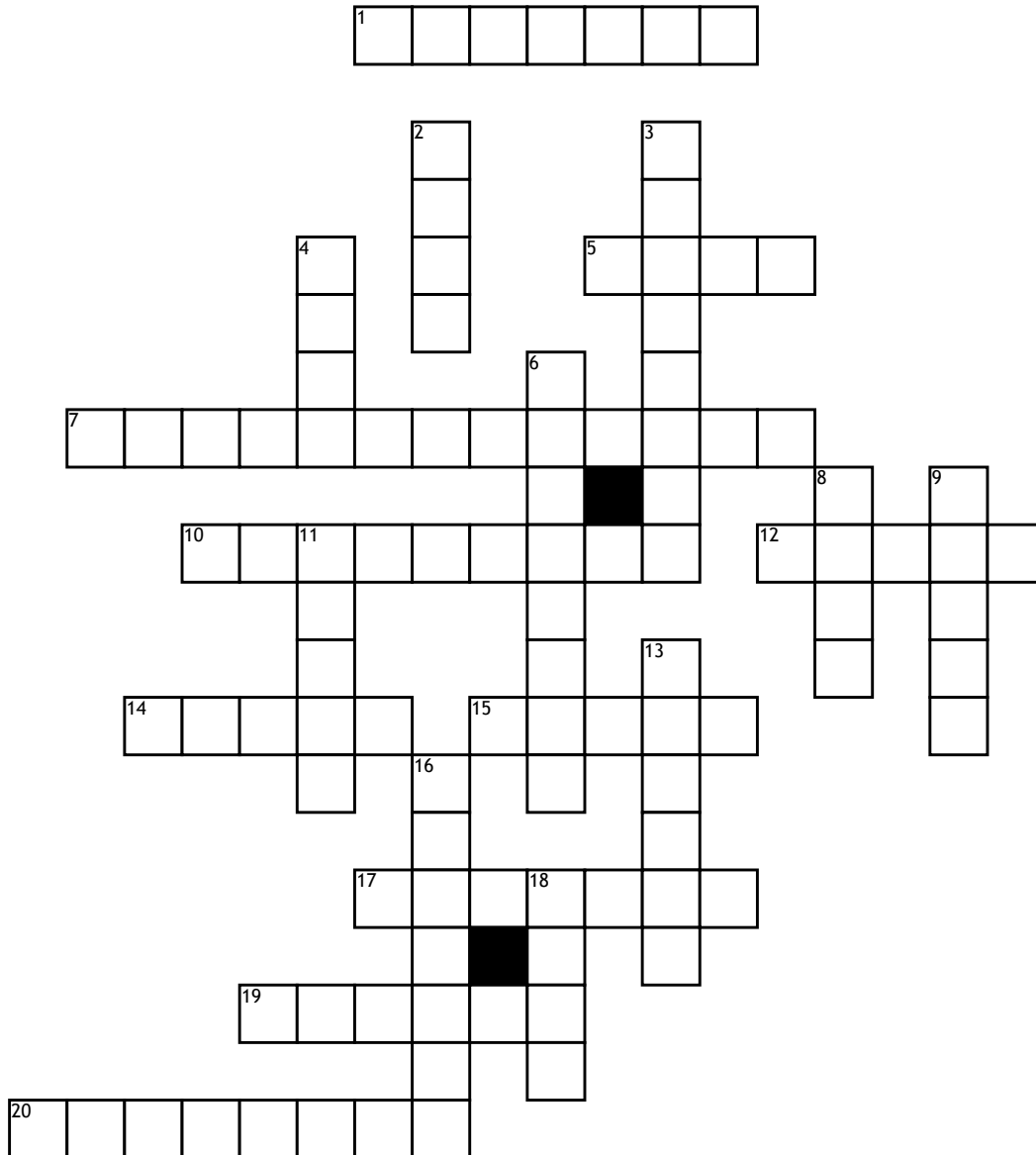


Culinary



Across

1. Incorporating ingredients by gently turning one part over another with a rubber spatula
5. To cut into small cubes of even size
7. Cooking food in hot fat
10. To cook any liquid just below the boiling point
12. To cook food any small amount of fat over medium high heat
14. To cook food gently in a small amount of liquid
15. To fold push and turn dough or other mixture to produce a smooth elastic texture

17. When food is cooked in a large amount of fat at a very high temperature

19. To cook any small amount of liquid covered on a low heat

20. To surround food with dry indirect heat on a rack in the oven

Down

2. To brown the surface any food very quickly with high heat

3. A dry heat cooking method in which foods are cooked by heat radiating from a source located below the surface

4. To cook in a liquid which bubbles rise continually and break on the surface

6. The dry cooking method in which food is cooked directly under a primary source

8. To cook in the oven in dry heat without a cover

9. To cook with a vapor produced by a boiling liquid without allowing it to come in contact with the water

11. To cut food as finely as possible

13. The cooking style in which fat covers about 1/2 to 3/4 of the food

16. Slowly cooking food in a little liquid by conduction and convection

18. To remove or strip off the skin or rind of some fruits and vegetables