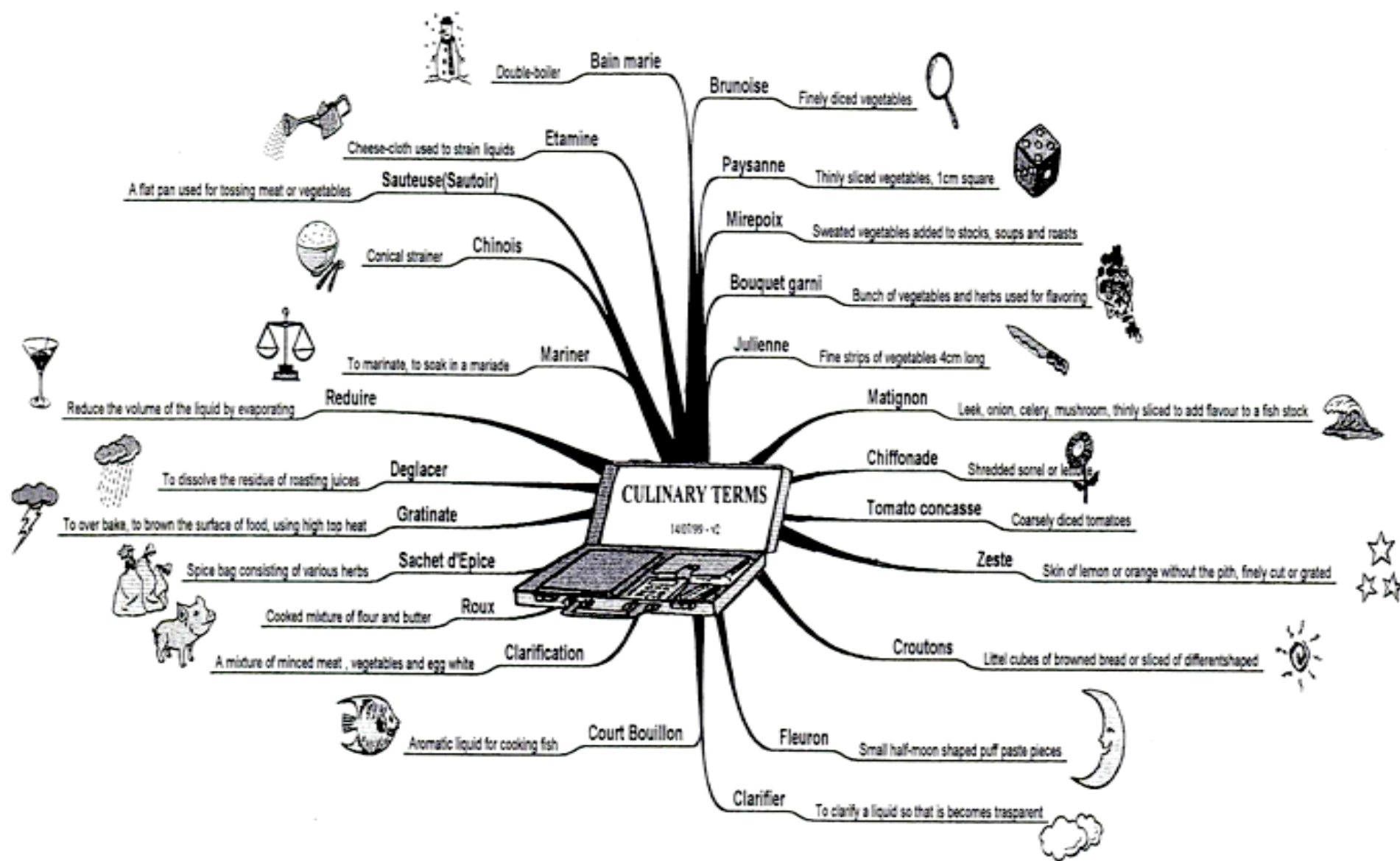


Culinary Terms





Mis -en-



- “To Put into place”
- The preparation and assembly of ingredients, pans ,utensils, plates, or serving pieces necessary for a particular dish or serving period



Culinary cutting terms



- Brunoise
- Paysanne
- Mirepoix
- Chiffonade
- Julienne
- Matignon
- Tomato Concasse
- Zeste
- Croutons





Consomme Brunoise

Brunoise

Finely Diced



Thin Slices 1mm thick , square, 1 centimeter sides
Paysanne



Dishes we use Paysanne:



