



NIŞANTAŞI
ÜNİVERSİTESİ



GASTRONOMİ VE MUTFAK SANATLARI TERMINOLOJİSİ SÖZLÜĞÜ



A

Aboyeur/Seslenmek, çağırarak: [French] Expediter or announcer; a station in the brigade system. The aboyeur accepts orders from the dining room, relays them to the appropriate stations of the kitchen, and checks each plate before it leaves the kitchen.

Abaisse/İstenilen ölçüde yuvarlanmış hamur parçası:

1. A French term for a puff pastry sheets that have been rolled very thin.
2. thin slice of sponge cake used in a dessert

Albumin/Yumurtada bulunan protein cinsi: The protein of egg whites

Aging/Belli işlemler uygulayarak etin yumuşatılması işlemidir: A term used to describe the holding of meats at a temperature of 34 to 36 degrees F. for a period of time to tenderize

Au jus/Kendi suyuyla birlikte: [French] served in unthickened natural juices or natural meat drippings

Au bleu/Kur Bulyon içerisinde alabalık ya da sazan gibi balıkların daha canlı iken pişirilmesi yöntemi: [French] blue; fish cooked immediately after being caught will turn blue upon preparation.

Aspic/Konsantre edilmiş balık, tavuk yada et suyu ve jelatinden elde edilen bir jöle: A clear jelly made from stock, fumet, wine or fruit juices used to mold dishes. These preparations are often elaborately decorated for use on buffets. Both savory and sweet foods are set in aspic. Cubes of aspic are a common garnish to foie gras.

Antipasto/İtalyan soğuk iştah açıcısı: [Italian] cold appetizer assortment. Antipasto is the Italian word for snacks served before a meal. These are dishes to pique one's appetite, not quench it. This may consist of one or more dishes of all types of food. Common elements of an antipasto table are cured meats and salamis, olives, marinated vegetables and cheese.

Anglaise/İngiliz Yöntemi, Açık pişirilen yiyecek: [French] The manner of simple English-style cooking, such as boiling or steaming.

Almond Paste/İyice öğütülmüş bademin renk alana kadar tavada çevrilmesi ve şeker ile karıştırılarak elde edilen hamur: Blanched, ground almonds combined with sugar and glycerin; used in a variety of confections including amaretti cookies; similar to marzipan but is less delicate and not as sweet. Ground kernels of peaches or apricots are often added to enhance the almonds. Almond paste is available in most supermarkets. After opening, wrap tightly and refrigerate. Heating for two or three seconds in a microwave oven can soften hardened almond paste. It should be firm but pliable before using

Allumettes/Kibrit büyüklüğünde yapılan kesim. (Genellikle patates için.): The French word for "match," also refers to potatoes that have been cut into thin "matchsticks"

A'la miute/O anda, son dakikada hazırlanması gereken ürün. Anında pişirilen ve taze: [French] cooked to order.

Al dente/Yiyeceği fazla pişirmeden çılgığı gidene kadar yapılan pişirme kıvamı. Dışe gelir kıvamda pişirmek: (especially of pasta) cooked so as not to be too soft; firm to the bite.

Aiguillettes/Et yada balığı ince dilimler halinde kesmek: Long, thin slices of poultry breast or some other meats or fish.

Anchovy/Ançüez: A small fish used primarily as flavoring. It has a very salty and has a distinctive taste.

**B**

Baby bonito/ Çingene palamutu: This variety of tuna is the smallest of the tuna family, rarely weighing over 25 pounds. They range from moderate to high fat and are the most strongly flavored of the tunas. Many Japanese recipes call for dried bonito ("dashi").

Basting/Pişme esnasında açığa çıkan yağ ve suların ekstra lezzet vermesi ürünün kurumaması için kaşık yardımıyla yapılan işlem: To add moisture, flavor and color to foods by brushing, drizzling or spooning pan juices or other liquids over the food during cooking.

Baste/ Eti fırında nemlendirerek kurummasının önüne geçmek: To moisten food during cooking with pan drippings, sauce, or other liquid, often with the help of a baster. Basting prevents foods from drying out.

Barding/Etlere gömlek yağı (kuyruk) sarma işlemidir: The practice of wrapping lean cuts of meat to be with thin slices of back fat. The converse of this is larding, in which long strips of fat are inserted into the cut of meat to keep it moist during cooking.

Batter/Akışkan kıvamdaki ince sıvı hamur. Kaplama hamuru: A mixture of flour and liquid, usually combined with other ingredients, as in baked products. The mixture is of such consistency that it may be stirred with a spoon and is thin enough to pour or drop from a spoon.

Bain Marie (Ben-mari)/ Direk sıcaklıkla temas ettirilmemesi gereken (çikolata) ya da o reçetede pastörize yapılması gereken (yumurta) ürünleri su dolu ve üzerinde işlenmesi gereken ürünlerin bulunmasıyla yapılan teknik: [French] Simply a water bath. It consists of placing a container of food in a large, shallow pan of warm water, which surrounds the food with gentle heat. The food may be cooked in this manner either in an oven or on top of a range. This technique is designed to cook delicate dishes such as custards, sauces and savory mousses without breaking or curdling them. It can also be used to keep foods warm.

Beef/Siğir eti: The meat from cows, steers (males castrated when very young), heifers (females that have never borne a calf) and bulls under 2 years old. The eight USDA grades are Prime, Choice, Select, Standard, Commercial, Utility, Cutter, and Canner.

Beef steak/Biftek: A cut of beef for broiling, pan-frying, etc.

Brigade/Balığın içini temizleyip, yıkayıp, kurulayıp -18 c de streçli olarak muhafaza etmektir: Clean, wash and dry the fish and keep it in a stretched position at -18 c

Brisket/Döş: A cut of beef (or mutton) taken from the breast section; sold without the bone and divided into two sections. The flat cut has minimal fat and is usually more expensive than the more flavorful point cut, which has more fat. Brisket can be boiled, braised, barbecued, stewed or used to make corned beef, which requires long, slow cooking.

Bite-size/Lokma, kuşbaşı: To cut into pieces which can be easily chewed.

Banquet (function) Banket/Ziyafet: An elaborate and formal evening meal for many people.

Bistro/Daha salaş restorandır. Rusça'da hızlı anlamına gelir: A small, inexpensive restaurant

Brain/Beyin: Gourmets say that sheep's brains are best, followed by calves, then pigs. Often boiled with salted water and a dash of vinegar, then reheated with butter and capers or deep fried in egg and bread crumb batter.



Braserrie/Daha ağır havallı restoran: An unpretentious restaurant, tavern, or the like, that serves drinks, especially beer, and simple or hearty food.

Brook trout/Dere alabalığı: Also called speckled trout. a common trout, *Salvelinus fontinalis*, of eastern North America.

Blanch/Pişecek ürünlerin renginin ve görüntüsünün kaybolmaması için sıcak sudan soğuk suya yalanan şoklama işlemidir: To submerge foods in boiling water for just a few seconds, remove from the water, and refresh under cold water to stop the cooking process. Blanching is a gentle form of cooking used to loosen skins, firm flesh, and heighten color and flavor.

Blade steak/Kürek: A steak cut from the chuck which require rather long slow cooking.

Black bird/Kara tavuk: Any of several American birds of the family Icteridae, having black plumage. Compare crow blackbird, red-winged blackbird, rusty blackbird.

Blue fish/Lüfer: A predaceous, marine, bluish or greenish food fish, *Pomatomus saltatrix*, inhabiting Atlantic coastal waters of North and South America.

Botargo/Balık yumurtası: A relish consisting of the roe of mullet or tunny, salted and pressed into rolls.

Bonito/Palamut: From the tuna family, the small bonito rarely exceeds 25 pounds. The fish is relatively high in fat and is among the most strongly flavored of the tunas.

Bouquet garni/ Pırasa yaprağı yada kereviz sapının içine, taze kekik, maydanoz sapı, defne yaprağı, tane karabiber ve sarımsağın sarılarak yemeğe lezzet vermesi amaçlı kullanan aromatiklerdir: A French-invented sachet of herbs, traditionally tied together, but now sold in small muslin bags. Usually includes parsley, thyme, a bay leaf and some rosemary, but may also include marjoram, garlic, rosemary, etc. Variations may include fennel, leeks, celery leaves, citrus rinds, garlic and black pepper. Added to stews, soups and sauces for flavoring; the bundle is easily removed when desired.

Bouillon/ Çektirilmiş et suyu: Reduced meat stock.

Brunoise/ Sebzelerin ince küçük zarlarda şeklinde kesilmesi: French term for finely diced vegetables (1/8 inch dice).

