

Chef Techniques

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

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

- ☐ JULIENNE
- ☐ CHIFFONADE
- ☐ BRUNOISE
- ☐ DEGLAZE
- ☐ EMULSIFY
- ☐ FLAMBE

- ☐ REDUCTION
- ☐ CONFIT
- ☐ SOUS VIDE
- ☐ MISE EN PLACE
- ☐ BLANCHING
- ☐ PUREE

- ☐ FOLDING
- ☐ ZESTING
- ☐ DREDGING
- ☐ TEMPERING
- ☐ CLARIFY
- ☐ RENDERING

Chef Techniques: answer key

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