Minestrone

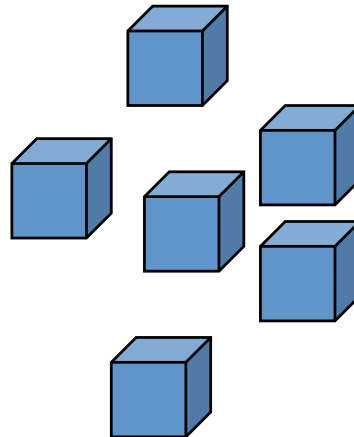


Common cuts for vegetable cubes

Brunoise-
small dice, 2
mm cubes



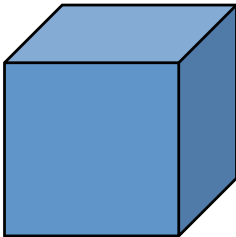
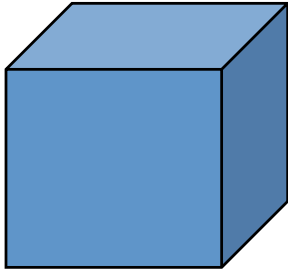
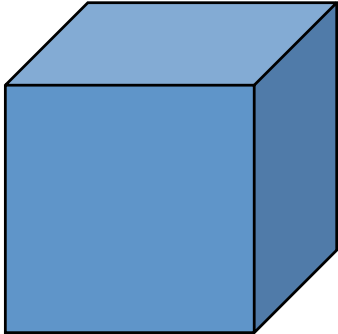
Jardinière - small
dice, 1/2 cm cube



Macedoine-
small dice,
1 cm cube



Common Cuts for Potato Cubes

<p>Pommes Parmentier- Cubes , 1cm square</p> 	<p>Pommes Rissole- Cubes , 1 1/2 cm square</p> 	<p>Pommes Maxim Cubes 2 cm square</p> 
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Julienne

Carrots, Turnips, Celery,
leeks, mushrooms, ham,
cheese, tongue



Chiffonade

Lettuce, Cabbage,
Leafy Vegetables, herb leaves



Long Thin Strips for Vegetables , Leafy Vegetables and Herb leaves



Common Cuts for Vegetable sticks

Julienne

3cm x 2mm sticks



Batonette

3cm x 5mm stick



Common Cuts for Potato Sticks



Paille, Straw-like cuts

Pommes Allumettes
5cmx4mm

☀ Pommes Mignonette(3cmx5mm)

Pomme frites/
French Fries, 5cmx7mm



LARGER ---Pommes Pont Neuf
5cm x 1cm



Turned Potatoes



Barrel Shaped-
5 equal sides

<p>Pommes Olivette (cocotte) 3cm x 1cm</p> 	<p>Pommes Chateau 4cm x 2cm</p> 	<p>Pommes Fondante 5 faces round and 1 flat face 6cm x 4cm</p>
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Turned Vegetables- barrel shaped



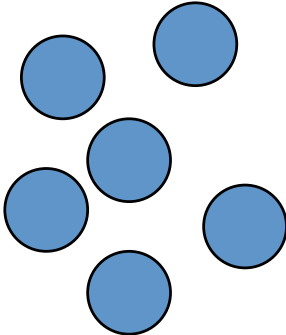
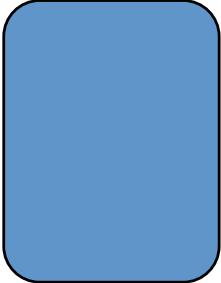


