

WESTERN CULINARY TERMS

<i>Abats:-</i>	Butcher's supplies such as heads, hearts, liver, kidney, etc.
<i>Aiguillettes:-</i>	Thin slices of breast of poultry cut lengthwise.
<i>À la:-</i>	Meaning merely, "in the style of."
<i>À la Broche:-</i>	Roasted in front of a fire on a spit or in a Dutch oven.
<i>À la Carte:-</i>	Opposite of table d'hôte, meaning "In the style of Card" that each dish is ordered and priced individually.
<i>À la Diable:-</i>	The French way of saying "devilled", in other words, any very hot or highly seasoned dish.
<i>À la Français:-</i>	Dishes that are prepared in the French way.
<i>Apéritif:-</i>	A cocktail or other drink served before a meal to stimulate the appetite.
<i>Appetizer:-</i>	A titbit served before a meal or as the first course. A drink such as sherry, cocktail, etc.
<i>Aspic:-</i>	A transparent savoury jelly, generally made of seasoned meat stock. It is used to garnish meat or fish, or to make moulds of meat, fish or game.
<i>Au Bleu:-</i>	Applied to fish cooked in fish stock with wine added.
<i>Au Four:-</i>	Baked in the oven.
<i>Au Gras:-</i>	Rich. Applied to dishes with meat in a rich gravy.
<i>Au Gratin:-</i>	Any dish covered with sauce, breadcrumbs or cheese and afterwards baked or grilled. The food is served from the dish in which it is cooked.
<i>Au Maigre:-</i>	Opposite of au gras. Applied to meatless or Lenten dishes.
<i>Au Natural:-</i>	Simply-cooked food, or food served raw, such as oysters.
<i>Baba:-</i>	A light yeast cake, usually soaked in rum or spirit.
<i>Bain-Marie:-</i>	A large shallow pan to hold water in which several small sauce-pans can be heated without their contents boiling, an alternative to the double saucepan, but often used to keep cooked food warm.
<i>Bake:-</i>	To cook by dry heat, usually in an oven.
<i>Barbecue:-</i>	Meat basted with a highly- seasoned sauce, e.g., lamb basted with hot red-currant sauce.
<i>Barquette:-</i>	A boat-shaped pastry tartlet, filled with chicken, vegetables, oyster, fish mayonnaise, etc.
<i>Baste:-</i>	To spoon melted fat or liquid over food during cooking to keep it moist.
<i>Batter:-</i>	A mixture of flour and liquid such as milk, egg, etc., of such consistency that it can be beaten or stirred. Used to coat foods for frying, or as pancakes, etc. May be sweet or savoury.
<i>Béarnaise:-</i>	A rich sauce, resembling a Hollandaise sauce, made from butter, egg yolk and vinegar, and flavoured with peppercorns, shallots, chervil and tarragon.
<i>Beat:-</i>	To mix air with food by vigorous motion; also used to make a mixture smooth and free from lumps. A wooden spoon is best for beating thick mixtures; an egg-whisk for thin ones.
<i>Béchamel:-</i>	A rich white sauce.
<i>Beignets:-</i>	Pancake batter fried in deep fat or fritters of different kinds.
<i>Beurre Noir:-</i>	Browned butter.
<i>Beurre Manie:-</i>	Equal quantities of flour and butter used for thickening sauces.
<i>Bisque:-</i>	A rich, thick, cream soup, usually made from shellfish, e.g. lobster.
<i>Blanch:-</i>	Literally to whiten, but used here to mean dipping food into boiling water for a few moments, and then into cold, to remove skin. To blanch almonds, boiling water is poured on them to whiten them and to remove the skins.
<i>Blend:-</i>	To combine two or more ingredients.

<i>Bombe Glacée</i> :-	A mould lined with one kind of ice cream and then filled with ice cream of a different flavouring.
<i>Bonbon</i> :-	Sugar confectionery — sweets.
