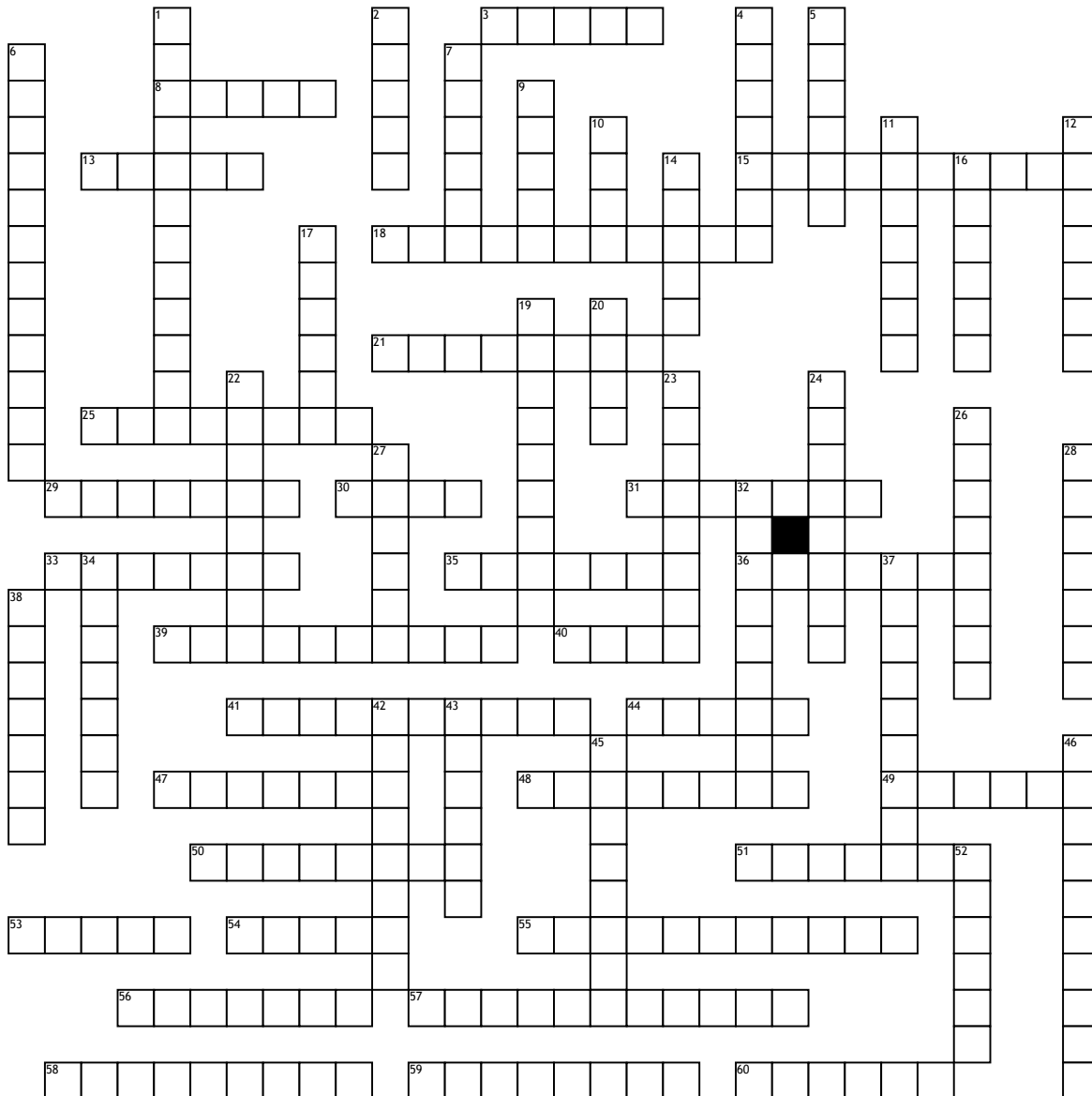


Name: _____

Date: _____

Culinary Terms



Across

3. Seeds of a flowering plant, tastes like licorice
8. A young domestic pigeon
13. Flaky breadcrumb commonly used in Japanese cooking
15. Style of cooking from Florence, Italy
18. A platter or variety of cured meats
21. Spanish style soup made from tomatoes served cold
25. A perennial herb also known as estragon
29. Nordic dish of raw salmon cured in salt, sugar, and dill
30. Japanese name for buckwheat
31. Fermented napa cabbage, a popular Korean side dish
33. Root vegetable that looks like a white carrot
35. English cheese made in both a Blue and White variety
36. Traditional German dish made of soft egg noodles
39. Sponge cake made from egg whites, used in tiramisu
40. Beef sourced from Wagyu cattle in Japan
41. Gelato with whipped cream folded in
44. A sauce or dip made with oil, garlic and eggs
47. Thick, small and soft dough dumplings originating from Italy
48. Cured meat from the pork belly, "Italian bacon"
49. Known as "false celery"
50. Marinade from Northern India that uses a base of yogurt and spices
51. Cubes of pork fat used in French cooking
53. Japanese dish that uses vinegared rice and raw fish

Down

1. A German stew made with rabbit, veggies, red wine and vinegar
2. A leg of meat such as lamb, especially when cooked
4. Egg based dish from France, derived from the French word "to breathe"
5. French version of Italian pesto
6. Also known as cellophane noodles or Chinese vermicelli
7. Spanish dish of consisting of Rice, Saffron, Chicken, Seafood
9. Middle Eastern spice made from dried red berries with a tangy lemon flavor
10. test
11. Cured seafood that has been "cooked" with lime juice
12. Vegetables or seafood battered and fried, popular in Japan
14. The French term for garnished
16. A Middle Eastern condiment made from sesame seeds
17. Frozen dessert made with milk, not cream originating from Italy
19. Thinly sliced meat cured with citrus and/or salt
20. Clarified butter originating from India used in South Asian cooking
22. A sour dark fruit that grows in a pod used in the making of Pad Thai
23. A culinary knife cut in which food is cut into long strips
24. Provençal dish made of olives, capers and olive oil
26. The nut used to make Nutella
27. A thick, dark sauce made with soybeans, chilies and garlic
28. A French forcemeat loaf made with coarsely chopped ingredients
32. French stew with meats, onions and white beans
34. Common name for a group of small to very large sea snails
37. Prior to 1967 known as the 'tree tomato' in New Zealand
38. Meringue named after a Russian Ballerina
42. Spanish for beans
43. Oblong pastry made with choux pastry filled with a cream
45. Italian for salad
46. Popular Thai herb with a sour lemon flavor
52. A frozen dessert made with sweetened water and flavouring