C

Carving/ Dilimleme (pişmiş ürünleri): To cut (a solid material) so as to form something (baked).

Care over/Fırında pişen ürünün fırından çıkarıldıktan sonra kendi tepsinde pişmeye devam etmesi: The baked product is baked in its own tray after being removed from the oven.

Canepe (Kanepe)/ Başlangıç olarak sunulan ya da kokteyllerde ikram edilen genellikle ekmek diliminin üzerinde somon, peynir, ciğer gibi soğuk servis edilen yiyeceklerle yapılır: [French] plain or toasted bread or crackers topped with a savory mixture. Usually served as appetizers, with cocktails, snacks or for lunch. They may be served hot or cold, they are often elaborately garnished.

Canapes/ Lokmalık kızarmış ekmekler üzerinde konulan garnitürlerle hazırlanan aperatifler: [French] plain or toasted bread or crackers topped with a savory mixture. Usually served as appetizers, with cocktails, snacks or for lunch. They may be served hot or cold, they are often elaborately garnished.

Caviar/Havyar: This elegant and expensive appetizer is sieved and lightly salted fish roe (eggs).



Crouton/Ekmeği küçük küplere kesip çeşitli baharatlarla tatlandırıp fırın ya da ocakta pişirip salatalara ya da çorbalara çıtırılık katması için kullanılan ürün: Bread that is cut into smaller pieces and toasted or fried until crisp. Most often used in soups, salads and hors d'oeuvres.

Clarify/Tereyağını eritirken çıkan süt partiküllerinin temizlenmesi. Burada amaç daha berrak lezzetli ve de yanmayan standart bir tereyağı elde etmek: To make a substance clear or püre.

Collagen (Kollajen)/ Yumuşak beyaz bir bağ dokusu: Any of a class of extracellular proteins abundant in higher animals, especially in the skin, bone, cartilage, tendon, and teeth, forming strong insoluble fibers and serving as connective tissue between cells, yielding gelatin when denatured by boiling.

Cod/Morina balığı: A large family of saltwater fish, including Atlantic cod, Pacific cod, pollock, haddock, whiting and hake; generally, they have a mild, delicate flavor, lean, white flesh and a firm texture and are available fresh, sun-dried, salted or smoked.

Cuttle fish/Mürekkep balığı: A relative of the squid and octopus, the cuttlefish has ten arms that can reach up to 16 inches in length. "Sarume," which is available in ethnic stores, is cuttlefish that has been seasoned and roasted.

Cuisine (Mutfak)/ Mutfak: A style or method of cooking, especially as characteristic of a particular country, region, or establishment.

Chantilly/ Çırpamak: [French] This is a name for sweetened whipped cream flavored with vanilla. The term may also be used to describe sauces that have had whipped cream folded into them. This includes both sweet and savory sauces.

Chateaubriand/ Dana bonfilenin ortasından kesilerek alınan bölüm: Double steak cut from the center of the beef fillet.

Chaud-froid/ Soğuk beyaz sosla kaplanmış yemek: Meat or fish that has been poached or roasted, chilled and served cold, masked with a thick sauce and glazed with aspic. The whole preparation was once quite popular and used consistently on elaborate buffets. Modern tastes have moved away from this style of food, opting for cleaner, less adulterated flavors.

Chiffonnade/ Sebzeleri çok ince şeritler halinde kesme işlemi: To slice an herb or leafy vegetable into thin ribbons. This is easy to accomplish by stacking then rolling the leaves and slicing.

Chicken/Piliç: This bird, taken from the jungles of southeastern Asia around 1400 B.C., has become a popular food fowl throughout the world. Boiler:fryers are 2.5 months old; roasters are 8 months old; stewing chickens are 10 to 18 months old.

Chop/Pirzola: To divide into small pieces with a knife or other sharp tool.

Confectionary Sugar/ Pudra Şekeri, Mısır nişastası eklenerek granül halindeki şekerin toz pudra haline getirilmesi: This powdered sugar is best in recipes that will not be cooked at all, such as frostings, because it dissolves better than regular granulated sugar; it is also good sprinkled on top of baked goods. It is also known as 10X sugar. Known in Great Britain as "icing sugar."

Confit/ Kendi yağında-suyunda düşük ısıda uzun süre pişirme: To slowly cook pieces of meat in their own gently rendered fat.

Compound butter/ Bir veya birkaç bileşen eklenerek renginde veya tadında değişiklikler yapılan yağ: Butter creamed with herbs, spices, garlic, wine, or whatever you wish. Perfect for finishing sauces or jazzing up just about any grilled or broiled foods.



Croutons/ Kruton. Çorbalar için tamamlayıcı nitelikte, değişik ölçülerde ve şekillerde hazırlanmış ve kızartılmış ekmek parçaları: Cubed pieces of bread fried in butter.

D

Depouillage/ Haşlama ya da pişirme esnasında suyun yüzeyine çıkan partikülleri kevgir yoluyla temizlemek: To skim the surface of a cooking liquid, such as a stock or sauce. Depouillage is more easily done by placing the pot off-center on the burner and skimming the impurities as they collect at one side of the pot.

Duck/Ördek: Any of a variety of species of wild or domestic web-footed birds. Broilers and fryers are under 8 weeks old, roasters are no more than 16 weeks old. Duck is generally higher in fat than other domestic birds.

Duxelle/ Yabani sarımsağı ve mantarı ince kıydıktan sonra yağda pişirme işlemi: Finely chopped mushrooms that are cooked in butter with shallots and wine. When cooked dry, duxelle make a good filling for omelets, fish, and meat. They may also be moistened with wine or broth and served as a sauce. Duxelle are also flavored with fresh herbs and brandy or Madeira.

Dory/Dülger balığı: A narrow deep-bodied fish with a mouth that can be opened very wide.

Deglaze/ Fırında pişmiş olan üründen arta kalan ve tepsiye yapışmış ürünlerin şarapla yüzeye çıkarılarak elde edilen sosun yapımındaki işlem: Swirling or stirring a liquid, such as stock or wine, in a pan to dissolve cooked food particles on the bottom of the pan; resulting mixture usually is used as a base for a sauce.

Dredge (Serpiştirmek)/ Yiyeceği unla bulamak. Ürünün un yada şekerle ince bir katman olacak şekilde serpmeye yaparak kaplanması: To coat foods lightly with dry ingredients before cooking. The most common dredge is flour.

Dressing/ Salata soslarına verilen isimdir:

1. To prepare poultry for cooking
2. To add dressing to a salad

Dragging/ Unlama: Used in dragging, hoisting, flour.

E

Elastin/ Sarı renkte sert ve daha çok yaşlı hayvanlarda yaygın olan bağ dokusu: A protein constituting the basic substance of elastic tissue.

En papillote/ Yağlı kağıtta pişirme yöntemi (özellikle balıklarda): Food wrapped, cooked and served in oiled or buttered paper or foil.

Entrecote/ Antrikot, sığır filetosundan alınan biftek: A steak cut from the rib section of beef. It is boneless and has a very thin layer of fat. Though steaks cut from the loin ends of the rib are a finer quality steak, the whole rib may be used for entrecote. The term is sometimes used referring to a strip steak. This is not an accurate description. This cut of beef is called the faux-filet or contre-filet. The same as Delmonico steak; a rib chop.



Escalope/ Küçük et dilimi: A thin slice of meat without any bone, typically a special cut of veal from the leg that is coated, fried, and served in a sauce.

Espagnole/ Temel kahverengi sos: This is the foundation of all of the brown sauces. A number of modifications have been made of this sauce since its conception. The sauce is now made of a rich brown veal stock thickened with a brown roux. The sauce is then simmered with a mirepoix, bouquet garni, and wine. The long, slow cooking help to purify and concentrate its flavor. It is finally strained through very fine muslin. Demi-glace and glace de viande are all structured around a fine espagnole sauce.

F

Fabricate/ Büyük bir gıda ürününü ufak parçalara bölmek: Invent (something) in order to deceive.

Fat/ Yağlı, semiz: Plump; well-fed.

Fermentation / Mayanın şekerle birleşmesi sonucu alkol ve karbondiyoksitin oluşması: The fermentation process involved in the making of beers, wines, and spirits, in which sugars are converted to ethyl alcohol.

Fillet (or Filet) (Fileto) / Derisi ve kılçıkları alınmış temizlenmiş balık: A piece of meat, fish or poultry which is boneless or has had all the bones removed.

Filet mignon/ Bonfilenin uç kısmındaki kısım: A small tender piece of beef from the end of the undercut.

