

GLOSSARY

of French

Cooking terms and expressions

(Termes et expressions culinaires)



French - English



BORDERS ARE NOT A PROBLEM...

A

A la ...	In the style of...e.g. : « <i>à la Française</i> »
à la carte	"A la carte", from the menu (food items are priced separately)
à la mode	In the fashion
À la plancha	A la plancha
Abaisse	A piece of dough rolled to required size
Abattis	Winglets, giblets of poultry
Abricot	Apricot
Agencement (décoration) de table	Tablesetting (can be made impressive with simple napkin folds or easy to make food centrepieces).
Agiter	to stir
Agneau	Lamb
Aiglefin / églefin	Haddock
Aiguillettes	Meat or fish cut into strips
Ail	Garlic
Airelle Rouge	cranberry
al dente	"al dente" (of a pasta dish : cooked so as to be firm but not hard)
Allumettes	Refers to a match-sized knife cut, (usually potatoes)
Allumettes (pommes de terre)	Matchstick potatoes N.B. : "french fries" (thin cut) can be used versus "chips"
Allumettes au fromage	Cheese sticks / cheese straws
Allumettes de lardons	Small bacon dice
Anchoïade	"anchoïade" / Anchovy puree / Mashed anchovies
Anchois	Anchovy
Anglais	English / English style
Annoncer	To announce (to call out orders)
Antipasto / antipasti (pl)	Antipasto / antipasti (means " <i>before the meal</i> ") Italian cold appetizer(s)
apéritif	Aperitif /aperitive (drinks) or appetizer(s) (snacks, dishes)
Aromates	Herbs, spices, seasoning, spices and flavourings (aromatic)
Arrowroot ou Marante (plante)	Arrowroot / Arrow-root (Starch obtained from the arrowroot plant, used to thicken)
Artichaut	Artichoke
Asperge	Asparagus
Aspic	A clear jelly made from the concentrated liquid in which meat, poultry or fish was cooked.
Au bleu	A term to describe the cooking method of cooking live fish in court bouillon
Au Four	In the oven / baked
Au jus	In the (natural) juice



BORDERS ARE NOT A PROBLEM...

B

Bain Marie	Bain-marie / bain-marie cooking
Ballotine	"Ballotine" Stuffed boneless game or domestic bird
Bar ou loup (poisson)	(Sea) Bass(fish)
Bar rayé	Rock salmon
Barde	Bard
Barder	To bard : To cover meats with fat during cooking process
Baron	(Of mutton or lamb) : the saddle with legs attached
Barquette (emballage)	Carton / punnet
Barquette (moule)	Boat -shaped mold
Barquette (préparation)	Boat -shaped tartlet
Basilic	Basil
Batterie de cuisine	Equipment found in the kitchen
Bécassine	snipe
Béchamel	Basic milk sauce(white); one of the five mother sauces
Beignet (sucré)	Doughnut
Beignet aux pommes	Apple doughnut
Beignets	Fritters
Beurre	Butter
Beurre Manié	Butter (kneaded) used for thickening sauces
Bien Cuit	well cooked
Bisque	A thick cream soup made from shellfish ex: Lobster, crab, etc...
Blanc	White
Blanc d'Oeuf	Egg whites
Blanchir	To blanch, to par cook by immersion in water briefly, and "shocking" in ice water
Blanquette	Stewed veal or lamb or turkey in a rich <i>velouté</i> (velvety) sauce
Bleu	<i>very rare</i> : (Blue) applies to <i>very rare</i> (cooked) meat
Boeuf	Beef
Bombe (glacée)	Ice cream dessert
Bordure	Border (usually applies to plate presentation)
Bouchée à la Reine	(chicken) vol-au vent
Bouchées	small puff pastries
Boudin Noir	Black pudding / Blood sausage
Bouillabaisse	"Bouillabaisse" : a fish stew, (speciality from Marseilles in southern France)
Bouillir, Bouilli	To boil, Boiled
Bouillon	Reduced meat stock
Boulangier	Baker
Boules , boulettes	Balls
Boulettes de viande	Meatballs
Bouquets (crevettes)	Prawns
Bouquet Garni	Thyme, bay leaves, celery, parsley & leek tied together used to flavour stocks/soups



