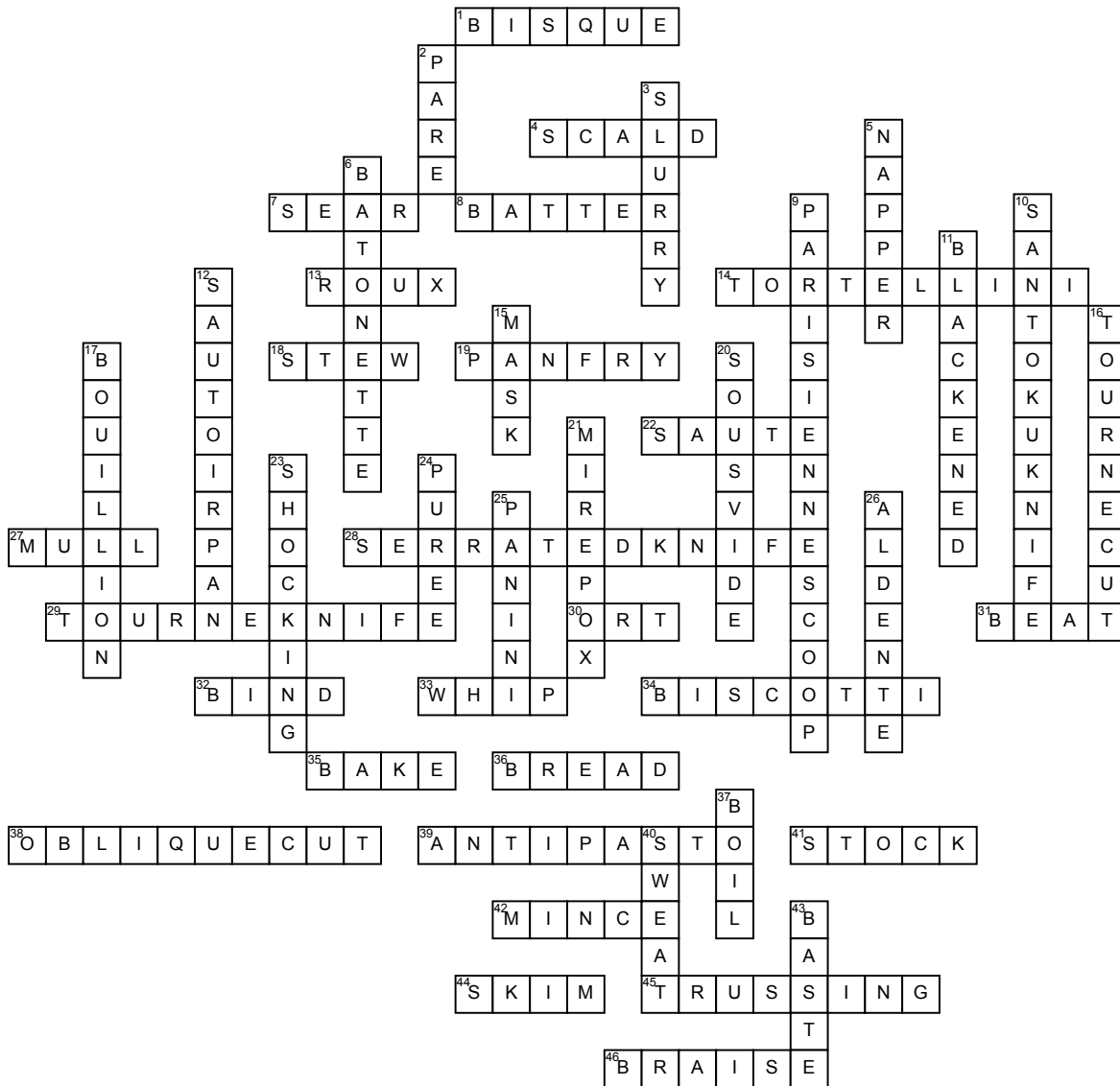


Name: _____

Date: _____

Culinary Terms- 1



Across

1. smooth, creamy, highly seasoned soup of French origin
4. Milk at the point before boiling
7. Cooking at a high temperature until caramelized crust forms
8. a semiliquid mixture of flour, egg, and milk or water used in cooking, especially for making cakes or for coating food before frying
13. a mixture of fat and flour used in making sauces
14. A ring shaped pasta
18. The combination of solid food ingredients that have been cooked in liquid soup in restaurant gravy
19. Fry in a pan with a small amount of oil
22. Fried quickly in a little amount of hot fat
27. To heat with sugar and spices to make a hot drink
28. Teeth on the blades so it won't squish the ripe fruits
29. This small knife, similar to a paring knife, has a curved blade to make cutting the curved surfaces of tournéed vegetables easier
30. Scarps from a remaining meal
31. To smoothen a mixture by briskly whipping or stirring it with a spoon, fork, wire whisk, rotary beater, or electric mixer
32. To thicken a sauce or hot liquid by stirring in ingredients such as eggs, flour, butter, or cream
33. To beat food with a whisk or mixer to incorporate air and produce volume
34. Twice-cooked

35. cook food by dry heat without direct exposure to a flame, typically in an oven or on a hot surface
 36. a kind of food made of flour or meal that has been mixed with milk or water, made into a dough or batter, with or without yeast or other leavening agent, and baked
 38. A knife cut with two angled sides
 39. an appetizer typically consisting of olives, anchovies, cheeses, and meats
 41. A strained liquid that results from simmering meat and is used for soups or sauces
 42. To chop, grind, or cut into small pieces
 44. Remove the top fat layer from liquids
 45. to make fast with skewers, thread, or the like, as the wings or legs of a fowl in preparation for cooking
 46. is a combination-cooking method that uses both moist and dry heats
- Down**
2. Trim something by cutting away the outer edges
 3. A thickening mixture that is made up of equal parts flour and water
 5. A French term describing the coating of a prepared dish with sauce
 6. foods that have been formed into long narrow shapes, appearing stick-like and somewhat similar to a baton
 9. Scoop fruit of vegetables in ball shape
 10. General purpose knife for slicing, dicing, and mincing

11. used in the preparation of fish and other foods and cooked in a very hot cast-iron skillet
12. A straight sided pan
15. To cover with sauce
16. A seven sided football like shapes
17. Any broth made by cooking meat, poultry, fish, or vegetables in water
20. When the food is vacuum packed, emerged in water bath and cooked at a constant temperature
21. A mixture made up of diced vegetables
23. When you put hot food under ice water to stop cooking process
24. A smooth creamy substance made of liquidized or crushed fruits or vegetables
25. a sandwich made with Italian bread, usually toasted
26. cooked so as to be still firm when bitten
37. To cook in a liquid that has reached its highest possible temperature of 212°F
40. A gentle heating of vegetables in little oil or butter
43. pour juices or melted fat over meat during cooking in order to keep it moist