Fish roe/ Balık yumurtası: The mass of eggs contained in the ovaries of a female fish or shellfish, especially when ripe and used as food; the full ovaries themselves.

Flambe/ Pişme aşamasında alkolün ilavesi ve yanmasıyla meydana gelen aşama: (of food) covered with spirits and set alight briefly.

Flounder/ Dere pisisi: A large family of flatfish, flounder generally has lean, firm flesh and a delicate flavor. Available whole or in fillets, the fish can be baked, boiled, poached, steamed or sauteed. Flounder is often marketed as sole, which (with the exception of imported European Dover sole) is actually a variety of flounder.

French knife/ Chef bıçağı: An instrument composed of a blade fixed into a handle, used for cutting or as a weapon.

Frosting: / Pastaların katman aralıklarına ve/ya üzerine sıvayan dekoratif tatlı kaplama: A roughened matt finish on otherwise shiny material such as glass or steel.

Fumet:/ Konsantre stock, genellikle balık kemiklerinden yapılır: A concentrated stock, especially of game or fish, used as flavouring.

G

Galantines/ Geniş rulo şeklinde doldurulmuş tavuk veya dana eti: A dish of white meat or fish boned, cooked, pressed, and served cold in aspic.

Game/ Av eti: Wild mammals or birds hunted for sport or food.

Ganache/ Çikolata ve krema ile yapılan sos: A term used for a very rich chocolate filling or thick glaze made with chocolate, shortening, and cream used for filling and frosting.



Garde Manger/ Soğuk mutfak: A cool room used for storing foods and for preparing certain dishes, especially cold buffet dishes.

Garibaldi/ İtalyan tereyağlı kurabiye: A biscuit containing a layer of compressed currants.

Gastronome/ Dünyanın her yerinde standart boyları olan ve mutfaklarda kullanılan paslanmaz küvetlerin genel ismi: The standard lengths around the world and used in kitchens general name of stainless tubs.

Gelatin/ Renksiz, kokusuz, tatsız, hayvan iliklerinden elde edilen, ve suda ısıtıldığında sıvı halini alan, tekrar soğutulduğunda koyulaşan madde. Pastane ürünlerinde çok kullanılır. Yaprak, toz ve pul halinde bulunabiliyor: A thickener used in molded (Jello® type) desserts and dishes that has no flavor, odor or color. It is pure protein from veal and beef bones and by-products.

Giblets/ Tavuk ve hindi sakatları: "Giblets" usually refers to the heart, liver, gizzard, and sometimes the neck of poultry. All of these except for the liver are normally used to flavor stocks, soups, and gravies.

Glaze/ Bir ürünün parlak bir sıvı / sosla kaplanması: To brush a food with sauce, icing, or other topping to create a shiny surface. Meat is often coated with sauce and browned in the oven for a couple minutes to create the glaze.

Glucose/ Bazı meyve, sebze ve balda doğal olarak bulunan, şekerin yarısı kadar şekerli olan enerji kaynağı: A simple sugar which is an important energy source in living organisms and is a component of many carbohydrates.

Gluten/ Unda bulunan proteinlerin (glutenin ve gliadinin) yoğurulması sonucu oluşan: A protein found in wheat and other cereal flours that forms the structure of the bread dough. It holds the carbon dioxide (CO₂) produced by the yeast and expands during fermentation. Gluten is developed when flour is combined with water and liquids, mixed, and kneaded. It provides the elasticity and extensibility (stretch) in bread dough. Glutenin and gliadin are the two proteins that form gluten.

Goat meat/ Keçi eti: Goat meat has been eaten in other countries for centuries, but it never got very popular in the U.S. Most goat meat comes from kids::goats under 6 months old. Kid meat is as tender and delicate as lamb.

Goose/ Kaz: Any of many species of fatty, web-footed wild or domesticated birds that are larger than ducks. The female is the "goose," the male is called the "gander." Roasted goose is traditional holiday fare in many European countries.

Gourmet (Gurme)/ (Tatbilir): Yemek, şarap, kahve gibi içeceklerin farklı çeşitlerinin tatlarını birbirinden ayarabilen duyarlı olan kişilerdir: A connoisseur of good food; a person with a discerning palate.

Grissini/ İtalyanca ufak, çubuk ekmekler: Italian bread sticks.

Grouper/ Lagos: There are hundreds of varieties of this excellent all-purpose fish with delicious, meaty, lobster-like texture. Has white, tender, mildly flavored flesh that pulls off the bones easily. Fillets are great for grilling or deep-frying. Can also be "kababed."

Gudgeon/ Dere kayası: A small edible European freshwater fish, often used as bait by anglers.

Gueridon/ Misafirin yanında yemek pişirebilmek için ocağı bulunan tekerlekli servant: A small table or stand, as for holding a candelabrum.

**H**

Hache/ Fransızca ince kıyılmış anlamında: French, from past participle of hacher to chop up, mince, hash, hatch (a map).

Haddock/ Mezgıt: A North Atlantic fish, the smaller cousin to the cod. The haddock has firm white flesh that is mild in flavor. Smoked haddock is called "finnan."

Hake/ Mırlan: This low: Fat saltwater fish, related to the cod, is found in the Atlantic and North Pacific. It's flesh features a white, delicate flavor.

Hashi/ Japonca chopstick: Chopsticks. n. 1. (Cookery) a pair of thin sticks, of ivory, wood, etc, used as eating utensils by the Chinese, Japanese, and other people of East Asia.

Head/ Baş: The upper part of the human body, or the front or upper part of the body of an animal, typically separated from the rest of the body by a neck, and containing the brain, mouth, and sense organs.

Heart/ Yürek: The heart of most animals and birds are used in cooking. Some say that the best hearts are calf's or lamb's hearts. Hearts are sometimes stuffed with breadcrumbs and herbs or used in making gravies.

Homemade/ Ev yapımı, taze: Made or prepared at home, locally, or by the maker's own efforts.

Horse mackerel/ İstavrit: A shoaling edible fish of the eastern Atlantic, which is commercially fished in southern African waters.

I

Ice carving/ Heykel buz: Ice sculpture is a form of sculpture that uses ice as the raw material. Sculptures from ice can be abstract or realistic and can be functional or purely decorative. Ice sculptures are generally associated with special or extravagant events because of their limited lifetime.

Ice cube/ Küp buz: Ice cubes formed into molds using certain.

Icing/ Buttercream ya da ganaj'a benzer, pastaları kaplamak için kullanılan kaplama malzemesi: A covering and/or filling which contains large amounts of sugar used for cakes and pastries.

Induction (İndüksiyon)/ Otele ilk gelen kişilere yapılan sınav: The action or process of inducting someone to a post or organization.

Instant/ İşlem görmüş bir gıda, içindeki su oranı tamamen ortadan kaldırılmış. Su veya sıcak su ilave edildiğinde yenmeye hazır yiyecekler: Noting a food or beverage requiring a minimal amount of time and effort to prepare, as by heating or the addition of milk or water, before being served or used.

Inventory/ İşyerinde bulunan asset'lerin sayımı ve kaydı: A complete listing of merchandise or stock on hand, work in progress, raw materials, finished goods on hand, etc., made each year by a business concern.

IQF/ Ürünlerin tek tek dondurulma işlemi: Individually Quick Frozen. A food processing technique that freezes products in the final stage of processing. It is then wrapped and packaged for shipment.

J

Jerk/ Eti uzun şeritler halinde kesip kurutmak: A Jamaican process where meat and poultry are marinated in herbs and spices, then cooked over a pimento (allspice) wood fire. Jerk spices are available commercially.



Junk food/ Besin değeri bakımından yüksek oranda şeker ve yağ içeren zararlı Yiyecekler: Food, as potato chips or candy, that is high in calories but of little nutritional value.

K

Kidney/ Böbrek: The kidneys are a pair of glandular organs in the abdominal cavities of mammals and reptiles. Calf's and lamb's kidneys are amongst the most delicate. Pig's kidneys are larger and coarser and make good pates.

L

Lamb/ Kuzu eti: A sheep under 1 year old. "Baby lamb" is slaughtered at between 6..

Lamination/ Yağ ile hamurun, katlanarak birbirine ilave edilme tekniği: Prepare (pastry) using a method of repeatedly folding layers of butter between thin layers of dough and rolling it out.

Lard/ Domuz yağı: The fat separated from the fatty tissue of pork. It has a characteristic nutty flavor, and is usually white in color. Often used in pie crusts, biscuits and other baked goods. The mainstay of AmeriMex cooking. Used in making tamales. Also, to cover with strips of fat, or to insert fat strips into meat with a larding needle.