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Bourgeoise	Meats served with vegetables
Bourgogne	Burgundy
Braiser	To braise
Braisière	Braising pan or stewing pan
Brider	To truss or tie meat or poultry
Brigade Cuisine	Staff organization set up within the kitchen
Brochette	Brochette (Cubes of meat broiled on a skewer)
Brunoise	Vegetables cut into fine, small dice; made from julienne
Brut	Brut / dry (usually for Champagne)
Bruxelloise	"Bruxelloise" - In the Brussels style (with Brussels sprouts)
C	
Cabillaud	Cod / Cod fish
Caille	Quail
Canapés	Pieces of toasted bread, garnished and served as appetizers
Canard	Duck
Canard Sauvage	Wild duck
Cantaloupe	Melon
Caramel	Melted sugar to the brown stage
caraméliser	To Caramelize : to cook to (sugar) until reaching brown color
Carbonnade	Braised steak
Carcasse	Bone structure without the meat
Carpe	Carp
Carré	Rack of veal or lamb
Carrelet	Plaice / Flounder
Cartouche	A greased round of paper used to cover meats during cooking
Casserole	A fireproof dish, or food prepared in a casserole dish
Cassis	Black currant & black currant liqueur
Cassoulet	Dish containing beans, pork, mutton, goose, or duck
Cayenne	Cayenne pepper (hot red pepper)
Céleri rave	Celeriac / celery root
Cèpe	Cep (mushroom)
Cerfeuil	Chervil
Cerise	Cherry
Cervelle	Brains
Champignon	Mushroom
Chanterelles	Chanterelle (mushrooms)
Chantilly	whipped cream sweetened with sugar
Chapelure	Bread crumbs
Charcuterie	Delicatessen
Charcutier	Pork Butcher and sausage maker
Châtaigne	(sweet) chestnut
Châteaubriand	Double steak cut from the beef tenderloin
Chaud froid	Hot-cold (Food coated with cold, white sauce)
Chef de Cuisine	Chef in charge/executive chef



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Chef de partie	Chef in charge of a section of the kitchen
Chevreuil	Venison
Chicoree	Endive
Chiffonnade	A ribbon like cut of leafy vegetables (eg ; lettuce) or ham ...
Chinoise	A cone
Chipolata	small sausage
Chou fleur	Cauliflower
Choucroute	sauerkraut
Clou de girofle	clove
Clouter	Onion <i>clouté</i> ; an onion studded with cloves
Cocotte	An oven proof dish (small)
Coeurs d'artichaut	Artichoke hearts
Coktail de crevettes	Prawn cocktail
Commis	Apprentice in the kitchen or dining room
Compote	Stewed fruit
Concasser	to chop roughly (usually tomatoes)
Concombre	cucumber
Confiture	Jam
Coq au Vin	Chicken which is cooked in a wine sauce
Coquille	Cooked and served in a shell
Coquille Saint-Jaques	Scallop
Corbeille	Basket
Corser	To flavour and enrich
Cote	A cut of meat; a piece of meat attached to the rib (<i>côte de boeuf</i>)
Cotelette	Cutlet
Couper	To cut
Courgette	Courgette (UK) / Zucchini (US)
Court- Bouillon	Court- Bouillon
Creme	Cream
Crevette (grise)	Shrimp
Crevette (rose)	Prawn
Croissants	Croissants - Crescent shaped French rolls
Croquette	Croquette - breaded, deep-fried
Croustade	Pastry crust
Croutons	Croutons -Toasted (usually fried) pieces of bread.
Cru	Raw
Cuire	To cook
Cuire à l'étouffée / en ragoût	To stew
Cuire en coquille	To scallop
Cuit	Cooked



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D

Darne	A thick steak cut of salmon
Débarrasser	To clear away
Débrider	To remove trussing twine after cooking process
Décoration (agencement) de table	Tablesetting -(napkin folds, food centrepieces, ...)
Déglacer	To dilute the roasting plaque with an acid (often wine)
Dégraisser	To skin off grease from stews, sauces etc.
Demi glace	Half glaze, usually meaning Brown Sauce made from veal bones
Demi Tasse	meaning "half Cup"
Dés, couper en dés	Dice, To dice
Désosser	To debone poultry or fish
Diablotins	Small gnocchi or croutons topped with grated cheese and browned
Dinde	Turkey
Dindonneau	Young fresh turkey
Du jour	meaning literally "of the day"
Duxelle	Chopped shallots and mushrooms seasoned, cooked in butter

E

Echalote	Shallot
Eclairs	Choux pastry baked in the size of thick fingers, and filled with cream
Écumer	To remove scum from the surface of a cooking liquid
Eglefin / Aiglefin	Haddock
Emincer	To slice thinly
En	In (meaning "served in")
En papillote	Cooked in (aluminium) foil (usually fish or potatoes)
Entrecôte	Entrecôte steak / Rib steak (cut from the sirloin, between the ribs)
Entrée	Starter NB : in the U.S. "Entrée" means "main course"
Entremétier	Entremetier (The cook who prepares vegetables, starches, soups and egg dishes)
Entremets	Cream dessert(s)
Epaissir	Thicken (to)
Epaississant	Thickener
Epaule	Shoulder
Eperlan	Smelt
Epinards	Spinach
Escalope	Escalope (GB) or scallop (US) - a slice NB : <i>scallop</i> désigne également et surtout la noix de Saint-Jacques
Escargot	Edible snail
Espagnole	Basic brown sauce
Estouffade	Brown meat stock
Estragon	Tarragon
Étuver	To cook slowly covered with a minimum amount of liquid



