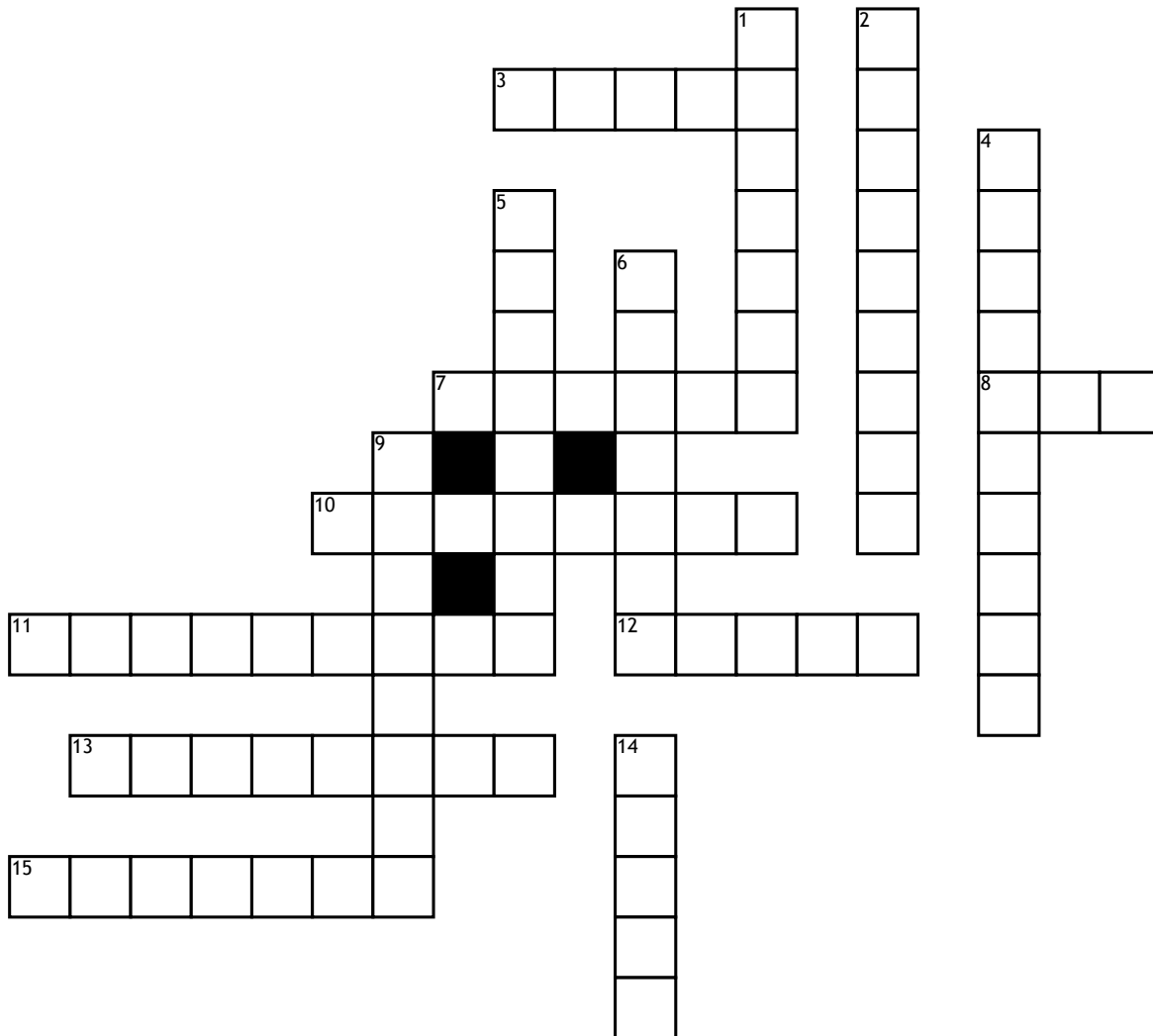


Methods of Cooking Crossword.



Across

3. cook (food, especially meat) by prolonged exposure to heat in an oven or over a fire.

7. cook (food) by dry heat without direct exposure to a flame, typically in an oven or on a hot surface.

8. cook (food) in hot fat or oil, typically in a shallow pan.

10. Similar to searing, the ingredients are seared then cooked in water.

11. This involves cooking liquid on top of a stove in a pot or pan.

12. This is a fast, dry and very hot way of cooking, where the food is placed under an intense radiant heat.

13. This involves a small amount of hot liquid, ideally at a temperature between 160 and 180F. The cooking liquid is normally water, but you can also use broth, stock, milk or juice.

15. When meat is cooked at a high temperature over dry heat

Down

1. cook or be cooked slowly in liquid in a closed dish or pan.

2. Here the food is part-cooked, and then immediately submerged in ice cold water to stop the cooking process.

4. The food is cooked until its colour turns to golden. It is crispy on the outside, and the inside is cooked completely.

5. This means cooking your food in water vapour over boiling water.

6. When food that is cooked in water reaches 100° Celsius

9. Similar to grilling, the heat source comes directly from the top.

14. fried quickly in a little hot fat.