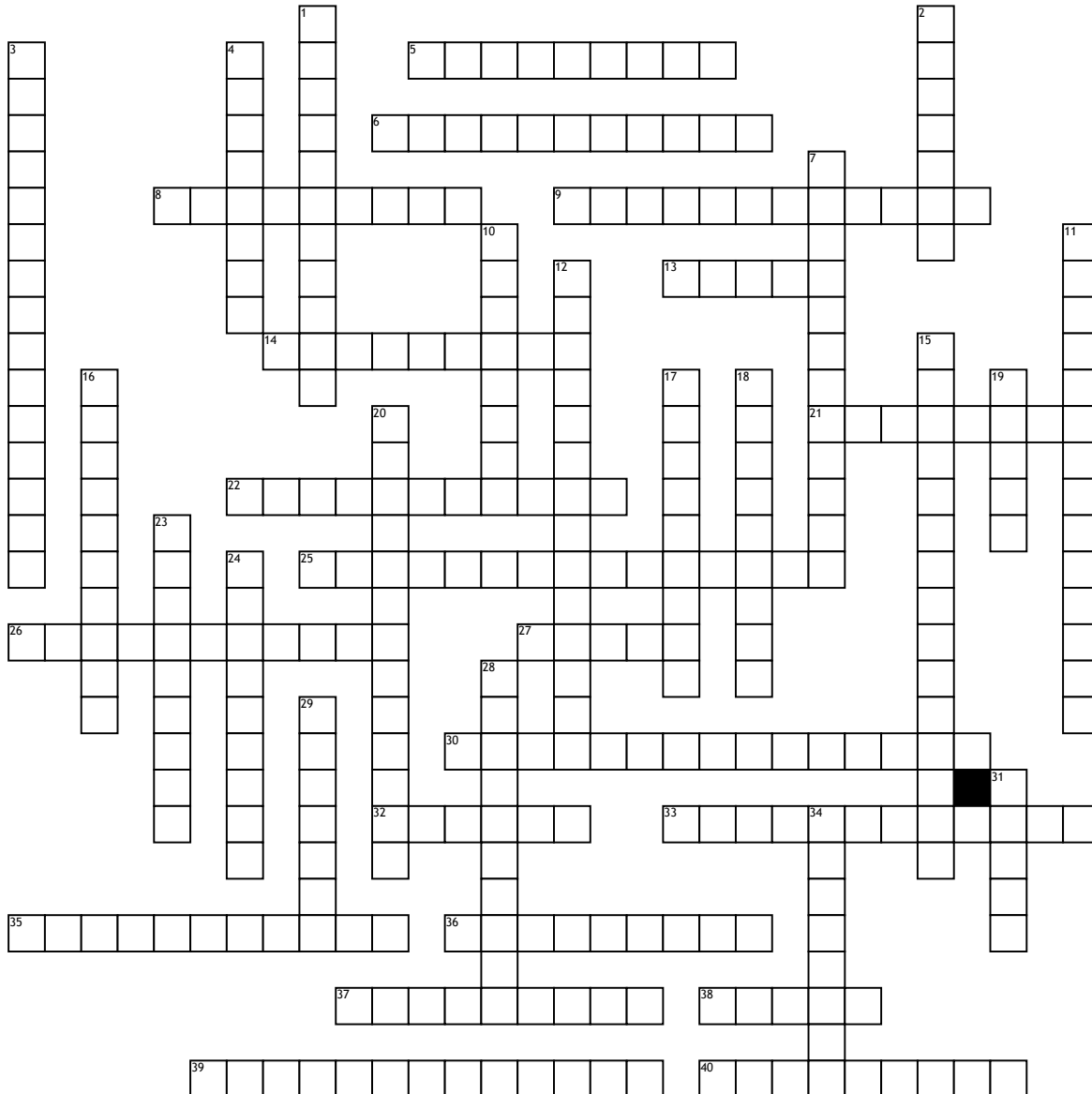


Culinary Terms



- Across**
5. A dish of raw meat or fish, thinly sliced or pounded thin and served mainly as an appetizer.
6. "White Butter", this is a thick, smooth sauce made by whisking chunks of cold butter into a wine, vinegar and shallot reduction; warm compound butter.
8. Boned meat, poultry, or fish that is stuffed with seasoned meats or vegetables, rolled and tied into a bundle shape, and usually braised.
9. A dairy product, a soured cream containing 10-45% butterfat, with a pH of around 4.5. It is soured with a bacterial culture. European labeling regulations disallow any ingredients other than cream and bacterial culture.
13. The seed has a sweet taste, used to flavour drinks (eg: Ouzo, Arak); used for flavouring breads (northern Spain, Middle East), cakes and sweets.
14. A chopped herb condiment classically made of lemon zest, garlic, parsley and anchovy. It is a traditional accompaniment to Milanese braised veal shank Ossobucco. Can also be used as a garnish.
21. A food that has been wrapped in pastry dough and then baked in the oven. The dough can be an ordinary pie dough or puff pastry. And the item can be baked in a dish or simply rolled up in pastry and baked on a rack.