Larding/ İğne ile yada delinerek ürüne lezzet enjekte etmektir: To cover with strips of fat, or to insert fat strips into meat with a larding needle.

Lardon/ Brunoise doğranmış ve pişmiş Bacon, Fransız mutfağına özgü bir terim: Strips of fat, bacon or salt pork for larding meat; inserted in lean meats to add flavor.

Lean/ Yavan, yağsız: The FDA approved food labeling term used to describe meat, poultry, game, fish or shellfish that contains less than 10 grams of fat, less than 4 grams of saturated fat, and 95 mg of cholesterol per serving or per 100 grams.

Lean dough/ Yağ ve şeker oranı düşük mayalı hamur: Lean: The FDA approved food labeling term used to describe meat, poultry, game, fish or shellfish that contains less than 10 grams of fat, less than 4 grams of saturated fat, and 95 mg of cholesterol per serving or per 100 grams Dough: A thick, malleable mixture of flour and liquid, used for baking into bread or pastry.

Leaven/ Hava ilavesiyle bir hamurun hacminin artması: A substance, such as yeast, used to produce fermentation in dough to cause it to rise or lighten.

Leg/ But: Either of the two lower limbs of a biped, as a human being, or any of the paired limbs of an animal, arthropod, etc., that support and move the body.

Liaison/ Bağlanmak anlamına gelir çorba ve soslarda ürüne kıvam kazandırmak için kullanılır: The process of thickening sauces, soups, etc., as by the addition of eggs, cream, butter, or flour.

Liaison/ Krema ve yumurta sarısı karışımı, çorbalara ve soslara zenginlik vermek amacıyla son anda katılır: The process of thickening sauces, soups, etc., as by the addition of eggs, cream, butter, or flour.

Liver/ Ciğer: This nutritious organ meat filters toxins from the blood. Select the youngest liver you can find. Poultry generally offers the mildest flavored and most tender livers; pork has the strongest and toughest liver of those commonly available.



Loaf/ Somun, ekmekte daha çok kullanılır: A deep rectangular baking pan available in various sizes; used for baking breads, cakes and meatloaf.

Lobster/ Istakoz: This crustacean was used as bait until around 1880. Because dead lobsters spoil quickly, they should be cooked live if possible. (Live lobsters curl their tails under when picked up.) Look for curled tails on precooked lobsters.

Loin/ Fileto: A cut of meat from this region of an animal, especially a portion including the vertebrae of such parts.

Lyonnais/ Fransız mutfağında soğanla yapılan herhangi bir ürün: [French] In the Lyons style, traditionally with onions.

M

Mallard/ Yaban ördeği: A common, almost cosmopolitan, wild duck, *Anas platyrhynchos*, from which the domestic ducks are descended.

Marbling/ Kas dokusunda bulunan yağ: The streaks of intramuscular fat found in meat (especially beef) which add to the meat's flavor and tenderness. Marbling is a primary factor in determining a meat's quality grade.

Marinade/ Marine işleminde kullanılan sıvı karışımlar ve lezzetlendiriciler: A seasoned liquid, usually containing an acid, in which foods such as meat or vegetables are soaked (marinated) before cooking.

Marinate (Marine)/ Ete lezzet ve yumuşaklık katması için özellikle şarapla yapılan uygulama: To soak a food, usually meat, seafood, or vegetables, in a seasoned liquid mixture, the marinade, so that the food absorbs the flavors of mixture. Marinades also help to tenderize tough meat. Macerate is the term for soaking fruit in a similar manner.

Meat/ Kıyma:

1. The flesh (muscles, fat and related tissues) of animals used for food.

2. The edible part of nuts

Melba toast/ Çok ince dilimlenmiş, düşük ısıda fırında kurutulmuş kırı ekme: A very thin and very dry toast that is served with soups and salads.

Meringue/ Yumurta beyazı ve şekerin çırpılarak kaskatı, kabarık ve narin bir kıvam: Egg whites beaten until they are stiff and creamy, then sweetened. Primarily used as the topping for cream pies, or baked as cookies.

Meunière/ Yiyeceğin baharatla lezzetlendirilmesinden sonra una bulanıp az yağda sote edilmesi işlemine verilen isimdir: Fish or seafood sauteed and served in brown butter. Also, with sauce of butter, lemon juice and parsley.

Mezzaluna/ Zırh, yarım ay şeklindeki bıçak: A crescent-shaped, single- or double-bladed chopping knife, with a handle on each end or a connecting handle.

Mignonette/ İri taneli taze çekilmiş karabiber: This is a term used to describe coarsely ground pepper used for au poivre preparations and in bouquet garni. This is also used to describe small round pieces of meat or poultry.



Mirepoix/ Stocklara lezzet, besleyicilik ve renk katkısı yapan sebze karışımdır. Genellikle soğan, ke-reviz, havuç ve pırasadan oluşur: [French] a mixture of chopped onion, carrot, and celery used to flavor stocks and soups. Ham or bacon are sometimes added to a mirepoix, depending on the specific preparation.

Mirepoix/ Çorbaları ve soslari lezzetlendirmek için zar büyüklüğünde doğranmış sebzelerin ve ot-ların yağda sotelenmesi. Ayrıca bir kesim şekli: [French] a mixture of chopped onion, carrot, and celery used to flavor stocks and soups. Ham or bacon are sometimes added to a mirepoix, depending on the specific preparation.

Mise en place/ Servis yada pişirme işlemi öncesi mutfakta yapılan hazırlıkların tümü. Düzen almak, ön hazırlık: [usually in singular] (in a professional kitchen) the preparation of dishes and ingredients before the beginning of service.

Mocha/ Çikolata ve kahvenin karışımıyla elde edilen tat: A coffee and chocolate mixture.

Monter au Beurre/ Sosu zenginleştirmek için küçük parçalar halindeki tereyağını ekleyerek kıvam almasını sağlamak: To whisk cold butter into a hot liquid to give the liquid a silky consistency and depth of flavor.

Morel/ Yaban mantarı, gözenekleri var, oldukça lezzetli ve pahalı: A variety of wild mushroom, the morel is cone-shaped and has a nutty, earthy flavor.

Mullet red/ Barbunya: This term is used to describe several families of important food fish. In general, they are saltwater fish with a moderate to high fat content and flesh that is tender, white, and firm textured. They have a sweet, nut-like flavor.

Mussels/ Midye: Much less expensive than clams. Look for clean, not muddy, mussels. When steaming mussels, add a bit of saffron for additional great flavor.

Mutton/ Koyun eti: The flesh of sheep over one year old.

N

Napoleon/ Milföy tatlısı olarak bildiğimiz tatlının orijinal ismi: A pastry consisting of thin layers of puff paste interlaid with a cream or custard filling.

Nappe/ Sosun tam olması gereken kıvamı: To coat (a food) with liquid.

Nappe/ Bir gıdanın üzerini sosla kaplamak: The desired consistency of a sauce, at which it is thick enough to coat the back of a spoon.

Neapolitan/ 3 katmer kullanılan her tatlıda ortak olarak verilen isim: [Italian] Ice creams and sweet cakes in layers of different colors and flavors.

Neck/ Boyun: The part of the body of an animal or human being that connects the head and the trunk.

Nonya cuisine/ Malezya ve çinden, singapura yerleşen ailelerin uyguladığı mutfak. Çin mutfağına galangal, zerdeçal kökü, zencefil, tamarind ve çili ekleyerek yorum katmışlardır: (in Malaysia and Singapore) a spicy Singaporean cuisine consisting of a combination of Malay and Chinese ingredients and techniques.



O

Octopus/ Ahtapot: This cephalopod, related to the squid and the cuttlefish, can reach 50 feet in length. It features a highly flavorful meat that tends to be a bit on the rubbery side. Octopus is eaten raw, boiled, pickled, sauteed, and fried.

On the rocks/ Bol buzlu alkollü içecek için kullanılan terim. J&B on the rocks: To put ice in one's beverage, used mostly with drinks containing liquor.

Onion cloute/ Onion soğan clutte karanfil demektir. Soğanın üzerinde karanfille defneyaprağı tuturma işlemidir: An onion, studded with cloves that hold a bay leaf across the onion, and used to flavour milk sauces.

Organoleptic (Duyusal)/ Ürünlerin seçiminde koku, görünüm ve dokunma duyuları kullanılarak kaliteli ürün seçme sistemidir: Acting on, or involving the use of, the sense organs.

Orzo/ Pirinç şeklinde ve boyunda makarna: Italian for barley and used to describe rice-like pasta.

Oxidation/Oksijenle bir ürünün kimyasal reaksiyonu, ürünün doğal halini bozuyor: To convert (an element) into an oxide; combine with oxygen.

