Name: _____ Topic: Cooking Terms

Cooking Terms
The Language of the Recipe

Write the correct matching terms.

A. Cube _____To work dough by pressing and folding until it became smooth and elastic.

B. Toss _____To cut into small squares.

C. Julienne _____To cut into very small pieces.

D. Cream _____To tumble ingredients lightly with a fork/spoon.

E. Knead _____ To soften and blend until smooth and light.

F. Mince _____To cut food into long thin strips.

G. Stir _____To remove the skin from fruit.

H. Peel _____ To mix in a circular motion.