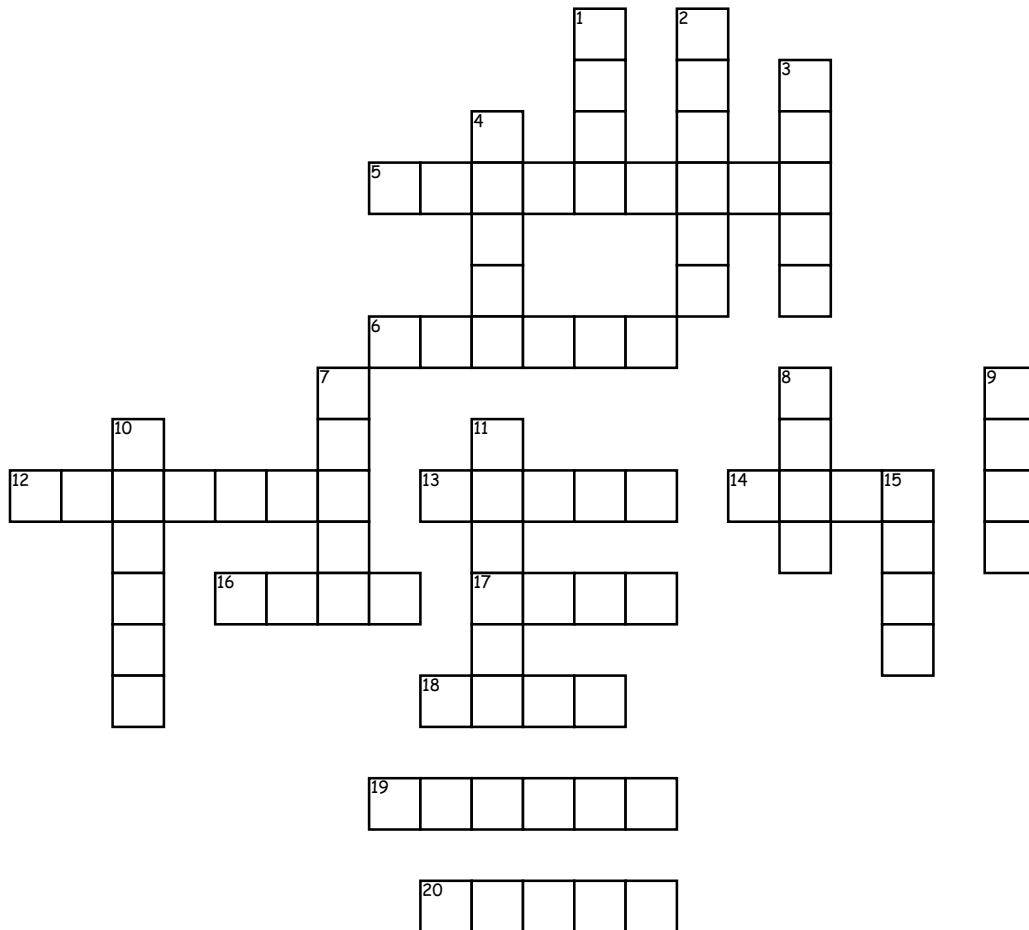


Culinary Cuisines



Across

5. browning of sugar

6. very small amount of a soft food item that can be formed into small round shape

12. process of pouring a very fine stream of liquid for decorative purposes or to add flavor

13. cooking the surface of meat to help remove excessive fat and to give the meat color crust and flavor through various browning reactions

14. carefully combine two mixtures of different thickness and weight into one smooth mixture

16. adding a very small amount of an ingredient to a mixture

17. process of lightly sprinkling a fine layer of a powdered or granulated ingredient onto food

18. act of mixing or stirring ingredients rapidly until they are blended

19. procedure in which alcohol is added to hot pan to create a burst of flames

20. pour juices or melted fat over meat during cooking in order to keep it moist

Down

1. cook by dry heat without direct exposure to a flame

2. Stewing

3. dairy product

4. cook by exposure to direct, intense radiant heat

7. a way that it looks as attractive as possible

8. process of cutting foods into fine or coarse cut pieces

9. refers to food that has been cut into uniform box shaped pieces with all sides equals or fish

11. used to coat wet or moist foods with dry ingredients

15. process of cutting food into small cubes of equal size

Word Bank

Fillet

Fold

Braise

Bake

Beat

Dust

Carmelize

Chop

Flambe

Dash

Brown

Cube

Cream

Dredge

Baste

Dress

Drizzle

Dice

Broil

Dollop