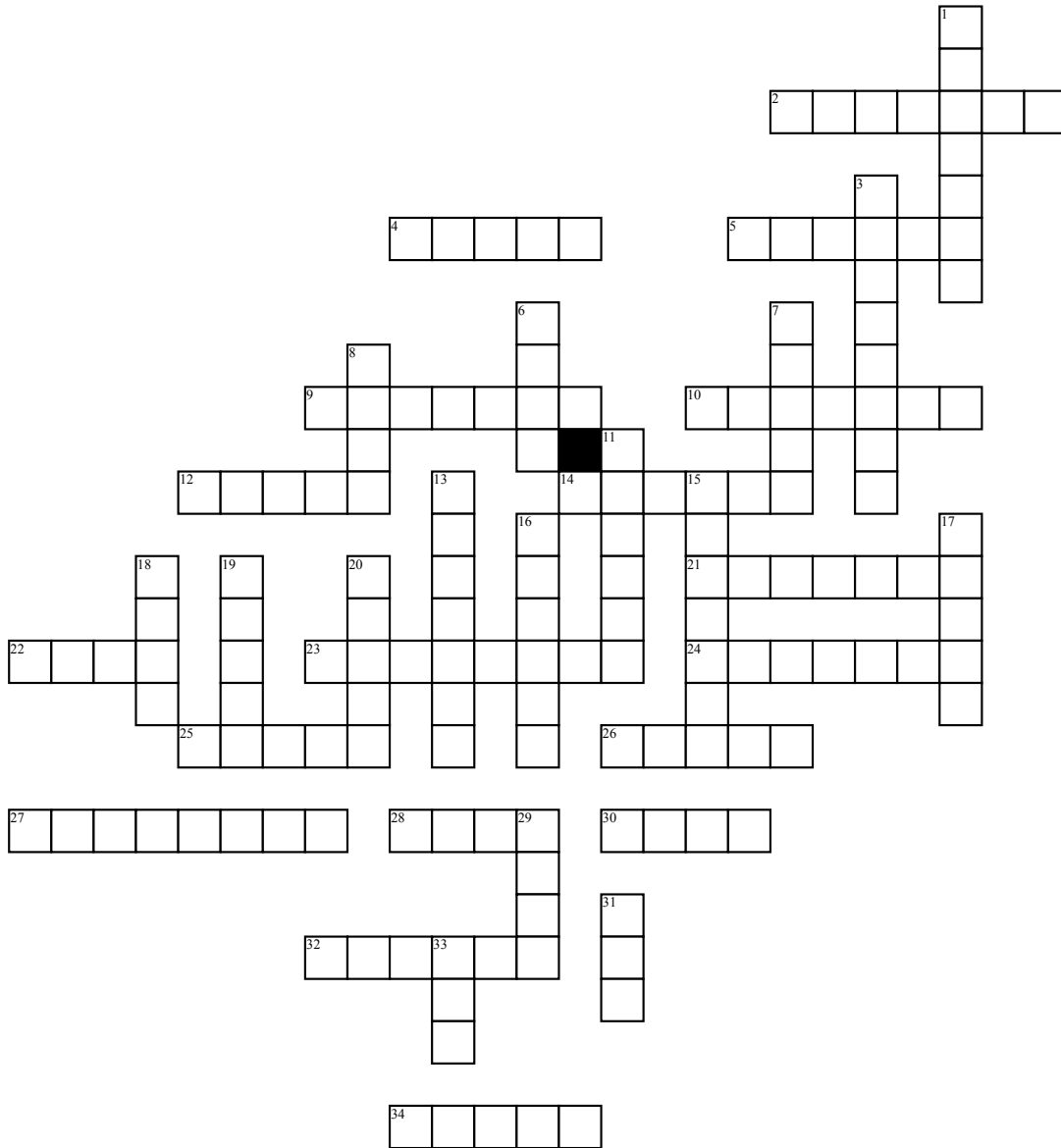


Cooking Terms



Across

- 2. The process of letting meat rest after being cooked.
- 4. Is a type of moist heat technique that involves cooking by submerging food in a liquid such as water or milk.
- 5. Food is cooked in hot liquid kept just below boiling point.
- 9. Is the partial boiling of food as the first step of cooking.
- 10. A cooking method that uses dry heat where hot air envelops the food.
- 12. Is cooked food usually vegetables that have been pressed down and blended.
- 14. Cooking technique used to coat wet or moist food with dry ingredients.
- 21. Substance used as a decoration or accompanying a prepared food dish.
- 22. A process that involves the soaking, washing or injecting food with a solution used to pickle or preserve food.
- 23. Is a french cut that cuts mostly vegetables into long thin strips.
- 24. Pasta that is cooked to be firm to the bite.

- 25. Is a coating of a glossy, often sweet, sometimes savoury substance that applied with a brush.
- 26. Is the gentle heating of vegetables in a little oil or butter with frequent stirring.
- 27. Process of soaking food in seasoned liquid before cooking.
- 28. Methode of gently mixing ingredients.
- 30. Is a technique in which cooking at a high temperature until a caramel crust forms.
- 32. Technique of dressing a hot pan with high-proof liquor such as brady.
- 34. To cook over boiling water in a covered pot with the food inside and a lid on top.

Down

- 1. Cutting food into small pieces and stirring constantly in a lightly oiled wok.
- 3. Is a mixture of two liquids that would ordinarily not mix together
- 6. To beat food rapidly with a whisk to incorporate air
- 7. Technique that involves cooking meat with its own juices.

- 8. To cook food in an oven surrounded with dry heat.
- 11. Cooking method that uses both dry and wet heat.
- 13. The process of removing impurities from a liquid such as melted butter, meat stock or vegetable stock.
- 15. Is a cooking technique for removing and dissolving brown food.
- 16. Where the food is scaled in boiling water removed and plugged into ice.
- 17. To cut or tear into long narrow strips either by hand or with a grater.
- 18. A mixture of meat, vegetables, herbs, spices, and liquid cooked together at a low temperature.
- 19. Exposing food to direct radiant heat either on a grill or electric coil.
- 20. Is to cook food quickly in a minimum amount of fat over relatively high heat.
- 29. Cutting vegetables into cubes of specific sizes while chopping.
- 31. To cook in a pan or on a griddle over direct heat usually in fat or oil.
- 33. To combine two or more ingredients together.