<i>Bouchees</i> :-	Small patties of light pastry sufficient for one mouthful.
<i>Bouillon</i> :-	Unclarified broth or stock made from fresh meat.
<i>Bortsch</i> :-	Russian soup containing beetroot.
<i>Bouquet Garni</i> :-	A small bunch of mixed herbs used for flavouring soups, stews, etc. Ideally, this should consist of a sprig each of parsley, thyme, basil, marjoram, with a bay leaf and a strip of lemon peel, tied together with cotton. It must always be removed before the dish is served. When fresh herbs are unobtainable, dried herbs tied in a piece of muslin may be used instead.
<i>Brioche</i> :-	Very light French rolls.
<i>Broil</i> :-	To cook by exposing food directly to heat; used synonymously with "grill".
<i>Browning</i> :-	A substitute added to stews and gravies to darken them.
<i>Brunoise</i> :-	Cut into small dice.
<i>Brush</i> :-	A thin, even coating of beaten egg or milk applied to pies, buns, etc., immediately before they are put in the oven. It gives the pastry or bun a glossy appearance and helps it to brown more quickly and deeply. Pastry brushes are sold for this purpose. Dried egg is especially useful for brushing, as a very small quantity can be mixed instead of beating a whole egg.
<i>Café au Lait</i> :-	Coffee with milk; white coffee.
<i>Canapes</i> :-	Small pieces of toast, fried bread or pastry on which light savouries are served.
<i>Carte du Jour</i> :-	Literally 'Card of the Day'.
<i>Canneloni</i> :-	Small pasta rolls filled with mince (Italian).
<i>Capon</i> :-	A castrated male chicken. It grows large and has tender meat.
<i>Caramel</i> :-	A substance made by heating sugar until it turns dark brown used for coating moulds, flavouring dishes, etc.
<i>Casserole</i> :-	A baking dish with a well-fitting lid used for cooking stews etc. in the oven. Usually made of fire proof earthenware or glass, or of heavy enamel. The food is usually served from the casserole.
<i>Cassolette</i> :-	A kind of hot hors d'oeuvre moulded to the shape of a small drum.
<i>Caviar</i> :-	Salted roe of sturgeon or similar fish.
<i>Cèpes</i> :-	A kind of mushroom.
<i>Cereals</i> :-	Grains such as wheat, including semolina, oats, barley, rye, rice etc.
<i>Charlotte</i> :-	A sweet made of alternate layers of fruit and either breadcrumbs or slices of bread and butter.
<i>Charlotte Russe</i> :-	Generally a mould lined with sponge cake or sponge fingers and filled with a mixture of cream and fruit, and jelly.
<i>Chartreuse</i> :-	Mould of fruit, jelly or savoury mixture.
<i>Chateaubriand</i> :-	Head of the fillet of beef.
<i>Chaud-Froid</i> :-	A cold sauce used for coating meat, game or fish.
<i>Cheese Fondue</i> :-	Grated cheese melted in white wine, seasoned with pepper and flavoured at the last minute with a little kirsch.

<i>Chiffonnade:-</i>	Mince of sorrel, lettuce, etc. Wash the leaves, remove veins, roll and cut into fine strips with a sharp knife.
<i>Chinois:-</i>	A conical strainer.
<i>Chipolata:-</i>	A kind of small sausage.
<i>Choux:-</i>	A kind of pastry used for such things as cream buns and éclairs.
<i>Chowder:-</i>	An American soup made with pickled pork, shellfish, fish, potatoes, and other vegetables.
<i>Cisel:-</i>	Finely chopped vegetables.
<i>Coat:-</i>	To cover with a thin layer.
<i>Cochineal:-</i>	A red colouring matter
<i>Compote:-</i>	Fruit stewed in syrup.
<i>Concass:-</i>	To chop roughly, e.g., concassed tomatoes.
<i>Condiments:-</i>	Spices and seasonings.
<i>Confiture:-</i>	Jam or fruit preserves.
