

Chef Techniques

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

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

- ☐ JULIENNE
- ☐ BRUNOISE
- ☐ CARAMELIZE
- ☐ DEGLAZE
- ☐ EMULSIFY
- ☐ FLAMBE

- ☐ MARINATE
- ☐ REDUCTION
- ☐ CLARIFY
- ☐ TEMPERING
- ☐ PUREE
- ☐ FOLDING

- ☐ WHIPPING
- ☐ MISE EN PLACE
- ☐ SOUS VIDE
- ☐ BRINING
- ☐ BLANCHING
- ☐ ZESTING

Chef Techniques: answer key

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