Oyster/İstiridye: A bivalve mollusk with a rough gray shell. The flesh varies from creamy beige to pale gray; the flavor from salty to bland; the texture from tender to firm. The Atlantic or Eastern oysters are considered superior to Pacific varieties.

P

Paillarde/Bir et veya tavuğun, ince dövülmesi ve genellikle ızgara edilip servis edilmesi: A piece of meat or fish that has been pounded very thinly and grilled or sauteed.

Pain perdu/Fransızca kelime anlamı kaybolmuş ekmek. Fransız tost. French toast: "Lost bread." French toast

Pan Anglaise (Pane)/ Un, yumurta sarısı ve galeta unuyla yapılan harç: Prepared with bread crumbs; breaded.

Panache/Karışık: [French] mixed.

Pappardelle/İtalyan pasta şeklinin ismi. Uzun ve yaklaşık 3 cm eninde: Plain pasta, usually homemade, shaped in broad ribbons with fluted edges, cut into short pieces (?-inch wide by 12 inches long).

Parchment paper/Yağlı kağıt: A heavy moisture and grease-resistant paper used to line baking pans and wrap foods to be baked.

Parmentier/Patates içeren anlamında, Fransız mutfağında: [French] any dish prepared with potatoes. The term is derived from Antoine Parmentier who introduced the potato to France.

Partridge/Keklik: Any of several Old World gallinaceous game birds of the subfamily Perdicinae, especially Perdix perdix.

Pasta fresca/İtalyanca taze makarna anlamında: [Italian] fresh pasta (that takes just a couple of minutes to boil).

Pasta verde/Yeşil makarna anlamında. Genellikle ıspanaklı: [Italian] Green pasta. Usually with spinach.



Pate/Herhangi bir ürünün pürüssüz püre edilip fırında pişirildikten sonraki hali. Soğuk veya sıcak olarak servis edilebilir: A well-seasoned French preparation using a meat or fish paste filling. Sometimes a fruit or vegetable mixture is used. Can be smooth or coarsely textured. Pates may be served hot or cold, usually as a first course or appetizer.

Pate en croute/Bir hamurun içinde pişirilmiş pate: Dough into crust.

Patty/İnce doğranmış bir ürünün köfte şeklini alması. Kıyma da olabilir. Örn: hamburger patty, vegetable patty gibi: A thin, round piece of food, such as a hamburger patty or a peppermint patty.

Paupiette/İnce dilimlenmiş bir et veya balığın, doldurularak sarılması ve rulo edilmesi: [French] a thin slice of meat, like a scallopine, which is stuffed and rolled. These may also be made of fish or vegetables.

Paysanne/Sebzeleri 1cm çapında yada ince dilimler halinde kesilme işlemi: French name a variety of vegetables cut in a small square, usually about 1/4". Used in soups or garnish for meats and seafood.

Petit four/Yemek sonrası kahve veya çayla servis edilen, ufak kek-çikolata-kurabiye tarzında atıştırmalıklar: Small bite-size cakes, petits fours are usually square or diamond-shaped. They're typically coated with icing and decorated.

Piemontaise, a la/Fransız mutfağında kalıpla basılmış ve dilim trüfle harmanlanmış risotto tamamlayıcı: À la Piemontaise means that a dish comes with white truffles.

Pigeon/Güvercin: A widely distributed bird that is normally eaten only when young. Squabs are young pigeons that have never flown are therefore very tender. Squabs are normally under a pound and about 4 weeks old. May be prepared like chicken.

Pilchard/Ateş balığı sardalya: A small, southern European, marine fish, *Sardina pilchardus*, related to the herring but smaller and rounder.

Pommes au four/Pişmiş elma: [French] Baked apples.

Pork/Domuz eti: The flesh of domestic swine. Today's pork is leaner (1/3 fewer calories) and higher in protein than a decade ago. And with improved feeding techniques, trichinosis has become extremely rare. Most pork is slaughtered at 6 to 9 months.

Preservative/Raf ömür uzatıcı madde: Something that preserves or tends to preserve.

R

Rabbit/Tavşan: Rabbit meat is mostly white, fine textured and mildly flavored. Domesticated rabbit is generally plumper and less strongly flavored than wild rabbits. Rabbit can be prepared in any manner suitable for chicken.

Radiation (Radyasyon)/ Sıcaklığın ısıtılacak ürüne hava yoluyla dalgalar halinde yayılarak transfer edilmesi: The energy transferred by these processes.

RDA/Günlük tavsiye edilen miktar: Recommended Daily Allowance.

Red snapper/Mercan: A saltwater fish with red eyes, reddish-pink skin and very lean, firm, white flesh. The average market weight is 2 to 8 pounds, and fresh snapper is available whole, or cut into steaks or fillets.



Remouillage/Stock yapımında kullanılan mire poix nın 2.kez kullanılması: A French word that means "re-wetting". Remouillage is a stock that is made from bones that have already been used once to make a stock. The stock is weaker than the first stock and is sometimes called "second stock". It is sometimes used for water in making another stock or is reduced to make a glace.

Rib / Loin Chop/Pirzola: A thick slice of meat, especially pork or lamb, adjacent to and often including a rib.

Rigor Motris/Hayvanların ölümünün ardından kaslarındaki biokimyasal değişiklikler sebebiyle etlerin sertleşmesi olayı. Ölüm sertliği: The stiffening of the body after death.

Rooster/Horoz: The male of domestic fowl and certain game birds; cock.

Roulade/İnce dövülmüş bir et /tavuk/balığın dolgu ile rulo edilmesi: [French] A thin piece of meat which is stuffed with a filling, secured with picks or string, then browned and baked

Royale/Garnitür olarak kullanılan ve değişik şekillerde kesilen bir çeşit tatlı krema: Custard cut into shapes and used as a garnish in soups.

Rustic/Köy usulü: Of, relating to, or living in the country, as distinguished from towns or cities; rural.

S

Sachet d'epice/Tülbetin içine maydonoz sapı, kuru kekik, defne yaprağı, tane karabiber ve sarımsağın sarılarak yemeğe lezzet vermesi için kullanılan aromatiklerdir: Cloth bag filled with select herbs used to season soups or stocks.

Salp/Çitari: A free-swimming marine invertebrate related to the sea squirts, with a transparent barrel-shaped body.

Sashimi/İnce dilimlenmiş çiğ balık, yanında wasabi, soya sos veya turpla servis edilebilir: A Japanese specialty, sashimi is raw fish sliced paper-thin, garnished with shredded vegetables and served with soy sauce, grated fresh ginger and wasabi (green horseradish). Because it's served raw, only the freshest and highest-quality fish is used.

Scald/Sulu yiyecekleri kaynama noktasına getirerek kıvam kazandırmak:

(1) To heat milk to just below the boiling point, when tiny bubbles form at the edge.

(2) To dip certain foods in boiling water. (see Blanch.).

Scorpion fish/İskorpit: Any of several tropical and temperate marine scorpaenid fishes, especially members of the genus Scorpaena, many having venomous dorsal spines.

Scotch bonnet/Yeşilimsi sarımsı ufak dünyanın en acı biberlerinden biri: A small, irregularly shaped, extremely hot chili pepper, the fruit of a variety of Capsicum chinense related to the habanero and ranging from yellow to red.

Sea bream/Çipura: Also known as "scup." These marine fish are generally lean, and coarse-grained. Sea bream is often grilled, poached, and pan-fried.

Seabass/Levrek: Any of a number of marine fishes that are related to or resemble the common perch.

Sear/Eti roast etmeden önce ocakta renginin hafifi karartıp etin suyunun içinde kalmasını sağlayan teknik: To brown the surface of meat by a short application of intense heat.


Seasoning/Ürünü tuzlayıp karabiber dökmek:

1. Traditionally, to enhance a food's flavor by adding salt.
2. More commonly, to enhance a food's flavor by adding salt and/or pepper as well as herbs and other spices

Semolina/Sarımsı, protein ve gluten oranı yüksek buğday unu. Shred: Parçalara ayırmak (örn: tavuk didikleme): Wheat which is usually more coarse than regular wheat flours. Semolina is used to make pasta, gnocchi, puddings, and a variety of confections.

Semolina (İrmik)/ Kelime anlamı irmik demektir. Ancak irmik unu yani durum buğdayı içinde kullanılır:

1. Durum wheat which is usually more coarse than regular wheat flours. Semolina is used to make pasta, gnocchi, puddings, and a variety of confections.
2. Flour produced by further grinding semolina (granules) made from durum wheat. Specialty breads sometimes call for part semolina or semolina flour. Also called pasta flour.

