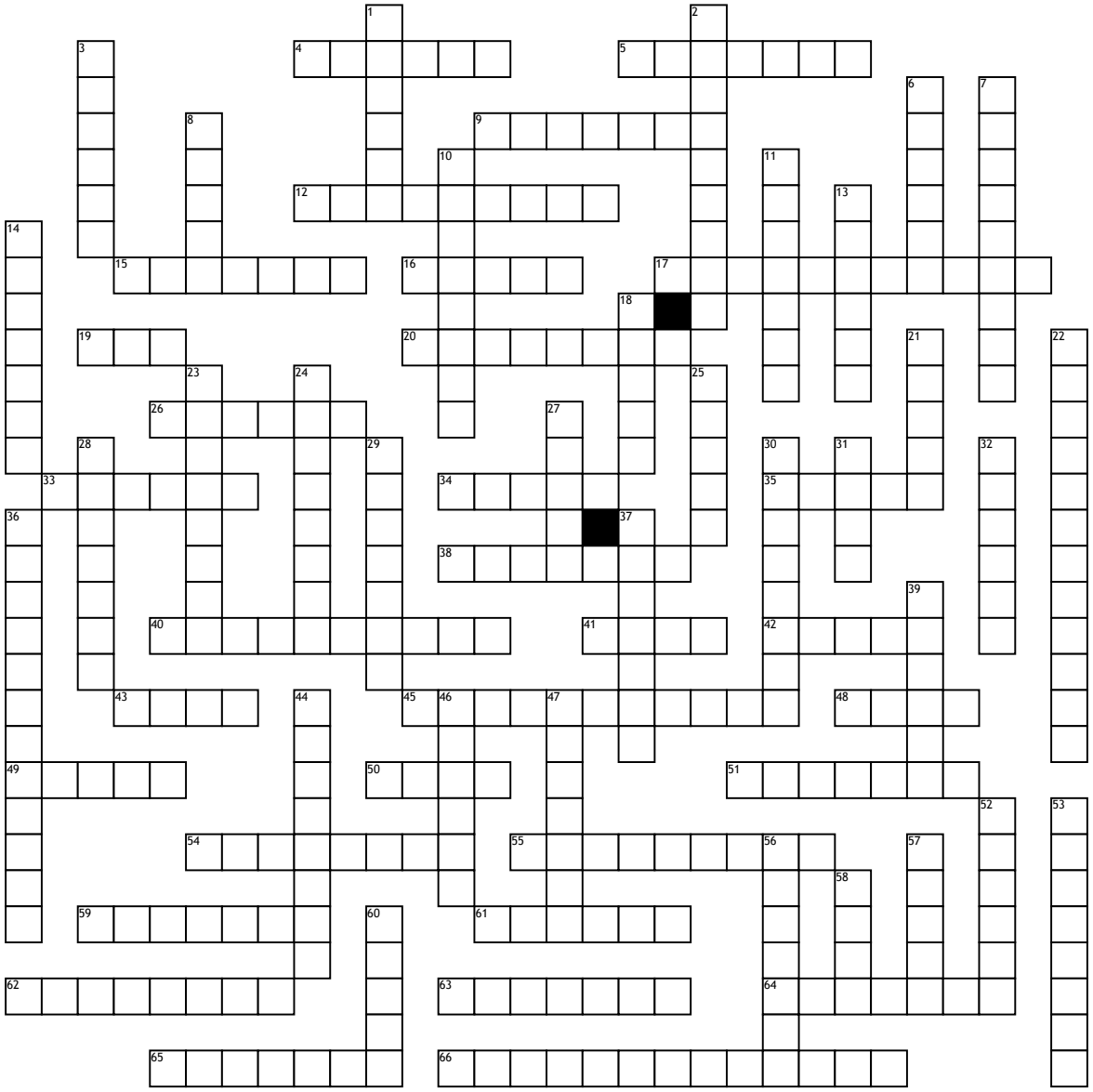
Culinary Terms



Across

4. A British dessert made with wine or liqueur soaked sponge cake, layered with fruit and whipped cream.

5. A bulb related to onion and garlic. Has a mild onion flavour. Also called scallions"

9. A species of saltwater clams. Has a buttery texture, and is commonly pan seared.

12. A mixture of chopped parsley, garlic, lemon zest and anchovy. Used as a garnish in many Milanese dishes.

15. A cube of pork fat, used to flavour savory foods and salads.

16. A Turkish skewer, made with meat, fish or vegetables.

17. Made by mixing an oil with something acidic such as vinegar or lemon juice. The mixture can be seasoned with salt, herbs and/or spices. It is used most commonly as a salad dressing.

