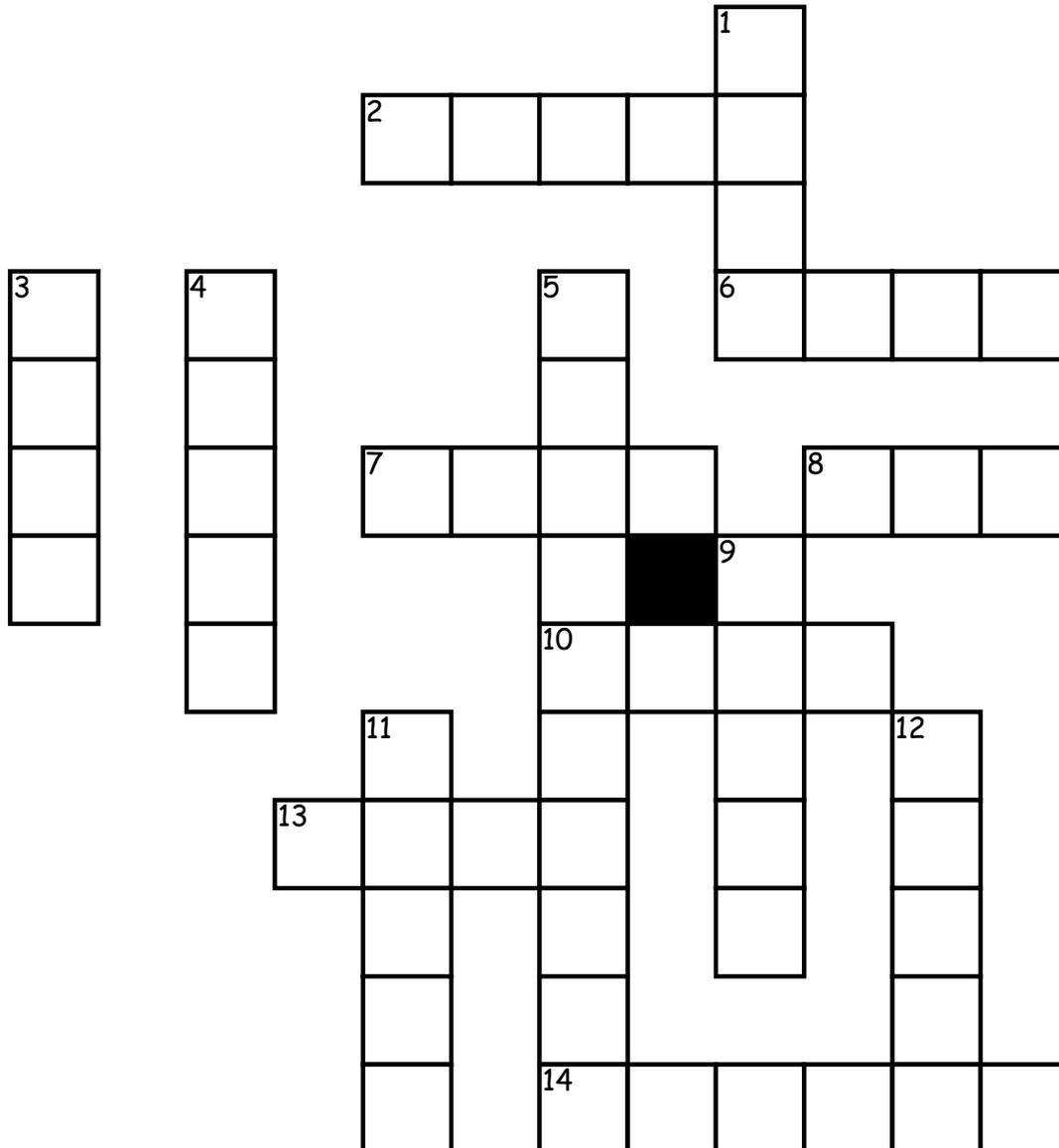


# Cooking Terms



## Across

2. To grind or mash food through a sieve or blender so that the food becomes a smooth, thick consistency

6. To turn pieces of food over several times, until the ingredients are mixed together

7. To mix two or more ingredients with a spoon, using a circular motion

8. To allow food to become solid or semi-solid

10. To gently mix ingredients by moving food from the center and lifting towards the edge of the bowl

13. To cut food into small 6mm (1/4 inch) cube-shaped pieces

14. To heat liquids in a saucepan on low heat so that the small bubbles appear on the surface around the sides of the liquid

## Down

1. To stir or mix ingredients with a whisk, spoon or a mixer until smooth

3. To cut food into small, bite-size pieces with a sharp knife on a cutting board

4. To mix together by beating with a whisk or mixer

5. Egg whites whipped until the peaks formed stay upright

9. To cut foods such as apples, carrots, tomatoes, meat or bread into thin sections or pieces, using a sharp knife

11. To cut food as small as you can

12. To cook food quickly in a small amount of oil in a pan over direct heat