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F	
Fagot	Faggot, "bundle" of vegetables e.g. : green beans
Faisan	Pheasant
Farce	Forcemeat
Fenouil	Fennel
Ficeler	To tie up
Filet	Fillet; a thin cut of meat, fish, poultry removed from the bone
Filet mignon	Small steak from the tenderloin of beef
Fines herbs	A fine mixture of herbs used to season
Flamber	To flame
Flan	Open tart
Flétan	Halibut
Foie	Liver
Foie-gras	"Foie-gras" (Liver)
Foie-gras de canard	Duck "Foie-gras" (duck liver)
Foie-gras d'oie	Goose "Foie-gras" (goose liver)
Fond	Basic stock or essences
Fond Blanc	White stock
Fond brun	Brown stock
Fondant	Thick liquid sugar icing
Fonds d' Artichauts	Artichoke bottoms (should be bigger than <i>artichoke hearts</i>)
Fondue Bourguignonne	"Meat fondue" or "Fondue Bourguignonne" : boiling oil in which pieces of meet are dipped (usually beef)
Fondue Savoyarde	"Fondue" : melted cheese in which pieces of bread are dipped
Fontaine	A well made in dry flour to add liquid
Fouetter	To whisk
Fraise	Strawberry
Frappé	Iced
Frapper	To ice
Fricassée	A white stew : fricassee
Frit	Fried
Fromage	Cheese
Fromage râpé	Grated cheese
Fumet	Concentrated stock or essence from fish or shellfish
G	
Galantines	Stuffed chicken or veal in the form of a large roll, usually glazed with
Gambas (sg / pl)	Gamba (sg) /gambas (pl) : large prawn(s)
Garbure	A thick vegetable soup
Garde	Anger
Garde-manger	Eat safe
Garniture	Accompaniment
Gibier	Game



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Gigot d'agneau	Leg of lamb
Girolle	Chanterelle / Girolle (mushroom)
Glaçage	Icing
Glace de Poisson	Fish glaze
Glacé de Viande	Meat glaze
Glacer	To a freeze or chill (or to cook) to acquire a shiny surface. (and also) to slightly brown food under a salamander(broiler)
Gnocchi	Gnocchi (Dumplings made from potatoes)
Gratin	Browned surface of foods cooked in a hot oven or salamander
Groseille	Currant
H-K	
Haché (steak)	Minced steak
Haché (viande)	Minced meat
Hacher	To chop finely
Haricot blanc	(white) bean
Haricot vert	(green) bean
Homard	Lobster
Huître	Oyster
Jambon	Ham
Jambon à l'os	Ham on the bone
Jambon blanc	Boiled ham
Jambon cru / de pays	Cured ham
Jardinière	A fresh mix of vegetables cut into julienne
Jaune d'oeuf	(Egg) yolk
Jus	The natural juice of meat
Jus Lié	Thickened (meat) juice
I	
Laitue	Lettuce
Langue	Tongue
Lapin	Rabbit
Lard	Bacon or salt pork
Larder	To lard by inserting strips of fat into tough meat with a larding needle to make tender
Laurier	Bay leaf
Liaison	A thickening or binding agent, commonly egg yolk or heavy cream to thicken soups and sauces
Lié	slightly thickened
Lier	To thicken (usually with egg yolk)
Loup ou Bar (poisson)	(Sea) Bass(fish)



M

Macédoine	Diced, mixed vegetables or fruits
Maigre	Lean
Mais	Maize, sweet corn
Marante ou Arrowroot (plante)	Arrowroot / Arrow-root (Starch obtained from the arrowroot plant, used to thicken)
Marinade	Marinade / marinated or marinated meat /fish
Marmite	Stockpot
Marquereau	Mackerel
Marron	Chestnut
Médailon	Medaillon (Round piece of meat)
Mélanger	To mix
Menthe	Mint
Menu (formule fixe)	Fixed menu / set menu
Merluce	Hake
Meunière	Meunière (A method of cooking meat or fish by dredging it in flour, frying it in butter and then serving with a <i>sauce meunière</i>)
Mijoter	To simmer
Mirepoix	Mirepoix (Diced vegetables and herbs used to flavour stocks, sauces and soups)
Mollet (oeuf)	soft boiled egg
Monter	The beating of cream, eggwhites.etc
Monter en neige	To beat until stiff
Monter au Beurre	"Mount with butter" (to thicken sauces with cold butter)
Morille(s)	Morel / Morille
Mouton	Mutton
Mulet (poisson)	Mullet
Mur	ripe
Mûre	Mulberry
Mûre sauvage	Blackberry, bramble
Muscade (noix de ...)	Nutmeg
Muscade (râpée)	Grated nutmeg

