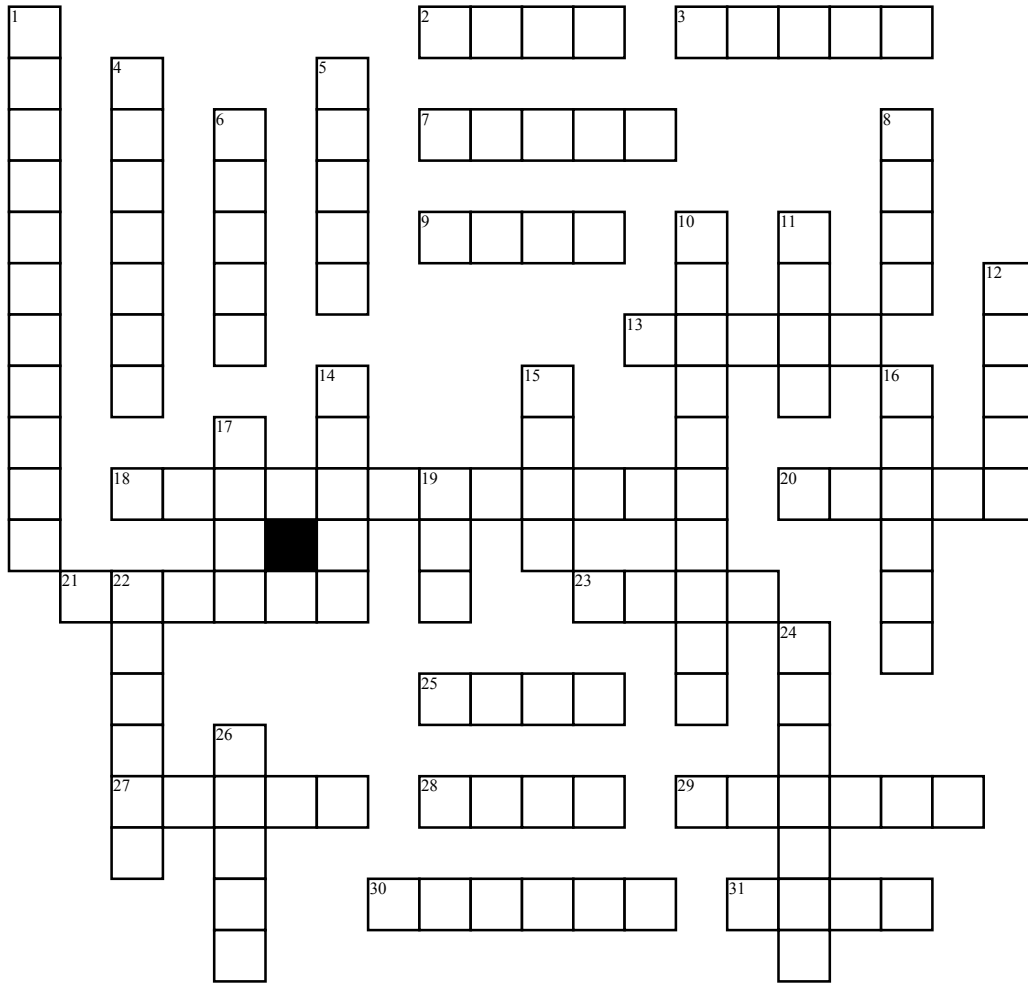


terms



- Across**
- 2. gently mix a light, fluffy mixture into heavier one.
 - 3. beat ingredients, such as shortening and sugar, combining until soft and creamy.
 - 7. to make straight, shallow cuts with a slicing knife in the surface of a food.
 - 9. crush food into a smooth mixture with a masher or beater.
 - 13. use a pastry brush to coat a food with a liquid, such as melted butter or a sauce
 - 18. cut foods into small irregular pieces. To mince is to chop finely.
 - 20. heat liquid to just below the boiling point
 - 21. coat food heavily with flour, bread crumbs, or cornmeal
 - 23. cut food into small pieces with kitchen shears.
 - 25. mix ingredients, such as salad, greens, and dressing.
 - 27. to pulverize food into crumbs, powder, or paste with a rolling pin, blender, or food processor.
 - 28. cut off a very thin layer of peel with a paring knife.
 - 29. soak dry ingredients, such as tea or herbs, in hot liquid to extract flavor or soften the texture
- Down**
- 1. cutting food into small, square pieces. Cubed pieces are about ½ inch square dice is 1/8 inch to ¼ inches square.
 - 4. make a liquid clear by removing solid particles.
 - 5. cut a food into large, thin pieces with a slicing knife. Use a sawing motion while pressing the knife gently.
 - 6. grinder to break up food into coarse, medium, or fine particles.
 - 8. remove the center of a fruit, such as an apple or pineapple
 - 10. heat sugar until it liquefies and darkens in color
 - 11. lightly sprinkle a food with flour or confectioners' sugar
 - 12. coat a food with three different layers. The food is first coated with flour.
 - 14. to break or tear off small layers of food.
 - 15. beat quickly and vigorously to incorporate air into mixture, making it light and fluffy
 - 16. dip a food briefly in boiling water and then in cold water to stop the cooking process
 - 17. shape a food by hand or by placing in a decorative liquid
 - 19. put small pieces of food, such as butter, on the surface of another food.
 - 22. boil mixture in order to evaporate the liquid and intensify the flavor
 - 24. to divide a food into four equal pieces.
 - 26. grind or mash cooked fruits or vegetables until they are smooth.

Word Bank

- | | | | | | | |
|--------|-------|----------------|---------|---------------|---------|-------|
| puree | core | vent | cream | dredge | snip | fold |
| reduce | scald | caramelize | blanch | strain | flake | dot |
| crush | toss | chop and mince | clarify | cube and dice | score | grind |
| silver | slice | mash | mold | dust | quarter | whip |
| bread | brush | pare | | | | |