

Chop

Cream

Cut-in

Dice

Dredge

Flour

Fold-in

Grate

Knead

Mince

Peel

Sauté

Simmer

Steam

Whip

**Mise en
Place**

To work sugar and fat together until the mixture is soft and fluffy.

To cut into small pieces.

To cut into very small cubes.

To cut fat into flour with a pastry blender or two knives.

To sprinkle or coat with a powdered substance, often with crumbs or seasonings.

To coat food heavily with flour, breadcrumbs, or cornmeal.

To finely divide food in various sizes by rubbing it on a surface with sharp projections (like a cheese grater).

To mix ingredients by gently turning one part over another.

To cut or chop food as finely as possible.

To work dough to further mix the ingredients and develop the gluten.

To brown or cook foods with a small amount of fat using low to medium heat.

To remove the skin or rind of some fruits and vegetables.

To cook by the vapor produced when water is heated.

To cook just below the boiling point.

“Putting in place”

Or

“Everything in its place.”

To beat rapidly to introduce air bubbles into food.

