

Term	Meaning
Accompaniments	Items offered separately to main dish.
Al Dente	Firm to bite.
Au Gratin	Sprinkled with cheese or breadcrumbs and browned.
Bain-Marie	A container of water to keep foods hot without fear of burning.
Brulee	Burned cream.
Bouquet garni	A small bundle of herbs.
Coulis	Sauce made of fruit or vegetable puree.
Croutons	Cubes of bread that are fried or grilled.
En Croute	In pastry.
Entree	Main course.
Flambé	To cook with flame by burning away the alcohol.
Garnish	Served as part of the main item, trimmings.
Julienne	Thin matchstick size strips of vegetable.
Marinade	A richly spiced liquid used to give flavour and assist in tenderising meat and fish.
Mirepoix	Chopped celery, carrot and onion.
Mise-en-place	Basic preparation prior to assembling products.
Puree	A smooth mixture made from food passed through a sieve.
Reduce	To concentrate a liquid by boiling or simmering.
roux	A thickening of cooked fat and flour.
Sauté	Tossed in fat.