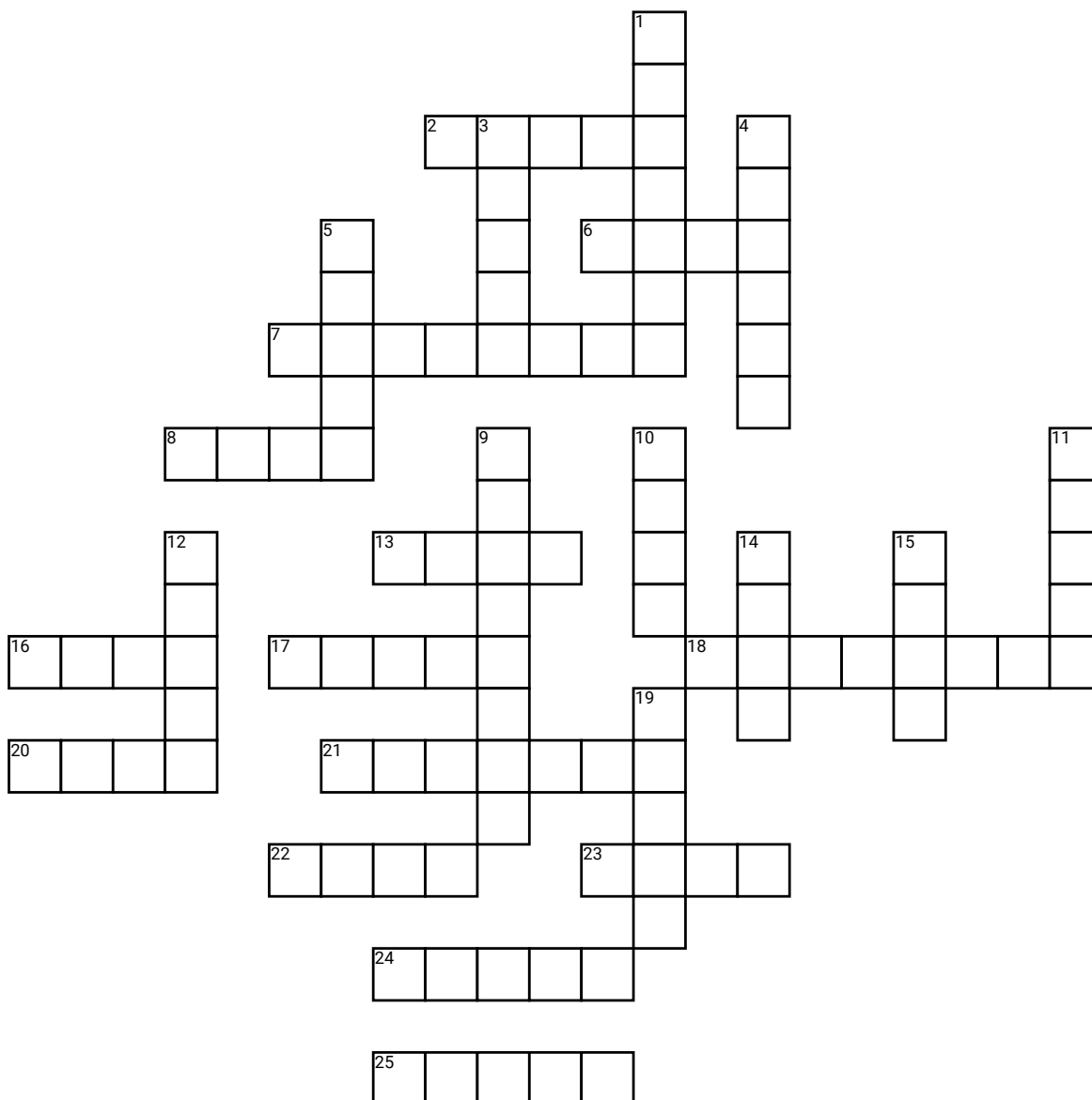


Name: _____

Date: _____

Cooking Terms Crossword



Across

2. the thick white or pale yellow fatty liquid which rises to the top when milk is left to stand and which can be eaten as an accompaniment to desserts or used as a cooking ingredient.

6. cut (food or other matter) into small cubes.

7. a sauce, typically made of oil, vinegar, spices, and herbs, in which meat, fish, or other food is soaked before cooking in order to flavour or soften it.

8. reduce (a food or other substance) to a uniform mass by crushing it.

13. make or become liquefied by heat.

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

17. overlay or cover (food, fabric, etc.) with a smooth, shiny coating or finish.

18. (with reference to a solid) become or cause to become incorporated into a liquid so as to form a solution.

20. bend (something flexible and relatively flat) over on itself so that one part of it covers another.

21. decorate or embellish (something, especially food).

22. beat (cream, eggs, or other food) into a froth

23. the outer colored part of the peel of citrus fruit, used as flavouring.

24. cook (something) using a grill.

25. a utensil for whipping eggs or cream.

Down

1. join or merge to form a single unit or substance.

3. technique where flour is rubbed into a fat to make dishes such as shortcrust pastry, crumbles and scones.

4. (with reference to a liquid) turn or be turned into ice or another solid as a result of extreme cold.

5. cook (an egg) without its shell in or over boiling water.

9. a portion of food cut into short, thin strips.

10. remove the outer covering or skin from (a fruit, vegetable, or shrimp).

11. pour juices or melted fat over (meat) during cooking in order to keep it moist.

12. mix (a substance) with another substance so that they combine together.

14. turn over or cause to turn over with a sudden sharp movement.

15. cut (something) into pieces with repeated sharp blows of an axe or knife.

19. tear or cut into shreds.