



Fine Dining Made Easy!

Aioli- a mayonnaise flavored with garlic, excellent served along with meat and fish.

Artisan Cheeses - non factory cheeses, made by “artists”

Beurre blanc- a classic french white butter sauce.

Brulee - refers to dishes, such as custards, finished with a sugar glaze.

Cassis - made from blackcurrants crushed into refined alcohol, with sugar subsequently added.

Chipotle mayonnaise - includes a fully ripened and smoked jalapeno pepper.

Chocolate fondant - is a confection used as a filling or coating for cakes, pastries, and candies or sweets.

Chutney - a variety of sweet and spicy condiments.

Compote - a dessert made of fruit cooked (or stewed) in sugar syrup.

Concassée - a coarsely chopped mixture, usually tomatoes, that have been peeled and seeded.

Confit - a cooking term for a variety of foods, most often meats, preserved by being salted and cooked slowly in their own fat.

Coulis - a form of thick sauce made from puréed and strained vegetables or fruits.

Garam Masala a blend of ground spices common in the Indian cuisine, whose literal meaning is 'hot (or warm) spice'.

Gratin dauphinois - a popular recipe coming from the French Alps with slice potatoes and melted cheese.

Grisini - Bread and bread pastries.

Matafan - a cross between a crepe and a pancake made from flour, eggs and water, buttermilk or whey.

Mille-feuille - (French 'thousand sheets'), vanilla slice, cream slice or custard slice (esp. U.K. and Commonwealth) is a pastry made of several layers of puff pastry alternating with a sweet filling, typically pastry cream.

Mousseline - hollandaise sauce with whipped cream or egg whites added.

Nage - Cooking à la nage means poaching food, usually seafood, in a court bouillon and serving the court bouillon and the vegetables around the food as part the garniture.

Napoleon - a French pastry made with crisp, flaky layers of puff pastry, layered with crème pâtissière (pastry cream) and glazed

with a fondant (vanilla icing) or powdered sugar.

Pommes Lyonnaise - Thinly sliced potatoes sautéed with onions.

Pont-Neuf - The original French Fry.

Pot au Feu - a French boiled dinner.

Puree- usually vegetables or legumes, that have been ground, pressed, and/or strained to the consistency of a soft paste or thick liquid.

Ragout – Stew.

Ratatouille – An ancient Mediterranean mixture of vegetables cooked slowly until they make a well-bound compote.

Ravigote - sauces are highly seasoned with chopped, sautéed shallots or onion, capers and herbs: ravigoté connotes "reinvigorated", "freshened up".

Risotto - Italian dish made with a suitable variety of rice.

Shallot - a member of the lily family and closely related to the onion. Their small bulbs usually sport a papery, reddish-brown skin and a white interior flesh that has a sweeter flavor than even mild onions.

Soufflé- a light, fluffy, baked dish made with egg yolks and beaten egg whites combined with various other ingredients.

Tartlet - A small pastry tart.

Terrine - An earthenware container for cooking and serving food.

Tuile A very thin crisp biscuit often curled and rolled. Can be sweet or savoury.