<i>Congalaise:-</i>	Garnish of poached oysters and shrimps cohered with Normande sauce.
<i>Consistency:-</i>	The thickness or texture of mixture, such as a cake or batter mixture.
<i>Consomme:-</i>	A light-coloured clear soup.
<i>Cotelettes:-</i>	Cutlets.
<i>Coupe:-</i>	A cream or water ice served with fruit.
<i>Court-Bouillion:-</i>	A well-flavoured cooking liquor.
<i>Crackling:-</i>	The rind of roast pork.
<i>Cream Fat:-</i>	To beat fat with a wooden spoon until it is light and fluffy.
<i>Crécy (à la):-</i>	Dishes containing carrots.
<i>Crème:-</i>	Anything of a creamy consistency can be described thus.
<i>Crêpe:-</i>	Pancakes.
<i>Croissants:-</i>	French rolls, crisp and light.
<i>Croquettes:-</i>	Left-over meat, fish, poultry or game, finely minced and rolled into small sausage shapes. These are coated with egg and bread crumbs and fried a golden brown.
<i>Croûtes:-</i>	Ovals or rounds of fried bread.
<i>Croûtons:-</i>	Bread cut in small dice or fancy shapes and fried or toasted. Used as a garnish for serving with soup.
<i>Cuisse:-</i>	Leg, e.g., cuisses de volailles, cuisses de grenouilles.
<i>Custard:-</i>	A cooked or baked mixture made of milk and eggs; it may be sweetened for dessert, or it may be flavoured with cheese, fish, etc., as an entrée.
<i>Cut and Fold:-</i>	To mix flour very gently into a mixture.
<i>Cutlet:-</i>	A small piece of meat cut usually from rib of veal or pork, mutton or lamb, usually grilled or fried.
<i>Dariole:-</i>	A small cup-shaped mould.
<i>Dame:-</i>	The middle slice of a fish.

<i>Devillee</i> : -	The same as a la diable', that is, any highly seasoned dish. Often this seasoning is done with some form of curry powder.
<i>Dice</i> : -	To cut into small even cubes. Cut food first into slices 1/2 in. thick, then into strips the same width and finally hold strips together and cut into cubes. Use a chopping board and a sharp knife.
<i>Dieppoise</i> : -	A garnish for fish consisting of shrimp's tails, mussels and mushrooms.
<i>Dissolve</i> : -	To melt a solid food in a liquid.
<i>Dot</i> : -	To put small bits of butter, cheese, cream, etc., over the surface of a dish.
<i>Dough</i> : -	A mixture of a liquid, flour, etc., kneaded together into a stiff paste or roll.
<i>Dredge</i> : -	To cover with a thin sprinkling.
<i>Dust</i> : -	To sprinkle lightly with fine sugar, dried milk or flour.
<i>Duxelle</i> : -	A mixture of parsley, mushrooms and shallots used for flavouring sauces and purees or as a forcemeat.
<i>Écarlate</i> : -	Salted meat is said to be à l'écarlate when it is covered with a coat of red jelly.
<i>Éclair</i> : -	Choux pastry filled with custard or cream. Can be coated with chocolate.
<i>Émincé</i> : -	Finely sliced or shredded.
<i>Entrée</i> : -	A dish served in the first part of a dinner, usually a made-up dish with sauce. Or it can be the main dish of a less formal meal.
<i>Entremets</i> : -	Hot or cold sweets.
<i>Escalopes</i> : -	Thin slices of meat dipped in egg and breadcrumbs and then fried
<i>Estouffade</i> : -	Brown stock.
<i>Espagnole</i> : -	A rich brown sauce.
<i>Farce</i> : -	Any kind of stuffing.
<i>Fennel</i> : -	A fragrant herb used for flavouring sauces (saunf).
<i>Fillets</i> : -	Fish with bone removed. Undercuts of veal or beef. Slices from the breast of a bird.
<i>Fillet</i> : -	To bone fish, etc., and cut into fillets.
