

Culinary Terminology

Terminology Origin Abbreviation Key

(Ar)- Arabic	(Gm)- German	(La)- Latin American Cuisine	(Sw)- Swiss Cuisine
(Br)- British	(Gr)- Greek	(Le)- Lebanese	(Tu)-Turkish
(Ch)- Chinese	(It)- Italian	(Pt)-Portuguese	(Yd)- Yiddish
(Cr)- Creole	(In)- Indian Cuisine	(Se)- Scandinavian Cuisine	
(Eu)- Eastern European	(Jp)- Japanese	(Se)- South East Asian Cuisine	
(Fr)- French	(Kr)- Korean	(Sp)- Spanish	

A la broche- (Fr) to roast on a spit over a fire
A la carte- (Fr) Dishes which are made to order and individually priced.
A la minute-(Fr) Cooked to order
A la- (Fr) In the style of. I.e. *A la Normande*
A.P. Weight- As Purchased Weight -before the trimming process
Aal-(Gm) - eel
Aam- (In) Mango
Abats- (Fr) - Offal. Examples: Liver, Kidney
Abernethy Biscuit- (Br) Scottish shortbread cookie flavored with caraway seed.
Aboyeur- Fr- the person who calls out the orders to the cooks. Also known as the expeditor.
Acarajé -(La) Brazilian field peas with dry shrimp
Acciuga -(It) Anchovy
Accompaniments - Items offered separately with a dish of food
Acetic 1. Spoilage from bacteria that causes the wine to have the aroma of vinegar. 2. The acid in vinegar.
Achaar-(In)-Pickle
Achiote -(La) Annatto Seeds used for coloring food yellow
Acidulated Water- water and vinegar or lemon juice which is used to prevent oxidation of vegetables., or to help coagulate proteins.
Adobado- Philippino paste or sauce made from chilies, vinegar, and other seasonings. Used as a seasoning for pork, goat and chicken.
Adobo -(La) Marinade or spice rub for meats
Adovada-(Sp)- Marinated and stewed.
Adrak-(In)-Ginger
Aerate- Sifting dry ingredient, adding pressurized gas, whipping ingredients into a form to incorporate air.
Affumicato -(It) Smoked
African Mirepoix- Aromatic base of very hot chilies, tomatoes, and onion. **Aging**- The tenderization of meat by maintaining it at temperatures of 34° to 36° for an extended period of time
Aglio -(It) - Garlic
Agnello- It- Lamb
Agnolotti -(It)-half round ravioli.
Agrodolce -(It) Sweet and sour
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, similar to a mayonnaise.
Aji -(La) Peruvian hot chile.
Ajo- (Sp) Garlic
Akami (Jp) Portions cut from the back of tuna that are lean, used for sushi.
Akrot-(In)-Walnut
Al Carbon- (Sp) grilled or containing meat.
Al Dente- (It) "to the teeth". The cooking of pasta resulting in a firm texture.
Al Forno- (It) baked in the oven.
Al Pastor- (La) (It) Shepherd style cooking. Cooked over a grill or on a spit
Albarelle -(Fr)- Boletus mushroom. These mushrooms grow on chestnut trees
Albondigas- (Sp) Pork and beef meatballs served with a spicy tomato sauce for tapas.
Albumin- the protein source of egg whites.
Alcapurria-(Cr)- Ground plantain and yucca are made into a dough then filled with spiced meat, shaped into a croquette then fried
Alfredo-(It) A pasta sauce made from butter and parmesan cheese. Adapted versions use a cream base with the addition of garlic.
All'aglio e Olio -(It) Garlic and olive oil flavoring for pasta
Allemande -(Fr) "German style" sauce. Veloute with a liaison
Alligator Pear - Avocado
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.

Alumette -(Fr) 1. Matchstick cut 1/8" x 1/8"x2 1/2". Term used for potatoes. 2.Thin strips of pastry
Amande - (Fr)- Almond
Amandine-(Fr) Dish made with crisp almonds.
Amontillado -(Sp) Darker sherry that is typically dry
Amrood- (In)- Guava
Amuse Gueule- (Fr)- Savory tasting portion of food offered as a gift before the meal to welcome the guests.
Amuse-bouche -(Fr) "amuse the mouth"; small plated appetizer given to the guest.
Ananas - (Fr)- (Gm)- Pineapple
Anar- (In) Pomegranate
Anchofada -(Fr) A purée of anchovies, garlic and olive oil that is used as dip for raw vegetables and bread.
Ancienne -(Fr) -ancient style.
Anda-(In)- Egg
Andouille- 1.(Fr) - A pork sausage that smoked then boiled 2. (Cr) Cajun version is very spicy and served in gumbo.
Angelica- (It)-Stalks from fennel- like plants are candied and used primarily to garnish pastries.
Angels on Horseback- (Br) Bacon wrapped oysters that are grilled and served over toast points.
Anglaise-(Fr) English style. Plain cookery
Anguille- (Fr) Eel
Anjeer- (In)- Fig
Annatto Seed- achiote seeds that are used to color and spice Latin American dishes. Example: Pasteles from Puerto Rico are yellow because of this.
Antipasto- (It) before the pasta. Antipasto items include cured meats and salamis, olives, marinated vegetables, and cheese.
Apfel -(Gm)- Apple
Apfelsine -(Gm)- Orange
Appellation d' Origine Contrôlée (AOC)- (Fr) A protected designation of the wines and food products origin
Appellation- (Fr)- This term is used to identify wine from a demarcated region.
Apperail-(Fr) Prepared mixture.
Arepa- (La)-Thick maize pancakes filled with meat, common for breakfast in Columbia and Venezuela
Argenteuil -(Fr) An area known for the production and use of asparagus in preparations.
Arista -(It) Pork loin
Aromates- (Fr) Aromatic herbs or spices. **Arrabbiata** - (It) "Angry" spicy tomato sauce **Arroser** -(Fr) To baste a product that is roasting. **Arrosto** -(It) - Roast
Arrowroot- Used like cornstarch this root leaves sauces with a glossy finish.
Arroz con Pollo-(Cr)- National dish of Cuba, chicken and rice.
Arroz- (Sp) rice.
Artichaut - (Fr)- Artichoke
Asada- (La) Grilled, as in Carne Asada or grilled beef.
Asado-(Sp) Roasted or broiled meat
Asafetida-(In)- Fennel like spice used in South Indian cuisine
Asopao-(Cr)- Traditional chicken or seafood and rice soup that is very much like a Gumbo. Flavored with onions, olives, tomato, cilantro, paprika and cured pork.
Asperge - (Fr)- Asparagus
Aspic- (Fr) - Clarified meat stock and gelatin used for pates and head cheese.
Assemblage-(Fr)- the blending of grape varieties to develop balance in wine
Assorti- (Fr) An assortment
Astringent- the dry, tannic attributes found in wine. Very common in underdeveloped wines.
Asturiana-(Sp)- Blood sausage from the Asturias region of Spain
Athole Brose- (Br)- Oatmeal milk with honey and whisky served as a creamy beverage.
au -(Fr) -Prepared with

au beurre-(Fr) With butter
au bleu-(Fr) -1. to cook meat very under done.2. The poaching of trout in a vinegar solution to turn it blue.
au four-(Fr) Baked in an oven.

