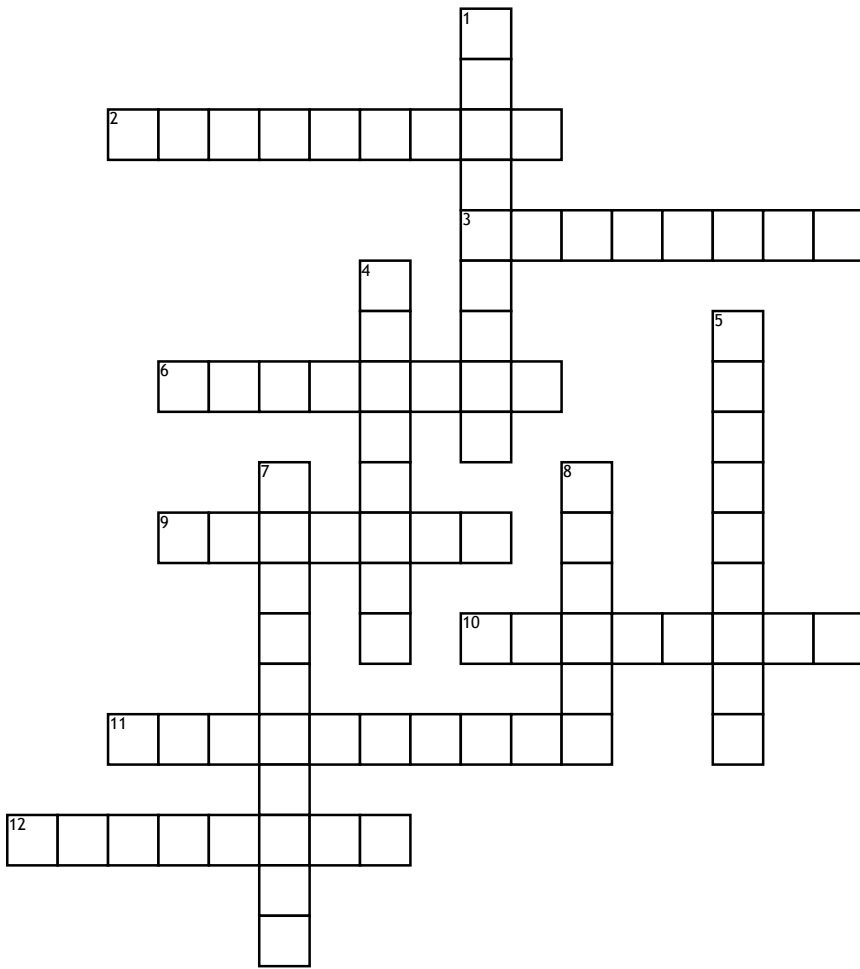


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Cooking Methods



## Across

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

3. is basically a high heat form of baking, where your food gets drier and browner on the outside

6. food is browned with a small quantity of fat or oil

9. when you cover small pieces of food completely with a liquid and simmer slowly

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

11. you fry your food very quickly on a high heat in a oiled pan

12. Is a way of cooking in a small amount of hot liquid

## Down

1. you cook your food in fat in a pan with oil

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

5. Is to cook food in a liquid with a temperature just below boiling

7. you cook your food completely immersed in hot oil

8. is regularly used for cooking pastries, bread and desserts in oven