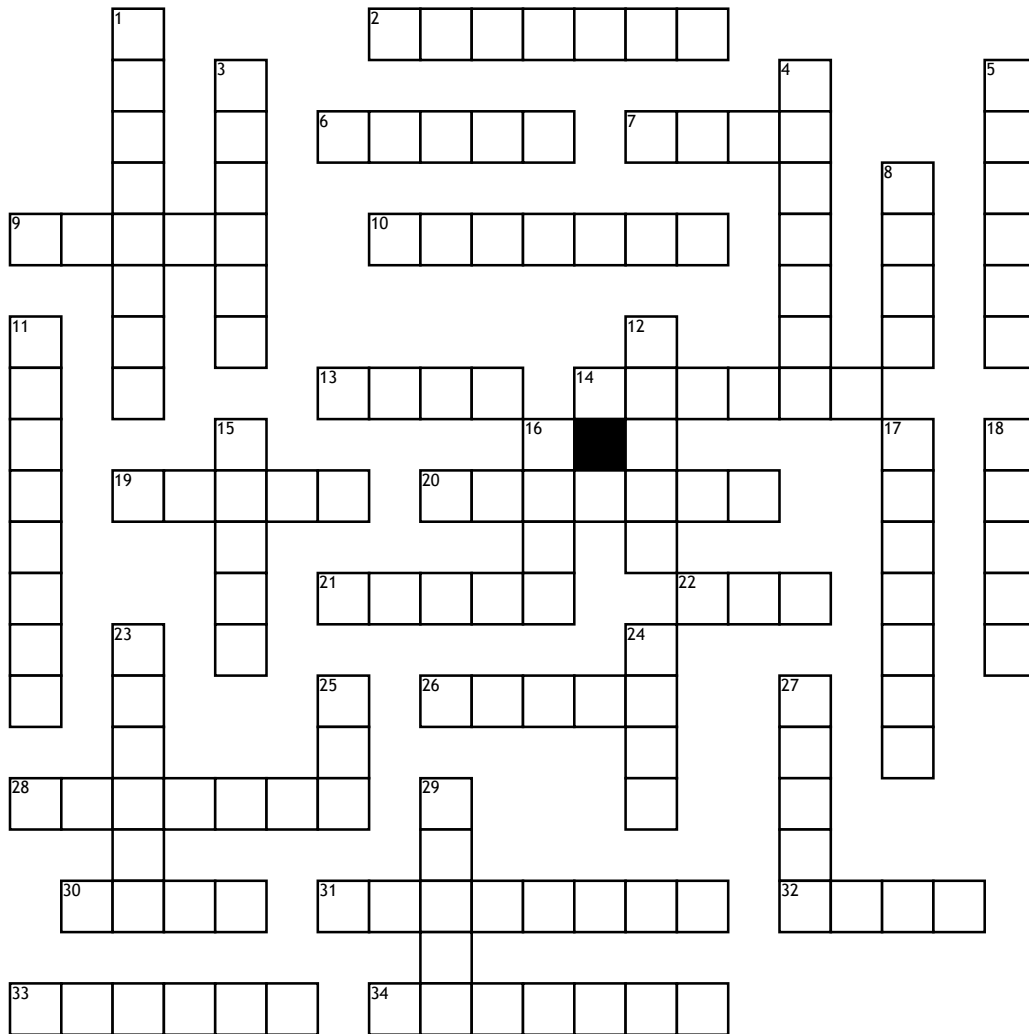


Cooking Terms Assignment



- Across**
- 2. it is used to describe where foods like rice and pasta is cooked in a way where it is chewy or firm to bite.
 - 6. gentle cooking so that the moisture is not lost in a low sim
 - 7. a kind of food preservation so as to loose the water from this food and keep it from spoiling
 - 9. cooking by heating it from the vapor which comes from boiling water.
 - 10. decorating or make the food look appreciable.
 - 13. mixing the dish slowly and by raising the dish
 - 14. coating a food with foods like flour
 - 19. cook over heating in oven or on fire
 - 20. to make a statement much clear or less confusing.
 - 21. coat the food with a shiny, smooth coating.
 - 22. to completely combine or put together things.
 - 26. cook slowly in pan on low heat so that the food can cook in their own juices.
 - 28. stirring rapidly and continuously in high heat while frying.
 - 30. burn the surface with intense heat.
- Down**
- 1. a part of food cut into thin or tiny strips.
 - 3. food with a touch of alcohol
 - 4. period of time given for the food to stay after being cooked
 - 5. to keep soaked in water ignorer to remove the skin of certain vegetables or nuts
 - 8. A dessert consisting of cream and eggs or to beat (eggs/ cream) into froth.
 - 11. mixing of two different substances which usually immiscible.
 - 12. exposing the food to heat from environment and slowly cooking it by continuous turning the food.
 - 15. using a small amount of oil and by continuous tossing of the food which is to cause a shallow fry
 - 16. cooking by dry heat mostly in an oven
 - 17. half boiling of food
 - 18. moistening the food with juices or melted fats.
 - 23. shallow frying the food and later making it into a stew
 - 24. dish cooked slowly which is a mixture of meat and vegetables.
 - 25. cook in oil
 - 27. tear into tiny pieces.
 - 29. smooth liquid made from fruits or vegetables.
- 31.** allowing foods mixed with spices to rest for a period of time to allow the flavours to be completely absorbed
- 32.** small cubes of food
- 33.** staying lower than the BP while heating.
- 34.** dilute the meat to make sauce or gravy.

Word Bank

- | | | | | | | |
|----------|----------|----------|----------|-------|---------|--------|
| julienne | saute | dredge | marinate | Whip | flambe | poach |
| fold | Broil | emulsion | garnish | bake | Deglaze | blanch |
| simmer | Al dente | Sear | braise | Glaze | shred | stew |
| Steam | puree | Sweat | stir fry | fry | Clarify | Mix |
| resting | Parboil | Roast | Baste | cure | dice | |