

Name: _____ Date: _____

UNIT 608 KEY WORDS AND DEFINITION

- | | |
|---|-------------------------|
| 1. A mixture of oil, wine, spices, or herbs, in which meat, fish, or other food is soaked before cooking in order to flavour or soften it | A. Blanquette |
| 2. Removing scum, impurities and excess oil or fat from the surface of a cooking liquid using a spoon or ladle | B. Skimming |
| 3. The liquid is passed through a seive then simmered and boiled to thicken the sauce. | C. Collagen |
| 4. Removing foods from a cooking liquid or pass off through a chinois or sieve | D. Mirepoix |
| 5. A mixture of roughly chopped carrot, onion, leek and celery | E. Fricassee |
| 6. A white stew whereby the process of thickening is reduction | F. Basting |
| 7. A white stew but the sauce is enriched and thickened using a liaison (a combination of egg yolk and cream) | G. Roux |
| 8. the process of spooning hot fat or cooking liquid over a meat while cooking to keep moist. | H. Browning and sealing |
| 9. A very strong protein found in meat that breaks down if enough heat is applied. | I. Liaison |
| 10. A mixture of even parts flour and butter cooked together then used to thicken a sauce such as a bechamel | J. Reduction |
| 11. A mixture of egg yolk and cream used as a thickening agent to thicken a white stew such as a blanquette | K. Marinade |
| 12. Meat, poultry and vegetables are placed in a hot pan to seal and colour the meat. | L. Straining |