Semolina/Steak au Poivre/ Izgara yada sote yapılmadan önce bifteğin dövülmüş tane karabiber ile kaplanmasıyla oluşan bir Fransız tabağı: Pepper steak. Steak coated liberally with crushed peppercorns before cooking.

Sterilize/ Gıda hazırlanacak ortamın, gıdanın güvenliğini tehdit edebilecek tüm yaşayan mikro organizmalardan temizlenmesi: To destroy germs by exposing food to heat at specific temperatures.

Sterno/ Genellikle yiyeceklerin sıcak tutulmasını sağlamak için isim hakkı alınmış teneke kutu içerisinde bulunan katı yakıt. (Chafing Dish Yakıtı): Flammable hydrocarbon jelly packaged in a small can for use as a portable heat source for cooking.

Stacked ice/Kalıp buz: Stacked: (of a number of things) put or arranged in a stack or stacks Ice: the solid form of water, produced by freezing; frozen water.

Steak (Biftek)/ Porsiyonlanmış parça et: A slice of meat or fish, especially beef, cooked by broiling, frying, etc..

Steak/Biftek: A slice of meat or fish, especially beef, cooked by broiling, frying, etc..

Stock (Stok)/ Et ve kemik suyu: To shelve products or to build a display.

Sturgeon/Mersin: A name for various migratory species of fish know for its rich, high:fat flavor, firm texture, and excellent roe. Their average weight is 60 pounds, but one freshwater "Beluga" sturgeon was 26 feet long and weighed 3,221 pounds.

Sticlebeck/Dikence: A small fish with sharp spines along its back, able to live in both salt and fresh water and found in both Eurasia and North America.

Spring Roll/Egg roll'un daha ufak ve daha narin bir versiyonu. Pirinç kağıdına sarılı ve geleneksel olarak ilkbaharın ilk günü yenen bir yiyecek: Thin sheets of dough which are filled with meat, seafood, or vegetables and rolled into logs. Spring rolls are most often deep fried, though they may also be steamed. Chinese versions use wheat dough, while the Vietnamese and Thai versions use a rice paper wrapper.

Spiny lobster/Böcek: A large edible crustacean with a spiny shell and long heavy antennae, but lacking the large claws of true lobsters.



Spice Parisienne/İçerisinde beyaz biber, yenibahar, biberiye, adaçayı, defne yaprağı, karanfil, tarçın, mercanköşk, Hindistan cevizi kabuğu ve nutmeg gibi baharatların bulunduğu baharat ve bitki harmanı: The market name for a complex spice and herb blend, also called epices fines. French cooks usually make their own blends, which can vary greatly depending on the individual. In general, Spice Parisienne includes white pepper, allspice, mace, nutmeg, cloves, cinnamon, bay leaves, sage, marjoram and rosemary.

Sous vide/Bir yiyecek paketleme tekniği. Taze ürünler çeşitli tabaklar için kombine edilir. Her biri porsiyonluk paketlere konur, vakumlanır ve bu şekilde pişirilir. Piştikten sonra dondurulur ve depolanır.Yaklaşık 75 C° de 24 saat vakum poşetinde pişirme işlemi: A European food-packaging technique where a prepared product is placed in individual pouches, cooked under a vacuum and quickly chilled. Products are frozen or refrigerated until used.

Soubise/Et yemeklerinin yanında servis edilen genellikle pirinç ile yoğunlaştırılmış soğan püresi: [French] with a flavoring of pureed onion.

Sorrel (Kuzukulağı)/ Karabuğday ailesinden bir çeşit, uzun donuk gri-yeşil yapraklı ekşi, mayhoş bir tadı olan çiğ yada pişmiş yenebilen bitki: Sorrel is an herb that may be used in cream soups, omelets, breads, and other foods. Sorrel has a somewhat sour flavor because of the presence of oxalic acid.

Somen/Buğday unundan yapılan beyaz, ince ve parlak Japon eriştesi. Genellikle kuru olarak satılır ve değişik renkleri mevcuttur: White, thin and bright Japanese noodles made from wheat flour. It is usually sold as dry and available in different colors..

Sole/Dil balığı: A popular flatfish with a delicate flesh with a firm, fine texture. The best: known variety is "Dover sole" (also called "channel sole)." Much of what is sold as "sole" in the U.S. is actually a variety of flounder, which isn't a true sole.

Sodium Nitrate (Sodyum Nitrat)/ Genellikle sodyum nitrit ile birlikte gıdalarda koruyucu katkı maddesi ve renk koruyucu olarak kullanılan madde, eldeki bazı verilere göre kanserojen etkilere sebep olabileceğini göstermektedir: Generally, the substance used as preserving additive and color preservative in foods with sodium nitrite indicates that it may cause carcinogenic effects according to some data.

Sodium Alginate (Sodyum Aljinat)/ Esmer suyosunundan elde edilen bir çeşit gıda katkı maddesi: A food additive obtained from algae. It is used as a stabilizer and / or condenser especially in chocolate-containing products.

Soba; Soba noodles/Karabuğday ve buğday unundan yapılan ince, yassı ve griyimsi kahverengi bir renge sahip olan Japon eriştesi: Buckwheat noodles, brown, flat, resembling spaghetti, used in Japanese cooking. Usually served in broth.

Smoking (İsleme)/ Yiyecekleri dumana maruz bırakarak lezzetlendirme ve koruma yöntemi. İki çeşit smokin yöntemi vardır. Soğuk ve Sıcak Smoking: Method of curing foods, such as bacon or fish, by exposing it to wood smoke for a considerable period of time.

Smelt/Çamaka: A rich and oily mild:flavored fish. Popular varieties of smelt include "Eulachon" and "Whitbait."The eulachon is called the "candlefish" because Indians sometimes run a wick through their high:fat flesh and use them for candles.

Skewer/Küçük parçalar halindeki etleri yada diğer yiyecekleri şişe geçirme işlemi: A thin, pointed metal or wooden rod onto which chunks of food are threaded, then broiled or grilled.



Slurry/Niřasta ve sođuk su kullanılarak hazırlanan bir eřit bađlayıcı: A type of binder prepared using starch and cold water.

Skillet/Kızartma tavası: A frying pan.

Siu mei/inlilerin buharda piřirdikleri ortasına kıyılmış domuz ya da karides koydukları kenarları yukarı dođru yükselen açık ađızlı hamur: In Cantonese cookery: Marinated meat roasted on a spit over an open fire or in a wood-burning rotisserie oven. Originally and frequently attributive.

Simple Syrup/Eřit miktarda su ve řekerin karışımından oluşan řurup: Differentiating from natural syrups, this term refers to a solution of sugar and water. Simple syrups are made with equal quantities of water and sugar. Heavy syrup is made with twice as much sugar as water. These types of syrups are used in making sorbets, soft drinks, and for soaking cakes.

Simmer/Ocađın altının en düşük seviyeye getirmek yani tıngırdatmak: Cooking food in a hot liquid that is heated to below the boiling point (small bubbles may rise to the surface of the liquid, but the fluid is much calmer than boiling).

Shank/İncik: The shank of an animal's leg as a cut of meat.

Shuck/Yiyeceđin yenilebilir paralarının kabuđundan ayrılması: To remove the outer shells from food. Examples are clams, oysters, and corn.

Shrinkage/Yemeđin hazırlanırken yada depolaması esnasında ađırlık yada hacim kaybına uğraması. Genellikle nem kaybından dolayı gerekleşir: The amount of missing items due to poor management controls, receiving practices, shortages, spoilage, theft, breakage and other reasons.

Shred/Paralara ayırmak (örn: tavuk didiklemek): To cut into many, very fine strips or pieces.

Sweetbread/Uykuluk: The culinary term for the thymus gland of an animal. Those of veal and lamb are most commonly eaten. The pancreas is also considered a sweetbread, but its taste and texture is inferior to that of the thymus gland.

T

Tapas/ Karışık yada sade olan ayrıca sıcak yada sođuk olarak da servis edilen İspanyol bařlangıcı: In Spain, an assortment of hors d'oeuvres or cocktail snacks.

Tandoor (Tandır)/ Fıçı řeklinde topraktan yapılmış ve kömürle 425 C ye kadar ısınabilen fırın Tandır: Bu fırın eti yada açık ekmeđi birkaç saniyede piřirebilir: A method of cooking chicken or meats in Indian cuisine. The pieces of chicken are skinned, then coated in yogurt mixed with chili powder, turmeric, ginger, spices, onion and chopped garlic. After marinating overnight, the chicken is sprinkle with saffron or chili powder and cooked on a bed of embers in a special cylindrical clay oven called a tandoori.

