

Recipe Terminology

Cut and match each word to its description. Make sure you paste this into your book.

Bake	Cut food into fine strips.
Beat	Cut food into very small pieces.
Boil	Cut food into cube shaped pieces.
Chop	Remove the outer skin or shell.
Dice	Fry lightly in a little butter and/or oil.
Fold	Cut food finely.
Fry	Combine a whisked ingredient carefully into another mixture.
Peel	Shake a dry ingredient through a sieve or sifter to remove lumps and incorporate air.
Poach	Cook in liquid to a temperature of at least 100°C.
Saute`	Cook food using dry heat from the oven.
Sear	Mix an ingredient or batter vigorously to incorporate air and make it light and smooth.
Shred	Brown the outside of meat quickly in a hot pan before baking in the oven.
Sift	Beat a mixture until it is light and fluffy.
Steam	Cook food in hot oil by immersion (deep frying) or shallow frying on both sides.
Slice	Cook in a liquid heated to 96°C or less.
Whip	Cook food using the steam of boiling water.