19. A round bottomed pan, used in Asian cooking.

20. Italian version of an omelet. Ingredients are mixed in with eggs rather than folded in.

26. A Swiss condiment of melted cheese, served in a pot over a heat source.

33. Salted and cured fish eggs. Can represent culinary and economic status.

34. Italian word meaning "soup".

35. French "garlic mayonnaise" made of oil and garlic and sometimes egg.

38. A long white root vegetable, tastes similar to a carrot and cooked in the same way.

40. A unit of measure for temperature where 32 is the freezing point and 212 is the boiling point.

41. A French mixture of flour and fat, cooked slowly. Used to thicken sauces.

42. The edible stomach lining of beef, pork or sheep. Most common: beef

43. Italian for barley, used to make rice-like pasta.

45. Prepared and cured meats. Served on a board accompanied with cheeses, purees, pickled condiments, and baguettes.

48. French; a mixture of cooked ground meat and fat minced into a spreadable paste. Common additions include vegetables, herbs, spices, and either wine or brandy.

49. A spice that produces a licorice like flavour.

50. A young sheep, between 5 and 12 months of age. Has a lean and distinctive flavour, consisting of 5 main cuts.

51. An expensive fungi, famous in Italian and French cuisine, known for their flavour and aroma.

54. An Italian dessert consisting of sponge cake, soaked in espresso, and layers with sweetened mascarpone cheese.

55. A spice mixture in Asian and Arabic cuisine: star anise, cloves, cinnamon, pepper, fennel seed.

59. A Hungarian style stew containing meat, vegetables and paprika and other spices.

61. Also know as "Japanese green horseradish" powder. Has a pungent taste and a spicy finish.

62. Food items on a menu, priced and served separately.

63. This 3 grape Italian blend pairs well with horse tartare

64. Italian pastries from Sicily; tube made of fried pastry dough, filled with a sweet ricotta filling.

65. A side dish in Korean cuisine, made of salted and fermented cabbage.

66. "In the manner of the gardeners wife".

Down

1. A thick, rich creamy French Soup. Contains fish or vegetables.

2. An Italian dish consisting of thin slices of raw beef dressed with olive oil and parmesan cheese. Usually served as an appetizer.

3. A frozen dessert made from sweetened water with flavouring.

6. A savory, pastry crust with filling made of eggs, milk or cream, and/or cheese, meat and vegetables.

7. A French dish of de-boned stuffed meat, poached and served cold, coated with aspic.

8. An edible seaweed, has a high salt content. Used to make laverbread.

10. French for "fat liver". Made from the liver of duck or goose. Commonly made into parfait form.

11. A middle eastern deep-fried ball, made of chickpeas, fava beans or both.

13. A French term for a well seasoned stew, made from meat fish or vegetables.

14. A spice from the flower of Crocus. Little threads used as a seasoning and add colour to food.

18. Flavoured brother from meats, fish, and vegetables; the base for sauce and soups.

21. A Japanese dish of raw fish wrapped around cold rice. Can be help together by a seaweed wrapper.

22. A traditional American breakfast dish, consisting of two English muffin halves, topped with Canadian bacon, a poached egg, and hollandaise sauce.

23. An Italian flat oven-baked bread, topped with herbs and seasoned with olive oil.

24. Culinary knife cut in which the food is cut into long thin strips.

25. An Indian dish made of meat or vegetables, braised in yogurt and spices, producing a thick sauce.

27. Originated in Spain. An assortment of hors d'oeuvres or cocktail snacks

28. Italian pasta pillows filled with cheese, meat, vegetables or other fillings.

29. A French pastry bread; Large, light and very rich. High in butter and egg content.

30. A semi-hard cow's milk swiss cheese, most commonly used for melting.

31. A bland food made from soybeans, high in protein, and common in vegetarian dishes.

32. Italian short grain rain, very starchy; used to make risotto.

36. A French savory sauce, made of thickened cream, has a sharp tangy flavour and a rich texture.

37. A classic northern Italy dish. Arborio rice cooked with stock until thickened. Vegetables, meat, seafood, cheese and many other ingredients are added.

39. A small, flat, and fast cooking legume. Commonly used in soups and stews.

44. A cold spicy Spanish style vegetable soup.

46. A thick middle eastern sauce made from chickpeas, seasoned with garlic, lemon and olive oil. Served as a dip with pita bread.

47. Unit of measurement for temperature, 0 is the freezing point and 100 in the Boiling point.

52. Thick, small, soft dumplings made from semolina, egg, and potato. A replacement for pasta in Italian cuisine.

53. "Italian Bacon" Italian cured meat made from the belly of a pig.

56. A Spanish dish consisting of raw seafood and lime juice. Usually accompanied with corn and avocado.

57. Italian basil sauce, originally made with pine nuts, garlic and olive oil. Served on pasta.

58. Thick Japanese wheat-flour noodles. Often found in soups.

60. cooked food, usually vegetables or legumes, that has been ground, pressed, blended or sieved to the consistency of a creamy paste or liquid.

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