Culinary Terms

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|  |  | O |  |  |  |  |  |  |  | S |  |  |  |  |  |  |  |  | R |  |  |  |  |  | 6  Q |  | 7  G |  |  |
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| F |  |  |  |  |  |  |  |  |  |  |  | G |  |  |  |  | 18  S |  | O |  | F |  | O |  |  |  | I |  |  |
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| O |  |  |  | 26  F | O | N | D | U | E |  |  | S |  |  | 27  T |  | C |  | O |  |  |  |  |  | S |  |  |  | G |
| N |  | 28  R |  |  | C |  |  | L |  | 29  B |  |  |  |  | A |  | K |  | R |  | 30  R |  | 31  T |  | H |  | 32  A |  | S |
|  | 33  C | A | V | I | A | R |  | I |  | R |  | 34  Z | U | P | P | A |  |  | M |  | 35  A | I | O | L | I |  | B |  | B |
| 36  C |  | V |  |  | C |  |  | E |  | I |  |  |  |  | A |  | 37  R |  | A |  | C |  | F |  |  |  | O |  | E |
| R |  | I |  |  | C |  |  | N |  | O |  | 38  P | A | R | S | N | I | P |  |  | L |  | U |  |  |  | R |  | N |
| E |  | O |  |  | I |  |  | N |  | C |  |  |  |  |  |  | S |  |  |  | E |  |  |  | 39  L |  | I |  | E |
| M |  | L |  | 40  F | A | H | R | E | N | H | E | I | T |  |  | 41  R | O | U | X |  | 42  T | R | I | P | E |  | O |  | D |
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| F |  |  | 43  O | R | Z | O |  | 44  G |  |  | 45  C | 46  H | A | R | 47  C | U | T | E | R | I | E |  | 48  P | A | T | E |  |  | C |
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| 49  A | N | I | S | E |  |  |  | Z |  | 50  L | A | M | B |  | L |  |  |  |  | 51  T | R | U | F | F | L | E |  |  |  |
| I |  |  |  |  |  |  |  | P |  |  |  | M |  |  | S |  |  |  |  |  |  |  |  |  |  |  | 52  G |  | 53  P |
| C |  |  |  |  | 54  T | I | R | A | M | I | S | U |  | 55  F | I | V | E | S | P | I | 56  C | E |  |  | 57  P |  | N |  | A |
| H |  |  |  |  |  |  |  | C |  |  |  | S |  |  | U |  |  |  |  |  | E |  | 58  U |  | E |  | O |  | N |
| E |  | 59  G | O | U | L | A | S | H |  | 60  P |  |  | 61  W | A | S | A | B | I |  |  | V |  | D |  | S |  | C |  | C |
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| 62  A | L | A | C | A | R | T | E |  |  | R |  | 63  R | I | P | A | S | S | O |  |  | 64  C | A | N | N | O | L | I |  | T |
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| **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. |