Table d'hote (Tabldot)/ Sabit fiyatlı günlük set menü: [French] meal of a definite number of courses, selected by the restaurant for a preset price:

Taleggio/ Talfino olarak da bilinen İtalya'nın Lombardy bölgesindeki ineklerin sütünden elde edilen yumuşak peynir: A square creamy cheese from the Lombardy region of Italy, with a fat content of almost 50%. Has a mild, salty-sweet flavor, which can become pungent if left to age for too long.



Temper/Birbirinden farklı ısıdaki sıvının ısılarının birbirlerine ilaveleri ile eşitlenmesi: Technically, to moderate. In cooking, tempering most often refers to slightly warming beaten eggs, by rapidly stirring a little of the hot ingredients into them, before adding them to the hot mixture so that they will combine, stirring rapidly again, without solidifying. It also refers to the softening of a heavy mixture before folding in a whipped mixture, so that incorporation occurs without deflation.

Terrine/ Pate yapımında kullanılan toprak pişirme kabı: A deep covered baking dish, a terrine is often made of earthenware.

TDZ/ Tehlikeli sıcaklık bölgesi: 5 – 63 C derece: Temperature Danger Zone.

Troncon/ Fransızca külçe, yiyeceğin boyunun eninden daha uzun şekilde kesilmesi olarak kullanılan terim: A French term meaning a cut of flat fish taken across the bone, sometimes also applied to a similar cut taken from an oxtail.

Truffle (Trüf Mantarı, Yermantarı)/ Siyah ve beyaz olarak ikiye ayrılır. Belli başlı ağaçların kökleri etrafında yeraltında yetişen bir mantardır. Küre şeklinde, küçük, buruşuk pürüzlü bir yapıdadır: This is a tuber of unusual flavor and aroma. It is savored in Italian and French cookery, and due to its scarcity, draws a very high price. The truffle has yet to be successfully cultivated, though a fine substitute is now being grown in California. The black truffle of Perigord and the white truffle of Piedmont are highly prized for their exceptional flavors. The black truffle requires cooking to allow the flavors to be fully achieved. Conversely, the white truffle is best when shaved directly on the dish before eating. The aroma of truffles is strong enough to permeate egg shells when the two are stored together. Due to their short growing season and large demand, truffles can reach a price of up to \$800 per pound. Frozen and canned forms are more accessible, but their taste never reaches that of fresh truffles. Also, a very rich chocolate candy

Timbale/ Kalıp ile çevrilmiş şekil: A high-sided, drum-shaped mold that can taper toward the bottom. The food baked in the mold is usually a custard-based dish. It is unmolded before serving.

Tian/Yelpaze şekli: A dish of sliced vegetables cooked in olive oil and then layered in a dish and baked au gratin.

to bake/ Fırında pişirmek: To cook in the oven. While roasting is often used as a synonym for baking, the terms are actually different. Roasting describes cooking food at a higher temperature to brown the surface of the food quickly

to beat/ Çırpma, vurma: To blend a mixture of food quickly with the goal of making it smooth and adding as much air as possible.

to blanch/ Beyazlatma: To scald or parboil (meat or vegetables) so as to whiten, remove the odor, prepare for cooking by other means, etc..

to boil/ Haşlama, kaynatma: To heat water until bubbling vigorously and also to cook food in water that is bubbling vigorously. Most often, foods should be poached instead of boiled, because boiling tends to dry out and break down food too much. See definition below for poaching.

to braise/ Kızartma: To cook meat by browning it in fat, then simmering it in a covered pan with a little liquid.

to broil/ Ateşte kızartma (üstten ızgara): To cook close to a direct heat source, such as a gas flame or an electric coil. Broiling cooks food in just a couple minutes with a nice browned exterior (especially good for tender steaks).



to chill/ Soğutmak (hızlı, en soğuk): Make mixture or cooking bowl cold by placing in refrigerator or in ice.

to chop/ Doğramak: To divide into small pieces with a knife or other sharp tool.

to cook/ Pişirmek: To prepare (food) by the use of heat, as by boiling, baking, or roasting.

to cube/ Kuşbaşı doğramak: The cubic measurement (volume) of a quantity of product, calculated by multiplying its height by width by depth. Cube measurement is associated with the capacity of trucks, warehouse, backroom or shelf space.

to cut/ Kesmek: Make an opening, incision, or wound in (something) with a sharp-edged tool or object.

to dissolve/ Suda eritmek: Stirring a dry substance into a liquid until solids are no longer remaining. (For example, stirring sugar into water, yeast into water, etc.).

to drain/ Süzmek, boşaltmak: To remove liquid from, pour off, sometimes with the use of a strainer or colander.

to dust/ Tuz gibi serpmek, ekmek: To lightly sprinkle a baked product or surface with powdered sugar, flour, or meal.

to flour/ Una batırmak: 1. (used as a verb) To lightly sprinkle or coat with flour. 2. A powdery substance made by milling wheat, corn, rye or other grains that are available in various degrees of fineness.

to fry/ Kızartmak: Cooking food in hot fat-sauteing, stir-frying, pan-frying, and deep-frying; a dry-heat cooking method.

to garnish/ Süslemek: To present dishes with visual and flavor enhancement using additional edible elements. Common are herbs like parsley sprigs and fruit like thin slices of lemons.

to glaze/ Fırında üzerini kızartmak: To brush a food with sauce, icing, or other topping to create a shiny surface. Meat is often coated with sauce and browned in the oven for a couple minutes to create the glaze.

to grate/ Rendelemek: To break up a piece of food into smaller pieces by abrading it against a rough, irregular surface as in a hand grater or a food processor.

to grill/ Izgarada pişirmek (alttan ızgara): To cook above a heat source, such as traditional wood coals or charcoal, in the open air.

to grind/ Öğütmek: To reduce to particles by cutting or crushing.

to knead/ Yoğurmak: To manipulate with a pressing motion accompanied by folding and stretching.

to lard/ Yağlamak: To introduce fat to lean meat by threading slivers of bacon or salt pork through it. Or to thread vegetables into the meat. Larding with vegetables gives the meat a contrast of color plus the addition of flavor. This practice is not used as often now because of the higher quality of meat available.

to mash/ Ezmek: To crush, beat or squeeze food into a soft state by using a fork or a masher.

to melt/ Ateşte eritmek: Heating a solid food such as butter or sugar until it is liquid.

to mince/ Kıymak: To cut into very fine pieces using a knife, food grinder, blender or food processor.

to mix/ Karıştırmak: To combine ingredients in any way that affects a distribution.

to pare/ Kabuğunu keserek soymak: To cut off the outside covering. Pare is applied to potatoes, apples, etc.

to peel/ Kabuğunu çekerek soymak: To strip of the outer covering. Peel is applied to oranges, grapefruit, etc.



to poach/ Suda pişirmek haşlamak: To cook in a hot liquid, using precautions to retain shape. The temperature used varies with the food.

to puree/ Püre yapmak: A thick soup made from a pureed vegetable base. To finely blend and mash food to a smooth, lump-free consistency. You can puree foods in a blender, food processor, or food mill.

to reduce/ Kaynatmak: To boil a liquid until a portion of it has evaporated. Reducing intensifies the flavor and results in a thicker liquid.

to reheat/ Yeniden ısıtmak: Heat (something, especially cooked food) again.

to roast/ Fırında kızartmak: To cook in an uncovered pan in the oven to produce a well-browned exterior and a moister, cooked interior. During roasting, no liquid (such as water or wine) comes into contact with the food.

to roll/ Rulo yapmak: To coat lightly with a powdery substance; to dredge.

to sear/ Çok kızgın ateşte çevirerek kızartmak: To prepare meat by browning it rapidly with fierce heat to seal in the juices and flavor of the meat.

to sift/ Elemek: To shake through a fine sieve, often to combine dry ingredients like flour and sugar.

to skewer/ Şişte pişirmek: A thin, pointed metal or wooden rod onto which chunks of food are threaded, then broiled or grilled.

to skin/ Derisini soymak: To remove the skin of a food, such as poultry or fish, before or after cooking.

to slice/ Dilimlemek: To slice is to cut into even slices, usually across the grain.

to spice/ Baharatlamak: The seeds and skin of plants (berries, bark, fruits, unopened flowers) used to flavor foods. Unlike herbs, spices are almost always dried.

to spread/ Yaymak:

a) Distributing a product/ingredient in a thin layer over the surface of another product.

b) A fat sold in stick form or in tubs that is less than 80 percent fat.

to sprinkle/ Serpmek: Scattering particles of sugar or toppings over a surface, like frosting, cake or bread.

