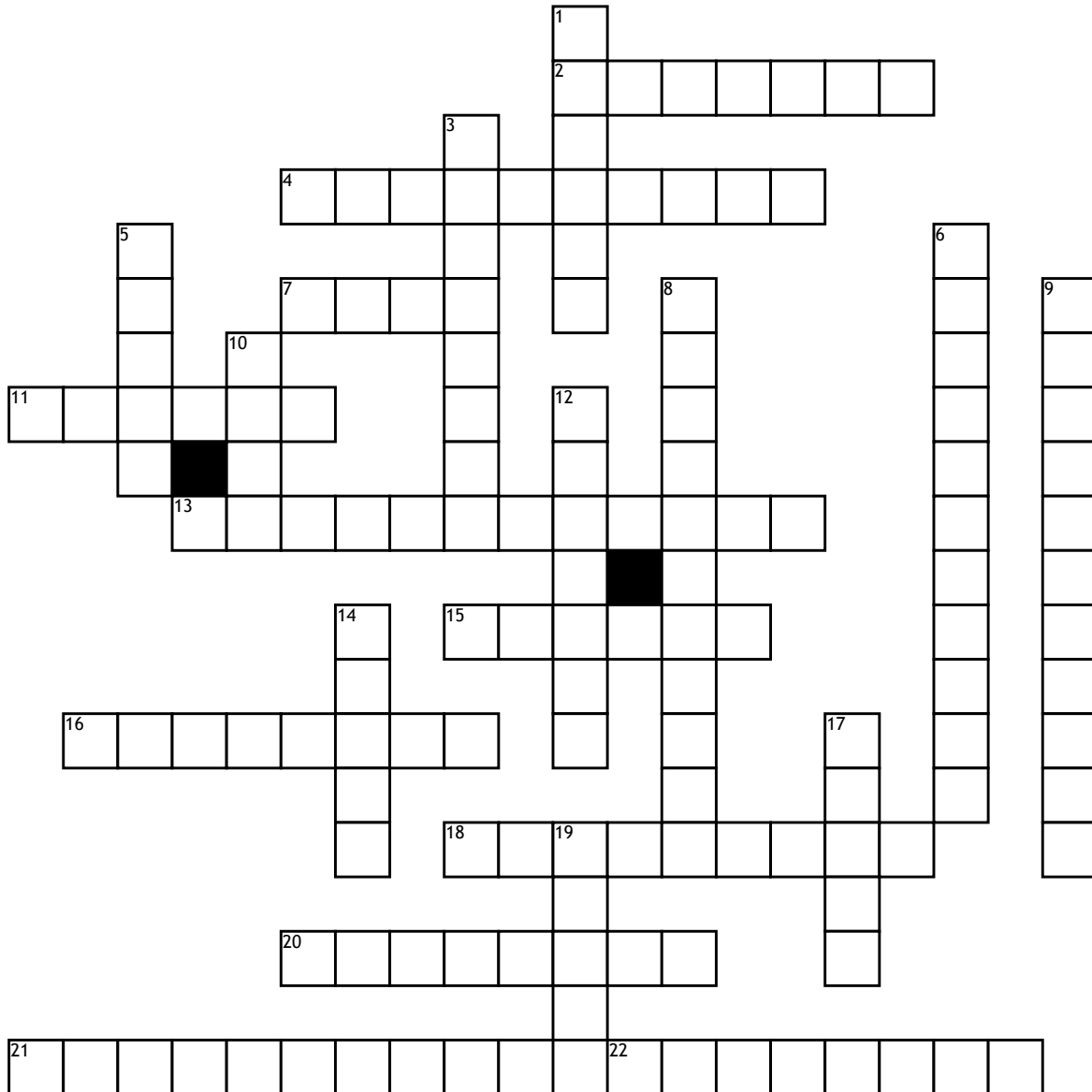


Name: _____

Date: _____

Culinary Word Find



Across

- 2. Italian term meaning “to the tooth”. Used to describe mainly pasta that is cooked until a slight resistance
- 4. Also known as first courses, small portioned hot or cold foods.
- 7. A carbonated alcoholic beverage made from water, hops and malted barley
- 11. Lightly cured meat, usually duck or goose, stewed in its own fat. Pieces are packed in the fat and chilled for later use.
- 13. Fresh herbs and vegetables tied into a cheesecloth bundle and used to flavor sauces, soups, stocks, stews
- 15. Food flamed by use of alcohol for flavor
- 16. A uniform mixture of two unmixable liquids, such as oil and water, are forced into a uniform distribution

18. To briefly submerge in simmering water, boiling water, or fat to assist in the preparation of foods

20. To coat a food item in flour or ground crumbs prior to frying or sauteing

21. A preparation of finely sliced or shredded leafy vegetables or herbs.

22. Liver os specially fattened geese or ducks

Down

1. Dry-heat cooking method in which foods are surrounded by hot, dry air in a closed environment similar to roasting.

3. To remove fat from the surface of a liquid such as a stock or sauce by skimming the surface

5. A mixture of salt, water, and seasoning used to preserve foods

6. Heated water that is turned into a gas a vaporizes

8. French for white butter, an emulsified butter sauce made from shallots white wine and butter.

9. Meaning “Everything in place”, refers to the preparation and organization of ingredients and equipment.

10. First In First Out. Inventory management system

12. A mixture of beaten eggs (whole eggs, yolks or whites) and a liquid, usually water or milk, used to coat dough before baking

14. The period where freshly killed meat is allowed to rest so that the effects of rigor mortis dissipate

17. To cut into very small pieces where uniformity or shape is not important.

19. A substance that neutralizes a base (alkaline) in a liquid solution. Foods like citrus juice, vinegar, and wine that have a sour or sharp flavor.