

# French Cooking Terms



## **Bain-marie**

A roasting pan or baking dish partially filled with water to allow food to cook more slowly and be protected from direct high heat. Used for custards and terrines.

## **Bavarois**

Creamy pudding that is made with cream and eggs, then set with gelatin.

## **Beignets**

Fritters. Small dollops of dough that are fried.

## **Beurre Manié**

Butter and flour mixed together in equal parts and used to thicken liquids.

## **Beurre Noisette**

Browned butter.

## **Bisque**

A shellfish soup that has been thickened.

## **Blanquette**

A stew made from meat that has not been browned or fried. Usually refers to stews made of lamb, chicken or veal.

## **Bouchées**

Small puff pastry cases.

## **Bouillon**

Broth or stock.

## **Bouquet Garni**

A mixture of fresh herbs tied together with string and used to flavor stews, soups etc. It refers to a mix of parsley, bay leaf, thyme (and sometimes celery stalk). The bouquet is removed before serving.

## **Brunoise**

Vegetables cut into very small diced pieces.

## **Canapé**

An appetizer consisting of a small bread or biscuit base covered with a flavored topping.

## **Chapelux**

Browned bread crumbs.

## **Chine**

To remove the backbone from a rack of ribs.

## **Concasser**

To chop roughly

## **Consommé**

Broth that has been made clear.

## **Coulis**

A thick sauce usually made from one main ingredient, such as raspberry coulis.

## **Court Bouillon**

Flavored liquid used for cooking fish.

## **Crêpes**

Very thin pancakes.

# French Cooking Terms



## **Croquettes**

A mixture of potato with ground cooked meat, fish or poultry formed into balls, patties or other shapes and coated with a breading before frying.

## **Croustade**

Bread piece dipped in butter and baked until it is crisp.

## **Croûte**

Crust. Sometimes refers to a pastry crust, sometimes to toasted or fried bread.

## **Croûtons**

Small cubes of bread used as a garnish in salads and soups.

## **Dariole**

Small mould shaped like a castle used for moulding salads or baking cakes.

## **Déglacer**

To deglaze, to loosen browned juices and fat from the bottom of a frying pan or saucepan by adding liquid, bringing to a boil and stirring. The liquid is usually water, wine or broth.

## **Dégorger**

To extract juices from meat, fish or vegetables, usually by salting them, then soaking or washing. It is usually done to remove a strong taste.

## **Dépouiller**

To skim off the scum that accumulates at the top of a stock or sauce.

## **Duxelles**

Finely chopped raw mushrooms, used as a stuffing. Sometimes combined with chopped ham or scallops.

## **Entrecôte**

Sirloin steak.

## **Entrée**

The term used to refer to something served before the main course but is used now to refer to the actual main course.

## **Entremet**

Dessert or sweet, but not including pastries.

## **Escalop**

A thin slice of meat that is often pounded out to make it thinner.

## **Farce**

Stuffing.

## **Flamber or Flambé**

To set alcohol on fire.

## **Frappé**

Something that is iced or set on or in a bed of ice.

## **Fricassé**

A stew made from poultry, meat or rabbit that has a white sauce.

## **Glace de Viande**

Reduced brown stock used to add color and flavor to sauces.

# French Cooking Terms



## **Gratiner or Au Gratin**

To sprinkle the surface of a cooked food with bread crumbs and butter, and sometimes cheese and brown under the broiler. The finished food is referred to as au gratin as in au gratin potatoes.

## **Hors d'Oeuvre**

First course or appetizer.

## **Jus or Jus de Viande**

The juices that occur naturally from cooking.

## **Jus Lié**

A thickened gravy.

## **Liaison**

Ingredients used for thickening sauces, soups or other liquids.

## **Macédoine**

Small diced mixed vegetables, usually containing at least one root vegetable. Sometimes also means a mixture of fruit, like fruit salad.

## **Marmite**

French word for a covered earthenware container for soup. The soup is both cooked and served in it.

## **Mireoix**

A mixture of braising vegetables.

## **Mortifier**

To hand meat, game or poultry.

## **Moulè-à-manqué**

A cake tin that is wider at the base than at the top and only about 1" in depth.

## **Napper**

To coat, mask or cover with something.

## **Noisette**

The word literally means "nut". It usually means nut brown in color. For example, beurre noisette is butter browned over heat until it becomes a nut brown color. It can also refer to boneless rack of lamb that is rolled, tied and cut into rounds. The word can also refer to hazelnuts.

## **Nouvelle Cuisine**

A term that refers to the style of cooking that features lighter dishes with lighter sauces and very fresh ingredients.

## **Panade**

A very thick mixture, usually made from a combination of flour, butter and milk, that is used as a base for dishes such as soufflés and fish cakes.

## **Paner**

To coat with egg and crumbs before frying.

## **Papillote**

A wrapping of parchment paper around fish or meat used for cooking. The paper retains moisture in the food.

## **Parisienne**

Refers to potatoes molded into balls with a melon scoop and fried or roasted.

## **Pâte**

A basic mixture or paste. Often refers to uncooked dough or pastry.

# French Cooking Terms



## **Pâté**

A paste made of liver, pork or game.

## **Pâtisserie**

A sweet or pastry, it also refers to a cake shop.

## **Piquer**

To insert fat, bacon, ham etc into meat or poultry.

## **Poussin**

A young chicken.

## **Quenelle**

Minced fish or meat mixture that is formed into small shapes and poached. It also refers to a shape that the minced mixture is made into.

## **Ragoût**

A stew

## **Réchauffée**

Reheated food.

## **Repere**

Flour mixed with water or egg white and used to seal pans when cooking food slowly. Often used when cooking a ragoût.

## **Revenir**

To quickly fry meats or vegetables in hot fat to warm them through.

## **Roux**

Melted butter to which flour has been added. Used as a thickener for sauces or soups.

## **Rouille**

Garlic and oil emulsion used as flavoring.

## **Sautoir**

A deep frying pan with a lid, used for recipes that require fast frying, then slow cooking.

## **Terrine**

Pâté or mixture of minced ingredients, baked or steamed in a loaf shaped container.

## **Timbale**

A dish cooked in a mould that is higher than it is wide and has sloping sides.

## **Velouté**

A type of sauce made from butter, flour, cream and stock.

## **Vol-au-vent**

A large pastry case made of puff pastry that is usually used as a container for creamed dishes, such as creamed chicken.