Culinary Terms

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|  |  |  R |  |  | 8L |  |  |  |  |  Q |  |  | 9S |  C |  A |  L |  L |  O |  P |  |  |  |  |  |  U |  |  A |  |  |
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|  N |  | 28R |  |  |  C |  |  |  L |  | 29B |  |  |  |  |  A |  |  K |  |  R |  | 30R |  | 31T |  |  H |  | 32A |  |  S |
|  | 33C |  A |  V |  I |  A |  R |  |  I |  |  R |  | 34Z |  U |  P |  P |  A |  |  |  M |  | 35A |  I |  O |  L |  I |  |  B |  |  B |
| 36C |  |  V |  |  |  C |  |  |  E |  |  I |  |  |  |  |  A |  | 37R |  |  A |  |  C |  |  F |  |  |  |  O |  |  E |
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| 49A |  N |  I |  S |  E |  |  |  |  Z |  | 50L |  A |  M |  B |  |  L |  |  |  |  | 51T |  R |  U |  F |  F |  L |  E |  |  |  |
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|  H |  |  |  |  |  |  |  |  C |  |  |  |  S |  |  |  U |  |  |  |  |  |  E |  | 58U |  |  E |  |  O |  |  N |
|  E |  | 59G |  O |  U |  L |  A |  S |  H |  | 60P |  |  | 61W |  A |  S |  A |  B |  I |  |  |  V |  |  D |  |  S |  |  C |  |  C |
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| 62A |  L |  A |  C |  A |  R |  T |  E |  |  |  R |  | 63R |  I |  P |  A |  S |  S |  O |  |  | 64C |  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. |