

## Gourmet Dictionary

- *Aioli* = home made mayonaise with crushed garlic
- *À part* = on the side
- *Apéritif* = before dinner drink
- *Bain marie* = water bath
- *Blinis* = small buck wheat pancakes – serves with caviar
- *Bouquet garni* = persley, tied together with bayleaves, thyme, onion and cloves
- *Chef de cuisine* = head Chef
- *Crêpes* = thin filled pancakes
- *Sous chef* = the head chefs right hand
- *Brochette* = small skewer in silver
- *Brunoise* = vegetables cut in very small dice
- *Braise* = steam cook in stock or sauce
- *Canapés* = small gourmet sandwiches cut in different shape
- *Caramel* = burnt sugar
- *À la carte* = the standing menu
- *Carte de jour* = todays menu
- *Sauce Choron* = sauce bearnaise with tomato flavor
- *Chutney* = spicy sweet sauce with for an ex. mango, apple & chili
- *Chorizo* = Spanish spicy sausages
- *Cocotte* = small ramikan
- *Coeur de filé de boeuf* = the middle part of the beef tenderloin
- *Concassè* = cut in dice
- *Consummé* = bullion cleared with egg white and meat
- *Cornichons* = small pickled cucumbers
- *Crouton* =crispy small bread pieces for salad
- *Escalope* = schnitzel
- *Fines herbes* = fine chopped fresh herbs
- *Fond* = bullion
- *Au four* = baked in oven
- *Gastronomy* = the higher cooking art
- *Hors `d oevre* = small dishes
- *Julienne* = fine cut vegetables, like matches
- *Marmite* = soup pot
- *Mie de pain* = fine cut white bread without corners
- *Mirepoix* = carrots, onion, sellery, leek, cut in pieces and roast together with bayleaves, thyme, parsley and pepper.
- *Mice en place* = preparation work
- *Patisserie* = pastry
- *Plat du jour* = todays special
- *Poach* = steam cook in stock and wine
- *Quenelles* = egg shaped ground beef or fish meatballs
- *Saute* = pan fry in butter
- *Tourn* = cut vegetables in a shape with 6 corners
- *Tranche* = cut up
- *Vol-au-vent* = puff pastry