

French Cooking Terms

Hard · 16 × 16 · 18 words · every direction, backwards too

G	E	O	I	T	E	M	B	O	U	I	L	L	O	N	E
C	D	M	E	N	B	E	C	H	A	M	E	L	G	N	Z
O	I	P	U	O	R	A	O	D	E	H	O	O	N	E	A
N	V	T	E	L	M	A	E	P	V	L	C	O	S	D	L
S	S	I	I	E	S	H	G	N	N	N	H	I	F	P	G
O	U	E	H	F	U	I	O	T	A	D	A	E	E	E	E
M	O	L	E	D	N	I	F	L	E	D	A	M	P	R	D
M	S	T	T	E	T	O	B	Y	N	U	T	E	W	T	V
E	H	M	E	C	R	E	C	A	G	I	Q	E	G	E	E
O	F	U	U	C	R	S	L	A	H	T	G	U	C	D	L
P	S	D	O	R	I	L	N	A	V	N	T	T	O	L	O
I	E	C	U	T	O	X	I	O	P	E	R	I	M	B	U
R	T	E	X	H	R	C	A	S	L	L	U	E	N	I	T
F	B	U	Z	E	E	F	R	T	E	R	R	I	N	E	E
A	O	P	E	C	A	L	P	N	E	E	S	I	M	R	L
R	S	T	F	L	A	M	B	E	G	R	A	T	I	N	C

☐ MISE EN PLACE
☐ FLAMBE
☐ DEGLAZE
☐ ROUX
☐ BECHAMEL
☐ HOLLANDAISE

☐ VELOUTE
☐ BOUQUET GARNI
☐ MIREPOIX
☐ EMULSIFY
☐ REDUCTION
☐ BEURRE BLANC

☐ SOUS VIDE
☐ CONFIT
☐ GRATIN
☐ CONSOMME
☐ BOUILLON
☐ TERRINE

French Cooking Terms: answer key

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