22. A discipline of cooking devoted to prepared meat products (primarily from pork), such as bacon, ham, sausage, terrines, galantines, ballotines, pates and confit.
25. Milk fat rendered from butter to separate the milk solids and water from the butterfat. Typically, it is produced by melting butter and allowing the components to separate by density.
26. A thick, fragrant, sauce commonly used in Chinese cuisine as a glaze for meat, and addition to stir fries or as a dipping sauce. It is darkly coloured in appearance and sweet and salty in taste.
27. Stuffing, often a starch bound by egg, used to fill a cavity, typically meat or vegetable, while cooking.
30. A spice mixture of five or more spices used predominantly in Chinese and Taiwanese cuisine and also used less commonly in other Asian and Arabic cuisines. Can be used for cocktails as well.
32. "To Preserve"; any type of food that is cooked slowly over a long period of time as a method of preservation.
33. A chilli, 6" in length, green, mild-to medium hot, as it ripens it turns red. The are good complement to egg dishes, stews and vegetable dishes.
35. Italian short grained rice; when cooked, the rounded grains are firm, creamy and chewy compared to other rices, due to their higher amylopectin starch content. Used in risottos.
36. A sweet, rich dessert sauce made by creaming or beating butter and sugar with rum, brandy, whiskey, sherry, vanilla or other flavourings. It is served cold, often with hot desserts.
37. A mixture of ground, lean meat mixed with fat by grinding, sieving or pureeing the ingredients. The result may either be smooth or coarse.
38. A savoury jelly made with meat stock, set in a mold and contain pieces of meat, seafood, or eggs.
39. "Meat Glaze": A dark brown, gelatinous, flavouring agent, made by reducing brown stock through evaporation by slow heating.
- Down**
1. An appetizer or starter, small dish served before a meal. Can be hot or cold and are generally bite-sized.
2. A seafood dish typically made from fresh raw fish cured in citrus juices, such as lemon or lime, and spiced with garlic, chilli peppers or other seasonings including chopped onions, salt, and cilantro.
3. Water where some sort of acid is added- often lemon juice, lime juice or vinegar, to prevent cut or skinned fruits or vegetables (apples, potatoes, pears, celeriac) from browning so to maintain their appearance.
4. A finely chopped mixture of mushrooms or mushroom stems, onions or shallots, herbs such as thyme or parsley, and black pepper, sautéed in butter and reduced to a paste. Cream is sometimes used as well, and some recipes add a dash of madeira or sherry.
7. A traditional German stew made from marinated rabbit or hare, cut into stewing meat pieces and braised with onions and a marinade from wine and vinegar.
10. A piece of boneless meat that has been thinned out using a mallet, rolling pin or beaten with the handle of a knife, or merely butterflied. The mallet breaks down the fibers in the meat, making it more tender, while the thinner meat cooks faster with less moisture loss.
11. "Hazelnut Butter" It is made by cooking butter over low heat until it turns a light brown. Can be used to accompany savoury foods and also in making French Pastry. Notable for its brown colour, and nutty scent and flavour from the heating process.
12. A sauce made of clarified butter emulsified in egg yolks and white wine vinegar and flavored with herbs (shallot, chervil, peppercorns, and tarragon).
15. A mixture of dried herbs considered typical of the Provence region of SE France, including savoury, majoram, rosemary, thyme, oregano. Typically used with grilled foods and stews.
16. A dish prepared à la Florentine will feature some main ingredient, such as eggs, poultry or fish, served on a bed of spinach which has been cooked in butter, then topped with Mornay sauce and grated cheese, and finally browned under the broiler.
17. A rich, slow-cooked casserole originating in the south of France, containing meat, pork skin and white beans. The dish is named after its traditional cooking vessel, the cassole, a deep, round, earthenware pot with slanting sides.
18. De-boned stuffed meat, most commonly poultry or fish; that is poached and served cold, coated with aspic. Often stuffed with forcemeat and pressed into a cylindrical shape.
19. A concentrated stock, especially of game or fish, used as flavouring.
20. Also known as white sauce, is made from a white roux and milk. It is used in many dishes from lasagna to moussaka. It is also the base used to make a variety of cheese sauces.
23. "Icing" "Glaze"; a rich brown sauce in French cuisine used by itself or as a base for other sauces. Made by combining one part Espagnole sauce and one part brown stock. The sauce is then reduced by half, strained of any left over impurities and finished with a sherry wine.
24. A small, savoury, deep-fried ball made from cornmeal-based batter. Typically served as a side dish with seafood and other deep fried foods.
28. A slicing technique in which leafy green vegetables are cut into long, thin strips. This is accomplished by stacking leaves, rolling them tightly, then slicing the leaves perpendicular to the roll.
29. Thick, small, soft dough dumplings that may be made from semolina, wheat flour, egg, cheese, potato, breadcrumbs, or similar ingredients, and possibly including flavourings of herbs or vegetables.
31. Garlic mayonnaise- emulsion of egg yolk and olive oil. Accompaniment for potatoes, beetroot, fish and other seafood.
34. A mixture of two or more liquids that are normally immiscible. Eg: vinaigrettes, homogenized milk.