**Chapter no-6**

**Culinary terms**

**A La Carte:**Menu in which items and beverages are priced individually

**A la grecque:**A preparation style where vegetables are marinated in olive oil, lemon juice and herbs and served cold.

**Albumen:**Primary protein found in egg whites.

**Au gratin:**Food cooked with a browned or crusted top, often made with bread crumbs, cheese and/or sauce topping and cooked under a salamander/broiler.

**Bain Marie:**Hot water bath used to gently cook food or keep food hot. Container for holding food in a hot water bath.

**Au Sec:**Cooked until nearly dry

**Basic Sauces:**Also known as leading or mother sauces, the foundation for the entire classic repertoire  of hot sauces. The five leading sauces (Bechamel, veloute, espagnole, tomato and hollandaise)

**Baste:**To moisten foods using their natural juices periodically during cooking.

**Beurre manie:** A combination of equal amounts by weight of flour and soft whole butter. Whisked into a simmering sauce at the end of the cooking process for quick thickening and added sheen and flavour

**Beurre noir:**French for black butter, whole butter cooked until dark brown (Not black) sometimes flavored with vinegar or lemon juice.

**Bisque:**A puree soup made from crustacean shells, classic versions are thickened with rice.

**Bombe:**Two or more flavors of ice cream or ice cream and sherbet, shaped in a spherical mould, each flavor a separate layer that forms the shell for the next flavor.

**Blanching:**To briefly submerge in simmering water, boiling water, or fat to assist in preparation of foods. Example: [Tomato concassee](http://theculinarycook.com/concasse-tomatoes/).

**Bouquet Garni:**Fresh herbs and vegetables tied into a cheesecloth bundle and used to flavor sauces, soups, stocks, stews.

**Brine:**A mixture of salt, water and seasoning used to preserve foods.

**Canape:**A tiny open-faced sandwich served as an hors d’ouevre.

**Chiffonade:**A preparation of finely sliced or shredded leafy vegetables or herbs.

**Court bouillon:**Water simmered with vegetables, seasonings and an acidic product such as vinegar or wine. Used for simmering or poaching fish, shellfish or vegetables

**Deglaze:**To swirl or stir in a liquid into a hot pan to lift away caramelized food particles.

**Dredging:**To coat a food item in flour or ground crumbs prior to frying or sauteing.

**Fillet:**Removing the side of fish intact while removing all bones.

**Fond:**French for stock or base. Drippings and bits of food left in a pan after foods are roasted.

**Mise en Place:**Meaning “Everything in place”, refers to the preparation and organization of ingredients and equipment.

**Paupiette:**Thin slice of meat, poultry or fish spread with savory stuffing and rolled and braised or poached.

*Mirepoix :*  mirepoix is diced vegetable cooked for a long time on a gentle heat without colour or browning, usually with butter or other fat or oil.

**Roux:** Roux is flour and fat cooked together and used to thicken sauces. Roux is typically made from equal parts of flour and fat by weight.

**Sachet:**Containing herbs and spices used to flavor stocks, [soups and sauces](http://theculinarycook.com/stocks-and-sauces/). Easily removable.

**Tempering:**To slowly add hot liquid to eggs while stirring vigorously to slowly bring mixture up to temperature without curdling the eggs.