N- O

Napper	to top / to coat (with sauce, chocolate, ...)
Navet	Turnip
Noisette	Hazelnut
Noisette (café)	Small coffee with a drop of milk
Noisette d'agneau	Round piece of lamb tenderloin
Noisette de beurre	Knob of butter
Noisette de veau	Round piece of veal tenderloin
Noisettes (pommes de terre)	Small potato balls
Noix de Saint-Jacques	Scallop



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Noque	A special type of Quenelle, flour dumplings
Nouilles	Noodles
Oignon	onion
Oie	Goose
Oseille	Sorrel
P	
Pailles	Straws (straw potatoes)
Panada	Panada (A binding agent)
Pané	Breaded
Paner	to bread (to coat with breadcrumbs)
Paprika	Hungarian & Spanish red pepper
Parer	To trim meat
Parfumer	a bouquet of aromatic herbs
Pâté	pâté
Paysanne	Triangular shaped slices of vegetables
Pêche	peach
Perche	Perch
Persil	parsley
Petits Fours	small fancy cakes, decorated & iced
Piccata	small veal cutlets
Pièce montée	Ornamental cake (usually stacked cream buns), Centrepiece on a platter or buffet
Pilaf	a rice dish without meat - method of cooking
Plancha	"plancha"
Plat	Plate or dish
plat du Jour	Day's special / Special / dish of the day
Plongeur	Pot washer
Poach	To cook in simmering liquid
Poire	Pear
Poisson	Fish
Poivre	Pepper
Pomme	Apple
Pomme-de-terre	Potato
Porc	Pork
Pot-au-feu	Rich soup with bountiful meats and vegetables
Potiron	Pumpkin
Poule	Hen
Poussin	Young chicken
Profiteroles	Small balls made out of choux
Prune	Plum



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Q- R

Quartier	to quarter
Quenelles	Quenelles (dumplings made of different meats)
Quiche	Quiche (thick pie dough filled with a cooked egg mixture)
Radis	Radish
Radis noir	Horseradish
Ragoût	a rich stew made of meat or poultry
Raifort (sauce)	Horseradish sauce
Ramequin	A dish in which food is cooked and served
Râpé (fromage)	Grated cheese
Râpé (muscade)	Grated nutmeg
Ravioli	An Italian pasta filled with meat or cheeses
Réduction	Reduction (The result of reducing and thickening by boiling down sauces to increase their consistency)
Ris (de veau)	(calf's) sweetbreads
Riz	Rice
Riz-au-lait	Rice pudding
Riz complet	Whole rice
Riz Pilaf	Pilau rice
Romaine	Cos lettuce
Roquefort	A blue semi
Rôtir	To roast
Rôtisseur	Roast cooking method
Rouget	Red mullet
Roux	Thickening agent made of equal parts of whole butter and sifted flour, cooked
Royale	Type of custard cut into different shapes, used to garnish <i>consommé</i>

S

Sabayon	Dessert made of whipped eggs, sugar and wine
Saint-Jacques (noix de ...)	Scallop
Saisir	To seal / to sear (meat surfaces in very hot fat)
salade	Salad
Salade de fruits	Fruit salad
Salamandre	Salamander-Broiler; top fired grill
Salpicon-	A mixture of finely diced meat of ham and mushrooms in sauce
Sauge	Sage
Saumon	Salmon
saupoudrer	(To sprinkle or dredge) To coat food with flour
Sauter-	To "jump"; cooking by using high heat and tossing.
Sauteuse	Shallow pan with sloping sides (often confused with <i>à sauter</i> pan)
Sautoir	Round shallow heavy pan with straight walls & long handle
Serviette de table	Napkin / Serviette
Selle	Saddle of lamb



BORDERS ARE NOT A PROBLEM...

Sorbet	a water ice served between meals to stimulate appetite
Sous Chef	Assistant to Executive Chef
Suprême	Supreme
T	
Table d'Hôte	Table d'hôte / table d'hote
Tablier	Apron
Tasse	Cup
Terrine	Terrine (earthenware casserole)
Thon	tuna fish
Tournedos	A <i>tournedos</i> : a small steak from the centre of the tenderloin
Tourner	To turn, To shape vegetables or potatoes with a knife
Trancher	to carve / slice
Truffe / aux truffes	Truffle / with truffles
Truffer	To garnish with truffles
V-Z	
Veau	veal
Velouté (d'asperges, de tomate, ...)	Cream (of asparagus, of tomato soup, ...)
Viande	Meat
Vol-au-vent	Puff pastry in a shell in which ragout or fricassee is served
Zabaglione / Sabayon	Sabayon
Zeste	Zest (peel of citrus fruit)



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