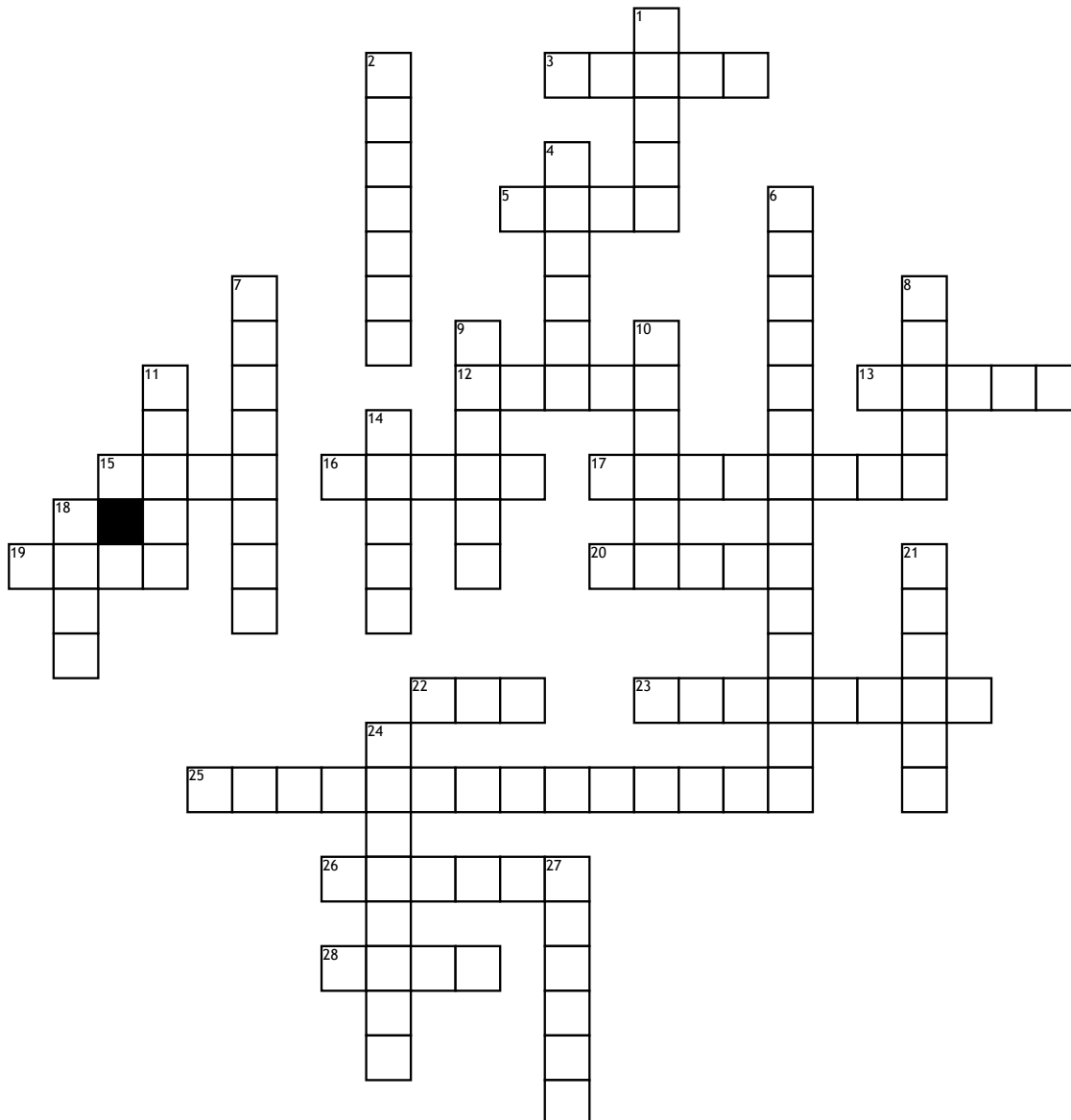


Culinary Meanings By Harrish Prashadkumar



Across

3. Submerge food in hot liquid to cook
 5. Cutting vegetables into approximately equal cubes
 12. Cooked food that has been either blended or compressed to create a thick liquid
 13. Cook food in hot pan evenly
 15. To stir rapidly to make a substance or mixture smooth
 16. To cut into thin slices and score meat
 17. A dressing used to soak into meat before cooking
 19. Gently mix and fold the mixture over itself
 20. A plant type food with a fragrance used in cooking and decoration

22. Cook food in oil till very crispy and crunchy on the outside
 23. A french cut used to cut food into paper thin slices
 25. Browning and darkening starch filled foods
 26. Thin dough that gets poured into a pan
 28. The procedure used to let flour pass through a mesh bottom

Down

1. Pour fat onto meat to keep it moist when cooking
 2. Food added into boiling water until softened and cooked
 4. Cook substance in very hot liquid
 6. Heat starch in hot water so granules swell
 7. Sautéed or rebaked bread

8. The procedure of covering an uncooked substance to create a glossy cover
 9. Dried plants crushed to create a fiery fragrance and taste when put in food
 10. Introduce air into a mixture
 11. To manipulate a mixture to form a soft and smooth dough
 14. Combine a few ingredients into a puréed liquid
 18. To put substance to cook in boiling water or stock
 21. To scold a substance in boiling water
 24. Softening solid fat into a creamy foamy texture
 27. Process of thickening and intensifying the flavour of a mixture