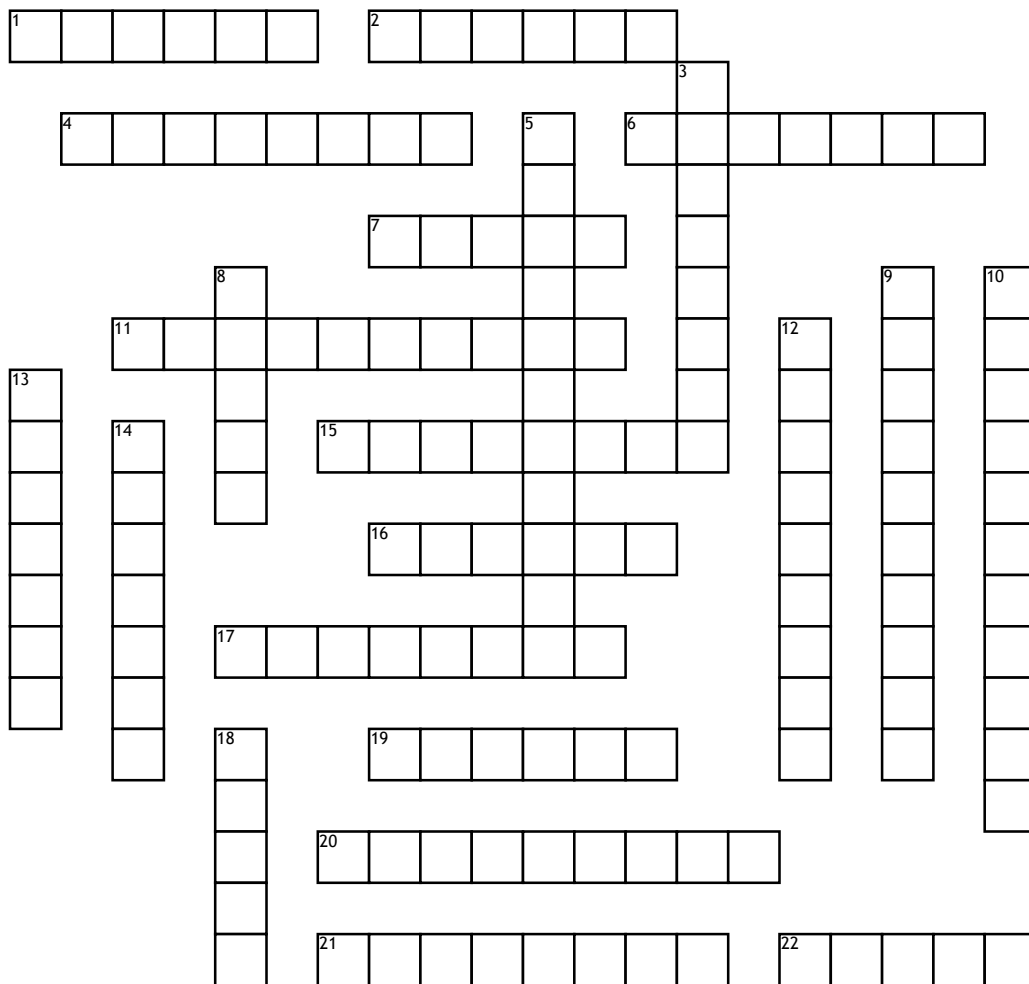


Name: _____ Date: _____ Period: _____

101 Culinary Terms



Across

1. A type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat.
2. The process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour.
4. Sprinkled with breadcrumbs and cheese, or both, and browned.
6. Cooked so it's still tough when bitten, often referring to pasta.
7. A dish in which ingredients are set into a gelatine made from a meat stock or consomme.
11. Served in the Greek style of cooking, with olive oil, lemon juice, and several seasoning, often referring to vegetables.
15. To roughly chop raw or cooked food by peeling, seeding, and chopping to make it ready to be served or combined with other ingredients, usually referring to tomatoes.
16. Cooking until the ideal degree of doneness, often referring to meat as medium rare.

17. A combination-cooking method that first sears the food at high temperature while sitting in some amount of liquid.

19. A thick, creamy soup, with a base of strained broth (see coulis) of shellfish or game.

20. A container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"

21. Coated with loosely cracked peppercorns and then cooked, often referring to steak.

22. The descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making.

Down

3. Separately priced items from a menu, not as part of a set meal.

5. The process of making something acid or sour with lemon or lime juice.

8. To pour juices or melted fat over meat or other food while cooking to keep it moist.

9. Shredded or finely cut vegetables and herbs, usually as a garnish for soup.

10. A sauce made with butter, onions, and vinegar, usually served with seafood dishes.

12. To plunge into iced water, remove after moment, and then plunge into iced water to halt the cooking process, usually referring to vegetable or fruit.

13. the process of soaking meat in a brine, or heavily salted water, before cooking, similar to marination.

14. To cover a meat with a layer of fat, such as bacon, before cooking, effectively maintaining the moisture of the meat while it cooks to avoid overcooking.

18. With its own juices from cooking, often referring to steak or other meat.

Word Bank

Bisque

A point

Confit

Braising

Baste

Au sec

Blanching

Aerate

Au poivre

Al dente

Chiffonade

Barding

Bain Marie

Au jus

A la carte

Brining

Acidulation

Concasse

Au gratin

Beurre blanc

A la grecque

Aspic