<i>Flan</i> : -	A pastry case made in a flat tin and afterwards filled with a sweet or savoury mixture.
<i>Flûte</i> : -	A long crisp roll of bread (French) used to garnish soups or to serve with soup.
<i>Foie Gras</i> : -	Liver of a fat goose.
<i>Fondant</i> : -	Sugar boiled to 112°C (234°F) and then beaten to a "fudge-like" smoothness. It can be used as an icing on any kind of sweet.
<i>Fool</i> : -	A summer sweet made with sieved fruit and whipped into a frothy mixture and served with cream or custard.
<i>Forcemeat</i> : -	Savoury stuffing.
<i>Frangipane</i> : -	Confectioner's custard.
<i>Frappée</i> : -	Sweetened fruit juice, half frozen.
<i>Fricadelles</i> : -	Braised game or meat in very small pieces.
<i>Fricassée</i> : -	A stew generally made with chicken, veal, rabbit or lamb thickened with white sauce to which milk has been added.

<i>Fritters:-</i>	Fruit, meat, vegetables or fish coated with batter and fried, usually in deep fat.
<i>Frosting:-</i>	A cooked or uncooked sugar icing used to cover and decorate cakes, etc.
<i>Fry:-</i>	To cook food in very hot fat in an open frying-pan.
<i>Fumet:-</i>	A kind of essence extracted from fish, game, etc.
<i>Galantine:-</i>	Cooked meat that has been boned, pressed into a mould with jelly and served cold.
<i>Galette:-</i>	A large quoit made from puff pastry or short pastry.
<i>Garnish:-</i>	To decorate.
<i>Garniture:-</i>	Decoration.
<i>Gâteau:-</i>	This can be a cake, an ice cream, or anything made in the shape of a cake and lavishly decorated.
<i>Gelatine:-</i>	A product made from refined cows' hoofs. Used for jellies. Sold either granulated or in sheets. The strength varies with each brand. Allow $\frac{1}{2}$ oz. to $\frac{1}{3}$ oz. to each pint of liquid.
<i>Genoese:-</i>	A rich butter sponge used as a base for gateaux, and as a base for savoury fingers, etc.
<i>Giblets:-</i>	The heart, liver and gizzard of poultry used to make gravies, soups and pies.
<i>Gild, Gilding:-</i>	(i) To cover an object with beaten eggs by means of a brush, (ii) To give a golden sheen to objects by means of heat.
<i>Glace:-</i>	Ice, ice-cream, icing, to make smooth or glossy with icing or jelly. Also crystallized or frozen foods.
<i>Glaze:-</i>	Meat glaze is made by reducing (by boiling) stock or gravy to the consistency of jelly. It is used for improving the appearance of cold meats, etc. Sugar and water glaze is brushed over fruit pies, buns, etc., when they are taken from the oven, to improve their surface appearance. Egg-and-water glaze is brushed on to savoury pies, buns, etc., before they are put in the oven.
<i>Goulash:-</i>	Hungarian meat stew, flavoured with paprika.
<i>Haggis:-</i>	A kind of black pudding, made in Scotland, from liver, sheep's head, etc., finely minced and mixed with oatmeal, herbs, etc.
<i>Haricot:-</i>	A type of stew. Literally, "beans".
<i>Hash:-</i>	A made-up dish of meat that has been diced or minced. Usually a way of using left-overs.
<i>Hollandaise:-</i>	A rich sauce of Dutch origin made with butter or cream, egg yolks and lemon or vinegar served hot or cold with many kinds of vegetables or fish.
<i>Hors d'oeuvre:-</i>	Small savoury titbits, usually cold, served as an appetizer at the beginning of a meal.
<i>Indienne:-</i>	A dish served in the Indian manner.
<i>Infusion:-</i>	The liquid extraction derived from steeping a substance such as coffee, tea, herbs, etc., in boiling water.
<i>Jardiniere:-</i>	Garnish of vegetables.