Also called Printanière or
Jardinière

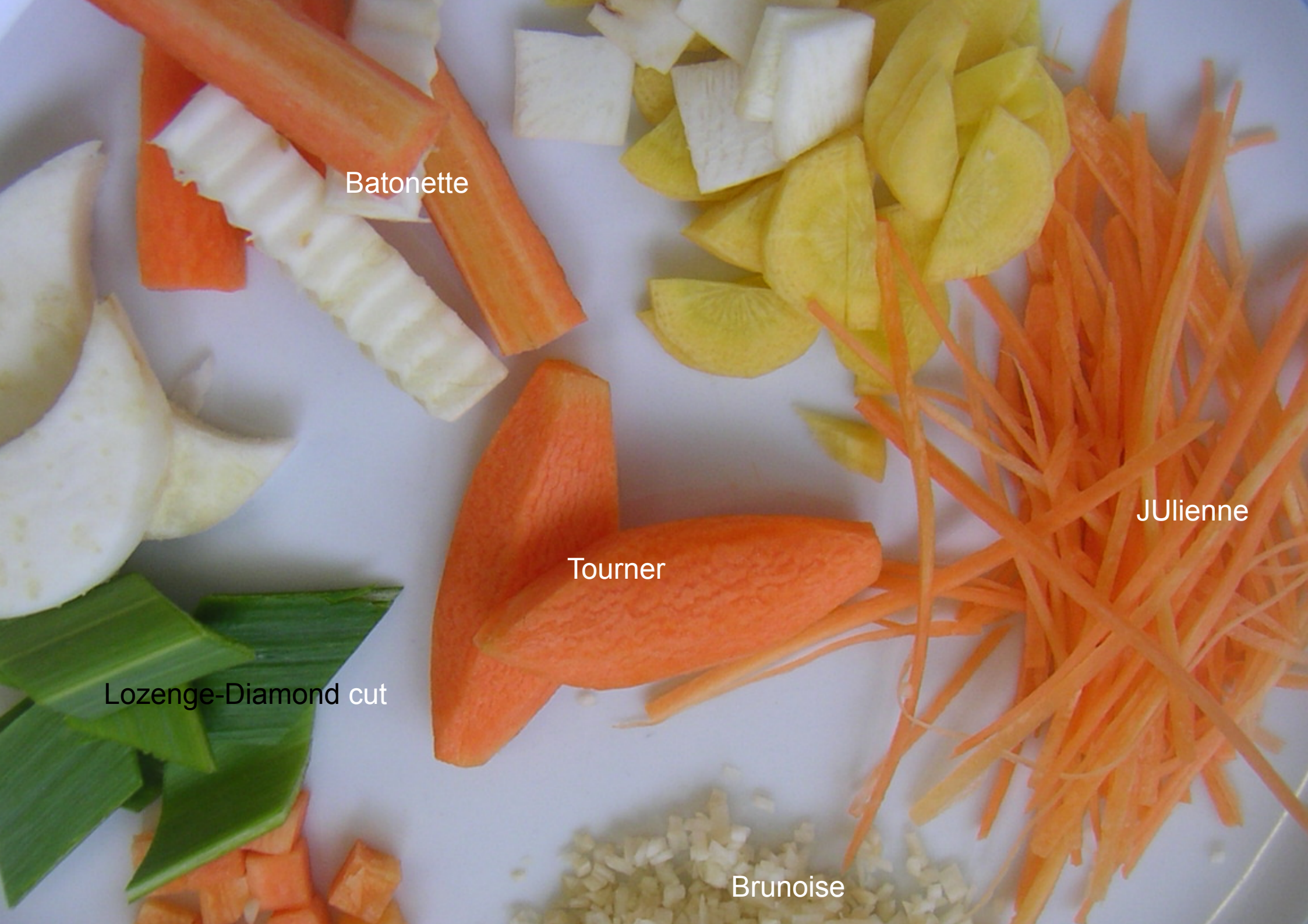
Example of dish:
Lamb with Turned Baby
Vegetables



Other Potato Cuts

<p>Pommes Chips- 2-3mm thick</p> 	<p>Pommes Gaufrettes- “Waffle cut”</p> 	<p>Pommes Parisienne</p> 	<p>Pommes Soufrees</p> 
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Batonette

Tourner

JUlienne

Lozenge-Diamond cut

Brunoise

General culinary terms



- Bouquet Garni
- Sachet d' epice
- Roux
- Fleuron
- Chinois
- Sauteuse
- Sautoir
- Clarification
- Court Bouillon
- Bain Marie



Mirepoix



Mirepoix is a mixture of diced carrot, onion and Celery used in stocks and other recipes



White Mirepoix

- A Mirepoix for light Colored Dishes wherein the carrots are substituted with white part of the leeks



