

Culinary Terminology

Abbreviation Key

Ch. – Chinese Terminology

Fr. – French Terminology

Ger. – German Terminology

Gr. – Greek Terminology

It. – Italian Terminology

Sp. – Spanish Terminology

A

Aal –Ger.- eel

A la - Fr. In the style of. I.e. *A la Normande*

à la broche- to roast on a spit over a fire

à la carte -Dishes which are made to order and individually priced .

à la minute Cooked to order

Abats- Fr. – Offal. Examples Liver, Kidney

Aboyeur- Fr- the person who calls out the orders to the cooks. Also known as the expeditor.

Accompaniments - Items offered separately with a dish of food

Acidulated Water- water and vinegar or lemon juice which is used to prevent oxidation of meats and vegetables.

Adobado- Phillipino paste or sauce made from chilies, vinegar, and other seasonings. Used as a seasoning for pork, goat and chicken.

Aging- The tenderization of meat by maintaining it at temperatures of 34° to 36° for a extended period of time

Aaglio –It. - Garlic

Agnolotti –It.-A half round ravioli.

Agnello- It- Lamb

Agrumes –Fr.- Citrus fruit

Aigre – Fr.- Sour

Aiguillette- Long, thin slices of poultry breast. The term is mainly used for duck

Ail- Fr. Garlic.

Aile- Fr. Wings of poultry and feathered game.

Aioli- Fr - A cold egg and oil emulsion with olive oil and garlic that is the parent of mayonnaise.

Ajo- Sp. garlic

Al Carbon- Sp. grilled or containing meat.

Al Dente- It. "to the teeth". The cooking of pasta so its retains a firm texture.

Al Forno- It. baked in the oven.

Al Pastor- Sp. It. shepherd style cooking. Cooked over a grill or on a spit.

Albarelle -Fr.- boletus mushroom. These mushrooms grow on chestnut trees

Albumin- the protein source of egg whites.

Alfredo-It. A pasta sauce made from butter, cream, garlic, and parmesan cheese.

Allemande – Fr. German style. Sauce .Veloute with a liaison

Alumette – Fr. Matchstick cut 1/8" x 1/8"x2 1/2"

Almond Paste- finely ground almonds that are made into a paste and then emulsified with powdered sugar and glucose.

Aloyau de boeuf – Fr. top sirloin of beef that is usually roasted.

Alsacienne– Fr. From the Alsace region of France.

Amande - Fr.- Almond