<i>Julienne:-</i>	Food cut into long strips. A clear soup of this name contains finely-shredded vegetables.
<i>Junket:-</i>	Milk coagulated by the addition of rennet. This makes a very light and digestible sweet. It can be served with fruit, and is a valuable nursery food.
<i>Jus:-</i>	Gravy
<i>Kebab:-</i>	Small pieces of meat fixed on a skewer, braised or curried.

<i>Kedgerree:-</i>	Indian dish of cooked fish, often salted or smoked, with rice, eggs etc. Sometimes curried.
<i>Kirsch:-</i>	A favourite Continental drink is cafe kirsch; this is made with half a cup of black coffee and half a cup of cherry brandy, also a cherry cordial.
<i>Knead:-</i>	To work a dough lightly by bringing the outside of the dough into the centre, using the knuckles of the hand.
<i>Kromeskies:-</i>	Croquettes dipped in a yeast batter and fried.
<i>Langoustine:-</i>	A small variety of spiny lobster.
<i>Liaison:-</i>	Mixture of eggs and cream used for thickening white sauces and soups.
<i>Larding:-</i>	To place strips of fatty substance such as fat bacon on top of lean meat or on the breast of a dry bird. To run strips of fat bacon through lean meat with a larding needle
<i>Macaroni:-</i>	An Italian pasta made of flour forced through a tube.
<i>Macaroons:-</i>	Small cakes made from almond paste, coconut, etc.
<i>Macédoine:-</i>	A mixture, usually consisting of vegetables or fruit.
<i>Maître d'hôtel</i>	
<i>Butter:-</i>	A piquant sauce or butter flavoured with parsley and lemon.
<i>Marinate:-</i>	To soak meat or fish in a marinade.
<i>Majoram:-</i>	A lemon-scented herb.
<i>Marzipan:-</i>	A sweet or icing made of almonds ground to a paste with egg.
<i>Mask:-</i>	To coat a dish with sauce or line a mould with jelly.
<i>Matignon:-</i>	A mixture of finely minced carrot, celery, onion, ham, thyme and crushed bay leaf used to cover joints or poultry before being roasted or cooked to impart a good flavour.
<i>Mayonnaise:-</i>	A thick sauce made of egg yolks, oil and vinegar, mustard, etc. Used as a dressing for salads of all kinds.
<i>Menu:-</i>	List of fare.
<i>Meringue:-</i>	A mixture of stiffly beaten egg white and sugar, often used as a garnish when browned in the oven. It can be made into small sugar cakes and afterwards filled with cream.
<i>Mignonette Pepper:-</i>	White peppercorns, coarsely ground.
<i>Minestrone:-</i>	Italian soup with many vegetables and macaroni added.
<i>Mire-Poix:-</i>	Roughly cut onions, carrots, celery and a sprig of thyme and bay leaf.
<i>Mise-en-place:-</i>	A general name given to the elementary preparation area which is constantly resorted to during the various stages of most culinary operations.
<i>Mocha:-</i>	A flavouring usually made with a coffee infusion.
<i>Mousse:-</i>	A light spongy dish, made with sweetened and flavoured cream, then whipped and frozen. Can also be made with a mixture of meat, vegetables, etc., mixed with gelatine.
<i>Mousseline:-</i>	Same as above but moulded in small quantities. Enough for one person at a time.
<i>Muffin:-</i>	A drop batter baked in small individual moulds and eaten hot with butter.
<i>Navarin:-</i>	Mutton or Lamb stewed with turnips.
<i>Noodles:-</i>	A flour pasta served in small fancy shapes or in thin string-like tubes. Often fried in Chinese fashion.
<i>Nougat:-</i>	A sweet of a fairly rich kind made with almonds, sugar, nuts, cherries and honey.
<i>Pailles:-</i>	Potato straws.

<i>Panada:-</i>	A thick paste of flour and liquid or flour and butter with a little liquid used to bind together ingredients which would fall apart by themselves.