to squeeze/ Sıkmak: to press forcibly together; compress

to steam/ Buğuda pişirmek: Exposing food directly to steam to cook it, usually by placing it in a basket or rack above a boiling liquid in a covered pan; a moist cooking method.

to stew/ Hafif ateşte kaynatmak: To simmer food in a small amount of liquid.

to strain/ Süzmek: To pass a liquid or moist mixture through a colander, sieve or cheese cloth to remove solid particles.

to stuff/ Doldurmak, sarmak: To fill a cavity in food with another food.

to taste/ Tadına bakmak: Common reference to adding salt and pepper to a recipe according to personal taste. Start with a small amount, taste and adjust as necessary

to thicken/ Kalınlaştırmak: The process of making a liquid substance dense by adding a thickening agent (ex. flour, gelatin) or by cooking to evaporate some of the liquid.

to toast/ Yüzünü hafifçe kızartmak: Most commonly, to brown using a dry heat source such as an oven or toaster. However, many recipes call for toasting seeds, nuts, grains or spices before mixing with other ingredients to add flavor. They may be toasted in an oven or in a skillet, with or without oil, using a low heat, stirring or tossing often, until nicely browned, being very careful not to burn.



to toss/ Kavurmak: To combine ingredients by gently turning over until until blended. Most commonly refers to a salad, but is used for many other preparations. The easiest and most efficient way to toss is with a good pair of tongs. Alternately, two spoons, forks or one of each may be used.

to whip/ Telle köpürtmek: To beat rapidly to incorporate air and increase volume. Generally applied to cream, eggs, and gelatin dishes.

Tortilla/ Yuvarlak ince mayasız Meksika ekmeđi. Buğday unundan ve domuz yağından yapılır ve yuvarlak tavalarda pişirilir: [Latin American] a very thin Mexican bread made of corn or wheat flour. They are served both soft and fried. A round, flat unleavened bread made from a dough of wheat flour or corn flour; the staple of all Latin American cookery.

Trotter/ Paça: The foot of an animal, especially of a sheep or pig, used as food.

Tongue/ Dil: The tongue of an animal, as an ox, beef, or sheep, used for food, often prepared by smoking or pickling.

Tripe/ İşkembe: The stomach lining of beef, pork, or sheep. Beef tripe is the most commonly available. Tripe is tough and requires long cooking. It is the prime ingredient for menudo (tripe soup).

Trout/ Alabalık: A delicately flavored fish that belongs to the same family as salmon and whitefish. Most are freshwater, but some are marine (sea trout). The very popular "rainbow trout" has been transplanted from California to many different countries.

Trussing/ Etin formunun bozulmaması için yapılan bağlama işlemidir: To tie or skewer meat into a neat shape before cooking.

Turkey/ Hindi: An American game bird from the pheasant family that has been domesticated. Self: basting turkeys have been injected with butter or vegetable oil

Q

Quail/Bıldırçın: A small game bird of the partridge family that resembles a small, plump chicken. Known also as "bobwhites" and "partridges." The flesh is white and delicately flavored. Most quail today are raised on bird farms.

Quenelle/Oval şeklinde sunum: A poached dumpling, usually made of meat or fish.

Quenelle oval/Kaşık Şekli: figure of oval with spoon.

X

Xanthan Gum/Mısır şurubundan elde edilen, kalınlaştırıcı, bağlayıcı ve sabitleyici özelliđe sahip bir katkı maddesi: Produced from the fermentation of corn sugar. It is most commonly used as a stabilizer, emulsifier and thickener. Xanthan Gum is made from a tiny microorganism call Xanthomonas Carmpestris and is a natural carbohydrate. It is also a substitute for gluten and to give volume to breads and other gluten-free baked goods. Xanthan gum can be added to liquids such as salad dressings, gravies, sauces, sour cream, yogurt and even ice cream to give them a creamy smooth texture. It also has the unique ability to hold particles of food together, making it a good stabilizer



Y

Yuzu/Turunçgiller ailesinden bir meyve. Çin ve Tibet bölgesine özgü, sarımtırak - yeşil renkte kabuğu olan, asidik bir tada sahip ve birçok çekirdeği olan bir meyve türü: A citrus fruit about the size of a golf ball, a hybrid of a primitive citrus called Ichang papeda and a mandarin, which grows on tall trees in Japan and has a strong sour flavour. Its rind and juice are a popular ingredient in Japanese cookery.

Yeast (Maya)/ Hamur işlerini ve ekmekleri havalandırmada kullanılan bir mikroskopik bitki. Maya: In baking, yeast refers to a single-celled fungi in the species *Saccharomyces cerevisiae*, which ferments sugar. The by-products of this fermentation are principally carbon dioxide and alcohol. The carbon dioxide raises or expands the bread dough. Always use a thermometer to measure liquid temperature before adding it to or with the yeast. Home baking yeast may be active dry or fast-rising. Fresh or compressed yeast also may be available in some supermarkets' refrigerator case. One-quarter ounce dry yeast is about 2? teaspoons and equals one 0.6-ounce cake of compressed fresh yeast.

Yolk/Yumurta sarısı: The yellow and principal substance of an egg, as distinguished from the White

U

Ume-boshi/ Japon erik turşusu, tuzlu mayhoş bir tadı ve tozlu pembe bir rengi vardır: (in Japanese cuisine) a pickled ume fruit, having a distinctive sour and salty flavor.

Umami/ 5 ana duyudan biri olan tat alma duyusu içerisinde yer alır. Protein'in tuzlu tadını ifade eder: A category of taste in food (besides sweet, sour, salt, and bitter), corresponding to the flavor of glutamates, especially monosodium glutamate.

V

Veal/ Dana eti: Meat from calves slaughtered when younger than 9 months (usually at 8-16 weeks); has a lean, light pink flesh, delicate flavor and tender, firm texture.

Veal/9 aydan önce kesilmiş dana etine verilen isim: Meat from calves slaughtered when younger than 9 months (usually at 8-16 weeks); has a lean, light pink flesh, delicate flavor and tender, firm texture.

Vegan/Et ve hayvansal hiçbir ürünü tüketmeyen vejetaryenlere verilen isim: Vegans do not eat any animal-derivative foods including butter, cheese, eggs and milk.

Vegetarian/Öncelikle yada sadece bitki ve sebzelerle beslenen kişi: A person who does not consume animal flesh or, in some cases, any animal byproducts. Vegans do not eat any animal-derivative foods including butter, cheese, eggs and milk. Ovo-lacto vegetarians allow such animal-related foods, but do not eat meat. Some vegetarians will eat fish and/or poultry, but no red meat.

Venison/Geyik eti: This term covers the meat from antelope, caribou, elk, deer, moose, and reindeer. Venison is probably the most popular large game meat eaten today.

Vichy, a la/içerisinde havuç bulunan ve etin yanına koyulan bir çeşit garnitür: [French] A kind of garnish with carrot.



Vol-au-vent/Konik şekilde hazırlanmış ve ortası boş olan milföy hamuru lezzetli karışımlarla doldurulur ve üzerini hamurla kapatılır: [French] a large round pastry case which is filled with a sauced mixture of meat, seafood, or vegetables then topped with a pastry lid. A small puff paste shell with various fillings.

W

Wafer/ Tatlı yada baharatlı, çok ince çıtır kurabiye yada kraker: A thin, crisp cake or biscuit, often sweetened and flavored.

Walk-in/İçerisinde düşük ısılara uygun ayarlanabilir rafların bulunduğu ve yiyeceklerin istiflendiği, izole edilmiş geniş bir oda yada bir kutu: These are simply refrigerated spaces that are so large you can walk into them. Like a large refrigerated walk-in closet, they have shelves on either side and are used for the extended storage of bulk food items such as large boxes of vegetable or fruit, or for the shorter-term storage of batch prepared foods

Whisk/Değişik ölçülerde ve kalınlıklarda olabilen çırpma teli. Çırpılan yiyeceklere hacim kazandırmak için kullanılır: To mix to the specified state with a wire beater, also called a whisk. Whisking can refer to blending, beating, emulsifying, or whipping, depending on the recipe.

Wok/Asya kökenli derin tava cinsi: A round-bottomed pan popular in Asian cooking.

Woodcock/ Çulluk: Either of two plump, short-legged migratory game birds of variegated brown plumage, the Eurasian Scolopax rusticola and the smaller American Philohela minör.

Z

Zest/Meyvelerin dış kabuklarını ince dilimler halinde kazımak: The fragrant, flavorful, thin, outer skin of citrus fruit which is removed with a citrus zester, vegetable peeler, or paring knife and used to contribute flavor to baked goods.





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