

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	(Sc)- 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

Aglío -(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 bœuf -(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.