<i>Paner:-</i>	To coat in egg and breadcrumbs.
<i>Papillote:-</i>	Paper frills placed on chops for decorations. It also means food cooked in paper casings.
<i>Parboil:-</i>	To boil food until only partly cooked.
<i>Pare:-</i>	To peel
<i>Parfait:-</i>	Ice-cream served in a tall glass and decorated with a variety of nuts and fruits.
<i>Parmesan:-</i>	A very hard cheese made in Italy from cow's milk. Used mainly for cooking.
<i>Pâte:-</i>	Pie, pastry or raised pie, or a paste.
<i>Paysanne:-</i>	To cut into even, thin pieces, triangular or round or square.
<i>Pimento:-</i>	Red or green pepper pods used in salads or often as a colourful garnish.
<i>Piquant:-</i>	Sharply flavoured. Usually the word is applied to mustard or a sharp sauce.
<i>Pistachio:-</i>	Green-coloured nut kernels. Used as a garnish.
<i>Plat du Jour:-</i>	Literally plate of the day, Special dish of the day.
<i>Pluck:-</i>	To remove feathers from poultry and birds.
<i>Poach:-</i>	To cook just below boiling point in hot liquid in an open pan.
<i>Poêle:-</i>	Roast done entirely or almost entirely in butter. It is a simplified process of old cookery. The joint or poultry is first fried and coated with a thick layer of matignon, wrapped in slices of pork fat covered with butter paper or aluminium foil and cooked in the oven. It is basted with melted butter during cooking.
<i>Potage:-</i>	A nourishing broth or soup.
<i>Pot-au-Feu:-</i>	A beef soup made with vegetables, and poured over French bread or toast.
<i>Pot-Pourri:-</i>	A stew of various meats and spices.
<i>Praline:-</i>	Burnt almond flavouring.
<i>Pulses:-</i>	Vegetables that grow in pods, e.g., peas, beans, lentils, etc.
<i>Purée:-</i>	A smooth mixture obtained by rubbing cooked fruit, vegetables etc., through a sieve.
<i>Quenelles:-</i>	Force meat or meat, fish, game or poultry, pounded, rubbed through a sieve and formed into balls, then poached or fried.
<i>Ragoût:-</i>	Well-flavoured meat stew. Thick, well-seasoned and rich.
<i>Raising Agents:-</i>	Substances which produce a gas when acted on by heat or other substances, and make flour mixtures rise, e.g. baking powder baking soda, yeast.
<i>Ramekins:-</i>	Individual small baking dishes.
<i>Raspings:-</i>	Very fine breadcrumbs obtained by grating stale or over-dried bread on a fine grater.
<i>Ratafia:-</i>	A flavouring. Tiny biscuits for trifles, etc., flavoured with almonds
<i>Ravioli:-</i>	A savoury meat mixture enclosed in dough and cooked in boiling water.
<i>Réchauffé:-</i>	A re-heat.pri dish.
<i>Relish:-</i>	A highly-seasoned food used as an accompaniment.
<i>Rissole:-</i>	A fried cake or meat or fish in a pastry case.
<i>Roe:-</i>	Eggs of fish.
<i>Roux:-</i>	A thickening for soups or sauces made with flour and fat.
<i>Royal:-</i>	The name of a kind of icing.

<i>Royale:-</i>	A savoury egg custard cut into cubes and used as garnish for a soup.
<i>Sabayon:-</i>	Yolks of eggs and a little water cooked until creamy.
<i>Saffron:-</i>	The dried stigma of the crocus flower, used for adding colour and flavour.
<i>Salmi:-</i>	Partly roasted game made into a rich stew.
<i>Sauce:-</i>	A pouring mixture, sweet or savoury, to serve with, and enhance the flavour of another dish.
<i>Saute:-</i>	Toss and lightly brown in shallow fat.
<i>Scald:-</i>	To immerse food in boiling liquid for a short time. To heat a liquid (e.g. milk) to just under boiling point or to pour boiling water on (e.g. scald a jug).
