

Classic Cooking Terms

Team Name

Can you match the cooking term to the correct definition?

1.	Mornay	
2.	Bain-Marie	
3.	En Crouete	
4.	Hors d'oeuvres	
5.	Al Dente	
6.	Sauté	
7.	Béchamel	
8.	Blanch	
9.	Flambe	
10.	Bouquet Garni	



A	A food that has been wrapped in pastry dough and then baked in the oven.
B	Something cooked to the point where it still has some firmness or bite.
C	A cream sauce made with cheese often served with eggs, fish, vegetables or pasta.
D	Small one- or two-bite items that are served before a dinner.
E	Classic French white sauce made from a milk and flour based roux.
F	To immerse in rapidly boiling water and allow to cook slightly.
G	Thyme, bay leaves, celery, parsley & leek tied together used to flavour stocks/soups.
H	Using a tray of hot water in which another cooking vessel is placed, to ensure that food or a particular ingredient is not cooked too harshly / quickly.
I	To flame foods by dousing in some form of alcohol and setting alight.
J	To cook and/or brown food briskly in a small amount of hot fat.