and lighten the resulting product. Also used to combine several ingredients that are passed through at the same time.
- 14.** The process of dipping or brushing, usually with a sugar-based liquid, to give flavour and a shiny finish to foods.
- 15.** To rub foods against a grater.
- 16.** To mix to the specified state with a wire beater, also called a whisk.

**18.** Generally, when a recipe says to "brown", it refers to cooking quickly in a hot pan, on the grill or under a broiler until all sides turn golden or brown in colour.

**19.** To mix ingredients just until thoroughly combined.

## Down

- 1.** To mix thoroughly with a spoon, whisk or beaters until well-combined and very smooth.
- 2.** To move foods around with a spoon in a circular motion.
- 4.** To sprinkle lightly before or after cooking with dry ingredients.
- 5.** To cut into very small pieces.
- 6.** Cut into squares.

**7.** To beat an ingredient or ingredients with a spoon or beaters until light and fluffy.

**8.** To cut foods into small pieces.

**11.** To combine ingredients with a spoon, beaters or hands until well incorporated.

**12.** To enhance finished foods with flavour or visual appeal by using other edible products on the plate.

**13.** To brown and cook foods in fat in a shallow pan, where the fat does not completely cover the food. Also known as 'shallow fry'.

**17.** The process of working a dough to activate the gluten.