<i>Scallop:-</i>	Food baked in layers with sauce and breadcrumbs.
<i>Score:-</i>	To make light cuts in a surface such as the outside of a fat piece of pork before roasting.
<i>Sear:-</i>	To form a hard coating on the surface of meat by exposing it to a fierce heat.
<i>Seasoned</i>	
<i>Flour:-</i>	Flour flavoured with salt and pepper.
<i>Sherbet:-</i>	Frozen mixture of fruit juice, egg whites, sugar, milk or water.
<i>Shortening:-</i>	Fat suitable for baking is sometimes called this.
<i>Shredded:-</i>	Cut in fine strips e.g., lettuce, cabbage, etc.
<i>Sift:-</i>	To put dry ingredients through a fine sieve.
<i>Simmer:-</i>	To cook a liquid, or food in a liquid, at a temperature just below boiling point.
<i>Singe:-</i>	To burn specifically.
<i>Skewer:-</i>	A long pin of wood or metal used to secure meat or poultry while cooking.
<i>Sorbet:-</i>	A half-frozen water ice, served in the middle of a long dinner.
<i>Souffle:-</i>	Very light baked or steamed pudding, savoury or sweet, usually puffed up with egg whites.
<i>Souse:-</i>	Fish such as herrings, pickled in vinegar and spices.
<i>Spaghetti:-</i>	An Italian pasta, finer than macaroni, coarser than vermicelli.
<i>Steam:-</i>	To cook in steam.
<i>Steep:-</i>	To soak in a hot or cold liquid.
<i>Stew:-</i>	To cook by simmering in a little liquid.
<i>Stock:-</i>	Well-flavoured liquid made from meat, vegetables, fish or poultry, etc., and used as a foundation for soups, sauces, stews, etc.
<i>Suprême:-</i>	A name given to the fillet of fish or breast of fowl or game.
<i>Table d'hôte:-</i>	Literally 'Table of the Host', a set meal at a fixed price.
<i>Tartare:-</i>	A cold, sharp, savoury sauce with a base of mayonnaise served with fried fish or a meat dish.
<i>Temperature:-</i>	The degree of heat, usually measured in degrees Celsius (Centigrade) or Fahrenheit as °C or °F. Thus Temperature of boiling water = 100°C or 212°F. Temperature of simmering water = 85°C or 185°F. Temperature of tepid water = 26.6°C or 80°F.
<i>Tepid:-</i>	The temperature of a mixture of 2 parts of cold water to 1 part of boiling water, i.e. about 26.6° or 80°F
<i>Terrine:-</i>	A baked, savoury meat or game mould which is cooked in the oven, usually in an earthenware dish.
<i>Timbale:-</i>	A cup-shaped mould, usually made from meat, fish or vegetables, added to a custard mixture, and finely decorated.
<i>Tournedos:-</i>	Small fillet steak cut from the middle of tenderloin (nearly 65 mm. ($\frac{1}{4}$) thick and about 6-7 cm. ($2\frac{1}{2}$ to $2\frac{1}{3}$ ") in diameter.

<i>Tranche</i> : -	A slice.
<i>Trançon</i> : -	A slice of flat fish cut on the bone.
<i>Truss</i> : -	To tie up or skewer a bird ready for the oven after plucking and drawing.
<i>Tutti-Frutti</i> : -	Mixed fruit.
<i>Vanilla</i> : -	A flavouring generally used for cakes, ices or puddings.
<i>Veloutés</i> : -	A rich, creamy smooth sauce.
<i>Vermicelli</i> : -	A very fine Italian Pasta.
<i>Vol-au-Vent</i> : -	Creamed game, meat or fish served in a pastry case.
<i>Walewska</i> : -	Garnish for fish or collops of lobster, slices of truffles.
<i>Whisk</i> : -	To beat cream or eggs until a stiff froth is obtained.
<i>Zest</i> : -	Thin outer skin of oranges and lemons.