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Methods of Cooking Crossword.

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| **Across**  **3.** cook (food, especially meat) by prolonged exposure to heat in an oven or over a fire.  **7.** cook (food) by dry heat without direct exposure to a flame, typically in an oven or on a hot surface.  **8.** cook (food) in hot fat or oil, typically in a shallow pan.  **10.** Similar to searing, the ingredients are seared then cooked in water.  **11.** This involves cooking liquid on top of a stove in a pot or pan.  **12.** This is a fast, dry and very hot way of cooking, where the food is placed under an intense radiant heat.  **13.** This involves a small amount of hot liquid, ideally at a temperature between 160 and 180F. The cooking liquid is normally water, but you can also use broth, stock, milk or juice.  **15.** When meat is cooked at a high temperature over dry heat | **Down**  **1.** cook or be cooked slowly in liquid in a closed dish or pan.  **2.** Here the food is part-cooked, and then immediately submerged in ice cold water to stop the cooking process.  **4.** The food is cooked until its colour turns to golden. It is crispy on the outside, and the inside is cooked completely.  **5.** This means cooking your food in water vapour over boiling water.  **6.** When food that is cooked in water reaches 100° Celsius  **9.** Similar to grilling, the heat source comes directly from the top.  **14.** fried quickly in a little hot fat. |