Celery



Onions



Leeks



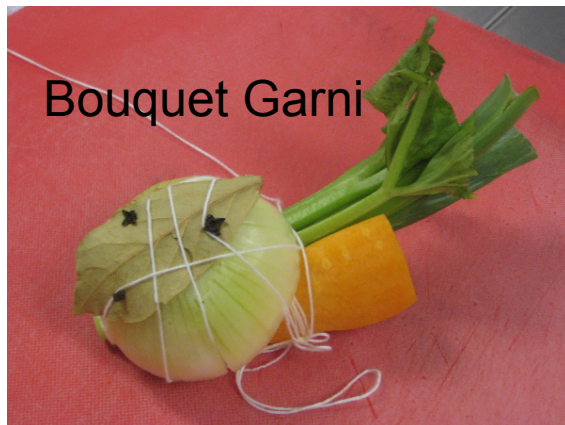
Court Bouillon

- An Aromatic Vegetable Broth that usually includes an acidic ingredient , such as wine or vinegar, and is commonly used for poaching fish



Bouquet Garni

- A Bundle of vegetables and Herbs tied with a string used to flavor stocks, braises and other preparations. Usually has an onion, leek, celery, bayleaf, parsley and thyme



Sachet D'Epices



- Literally “bag of spices”
- Aromatic Ingredients encased in a cheesecloth that are used to flavor stocks and other liquids. Sachet D’epices usually contains parsley, cracked peppercorns, dried thyme, and a bay leaf.



Other Culinary Terms

Tomato Concasse

Peeled, Seeded and Diced Tomatoes
Used for sauces and a base for many
Tomato dishes

Zeste -



Zest or thinly sliced peel
of citrus fruits

Croutons

Toasted Bread Cubes
or Slices in various shapes



Matignon

- Finely diced mirepoix usually with ham or bacon incorporated and used for a garnish, ex. With meat on a plate





Sauteuse- a shallow skillet with sloping sides and a single long handle.

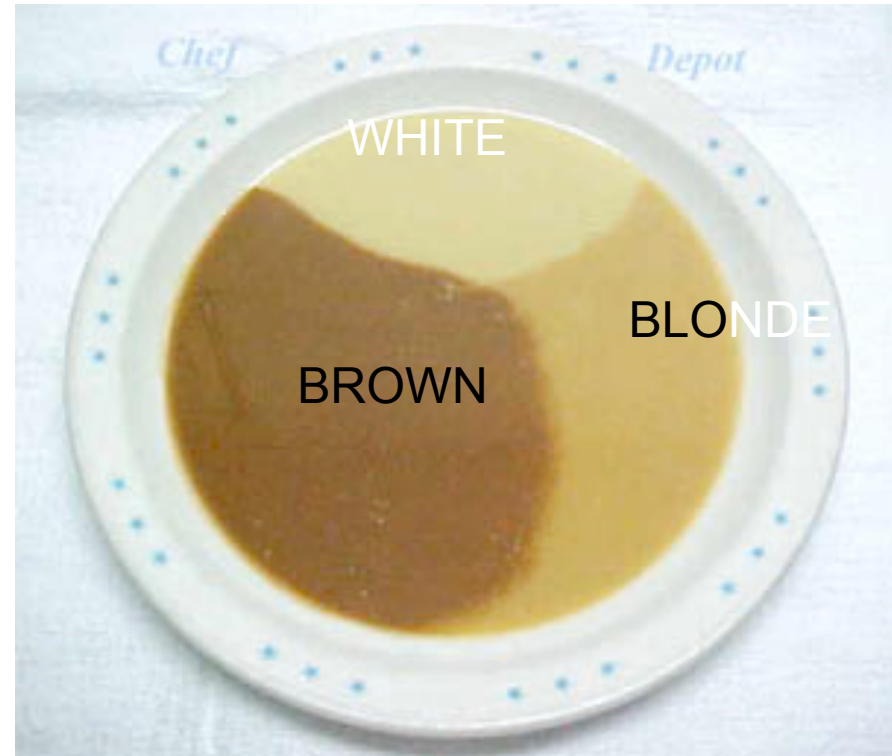


Sautoir- a shallow skillet with straight sides.



A mixture of 60% flour and 40% fat, usually butter.
Used for thickening liquids.
Can be cooked at various degrees -
white, blond or brown

Roux



Bain Marie - A water bath used to cook foods gently by surrounding the cooking vessels with simmering water. Also , steam table inserts.



Culinary process terms



- Clarifier
- Gratin
- Deglacer
- Reduire
- Mariner
- Etamine



Culinary Process

- Clarifier – To clarify
- Gratin- To brown or cook using the top heat of an oven or a salamander
- Deglacer- To deglaze
- Réduire – To Reduce
- Mariner- To Marinate
- Etamine – To strain through a lightweight cotton Cloth



Source

Classical cooking the modern way

Philip Pauli - page 49 / 50

