

Vedette	Domaine	Catégorie grammaticale	Définition	Source(s) de la définition	Note technique	Source(s) de la note technique
to carve	gastronomy	verb	To cut or slice cooked meat, poultry, fish, or game into serving-size pieces.	MILLER, Jan. <i>Better Homes and Gardens New Cook Book</i> . 2006. Page 16.		
to clarify	gastronomy	verb	To melt slowly fat, butter, insofar as the clear yellow liquid rises, being separated from the solids which settle on the bottom of the pan.	Inspired from: ROUPE Diane. <i>The Blue Ribbon Country Cookbook</i> . 2009. Page 4.	This is usually accomplished by skimming the surface of the liquid as it is heated.	RECIPETIPS. In: <i>Clarify [online]</i> . Available on: http://www.recipetips.com/glossary-term/t--35333/clarify.asp Consulted on : March 28th 2018.
to deglaze	gastronomy	verb	To loosen brown bits from a pan by adding a liquid, then heating while stirring and scraping the pan.	DICTIONARY OF COOKING TERMS. Christine Glade. In: <i>Good Housekeeping [online]</i> Available on: http://www.goodhousekeeping.com/food-recipes/cooking/tips/a16958/dictionary-cooking-terms/ Consulted : March 25th 2018.	The flavorful mixture produced by deglazing can be used to make a sauce.	THE SPRUCE. Danilo Alfaro. In: <i>Deglazing: An Exciting and Useful Culinary Trick [online]</i> . Available on: https://www.thespruce.com/what-is-deglazing-995769 . Consulted on : March 28th 2018.
to dress	gastronomy	verb	To prepare an animal for cooking.	BOCUSE Paul Institution. <i>Institute Paul Bocuse Gastronomique: The definitive step-by-step guide to culinary experience</i> . 2016. Page 446.	A dressed fish have had their viscera, head, tail, and fins removed. A bird, for example, would be plucked, signed and gutted.	MARXFOOD RECIPES. In: <i>Whole Fish Terms [online]</i> . Available on: http://marxfood.com/a-guide-to-fish-terminology/ Consulted on : March 27th 2018. BOCUSE Paul Institution. <i>Institute Paul Bocuse Gastronomique: The definitive step-by-step guide to culinary experience</i> . 2016. Page 446.
to fillet	gastronomy	verb	1. To remove the bones from meat or fish. 2.To cut a fish from one side without keeping the bones or the skin. A fillet meat may be a whole side or a part of a side. It is boneless and often skinless.	Inspired from TUSCANY TONIGHT BY MARCHESI DE' FRESCOBALDI. In: <i>Cooking Terms [online]</i> . Available on: http://www.tuscanytonight.com/Pages.php?Page=Cooking-Terms Consulted on : March 24th 2018. LYNCH Francis T. <i>The Book of Yields: Accuracy in Food Costing and Purchasing</i> . 2007. Pages 109, 117.	Fish fillets are cut along the entire side of the fish, removing the meat from the spine and most of the bones.	MARXFOOD RECIPES. In: <i>Whole Fish Terms [online]</i> . Available on: http://marxfood.com/a-guide-to-fish-terminology/ Consulted on : March 27th 2018.
to grease	gastronomy	verb	To rub the interior surface of a cooking dish or pan with shortening, oil, or butter to prevent food from sticking to it.	DICTIONARY OF COOKING TERMS. Christine Glade. In: <i>Good Housekeeping [online]</i> . Available on: http://www.goodhousekeeping.com/food-recipes/cooking/tips/a16958/dictionary-cooking-terms/ Consulted on : March 25th 2018.		
to pare	gastronomy	verb	1. To remove the outermost skin of a fruit or vegetable. 2. To peel or trim a food, usually vegetables.	Inspired from GLOSSARY OF COOKING TERMS. The Dean Family. In: <i>Alpha Nu Omega . [online]</i> Available on: https://www.d.umn.edu/~alphanu/cookery/glossary_cooking.html Consulted on: March 26th 2018. CHEF Chet. <i>I can't cook, but... I can learn</i> . 2010. Page 95.	This is usually done with a peeler or a short knife known as a paring knife.	DAMN GOOD RECIPES. In: <i>Pare [online]</i> . Available on: http://www.damngoodrecipes.com/glossary/39_pare.html . Consulted on: March 28th 2018.
to stir	gastronomy	verb	To move a utensil, usually a spoon, through a liquid or a pliable mixture, principally in a circular motion around a bowl or pan, for the purpose of mixing ingredients or preventing a mixture from sticking to the bottom of a pan during cooking.	ROUPE Diane. <i>The Blue Ribbon Country Cookbook</i> . 2009. Page 10.	To combine ingredients completely or to keep the mixture moving so that it heats evenly as it cooks.	KIDSPOT. In: <i>40 common cooking terms [online]</i> . Available on: https://www.kidspot.com.au/kitchen/articles/cooking-tips/40-common-cooking-terms . Consulted on; March 28th 2018.
to strain	gastronomy	verb	To separate solid things from a liquid by pouring the mixture through something with very small holes in it.	Inspired from LONGMAN DICTIONARY OF CONTEMPORARY ENGLISH ONLINE. In: <i>Strain in Cooking Topic [online]</i> . Available on: https://www.ldoceonline.com/Cooking-topic/strain_2 . Consulted on : 24th March 2018.	When a food item is strained , the contents are poured through a sieve, a perforated utensil or a fine-meshed cheesecloth.	RECIPETIPS. In: <i>Strain [online]</i> . Available on: http://www.recipetips.com/glossary-term/t--35333/strain.asp .Consulted on: March 28th 2018.
to vandyke	gastronomy	verb	Verb used to describe the process of cutting zig-zag patterns around the circumference of a lemon or other fruit to create a decorative garnish.	Inspired from CHEF TALK. In: <i>Cooking Terms: Vandyke [online]</i> .;Available on: https://cheftalk.com/ams/vandyke.27438/ . Consulted on : 25th March 2018.	This is often done as a decoration for lemons, oranges, or tomatoes.	DAMN GOOD RECIPES. In: <i>Vandyke [online]</i> . Available on: http://www.damngoodrecipes.com/glossary/39_vandyke.html .Consulted on: March 28th 2018.

Contexte	Source(s) du contexte	Collocations	Equivalent français	Note de traduction français	Equivalent allemand
"The shank end of a half ham is not difficult to carve as the butt end, because the bone is round and the carver can see it from the face side."	HINES Duncan. <i>Adventures in Good Cooking</i> . 2014. Page 251.	to <i>carve</i> a chicken to <i>carve</i> a shank	lever	The term to <i>carve</i> does not include the large number of fields that the French word stands for.	filetieren filieren
"Take popcorn to another level with clarified butter. Enjoy a Spinach and Feta Dip that stays warm from the residual heat of the pan. Plus pastas that come together in one skillet [...]."	SHUMSKI, Daniel. <i>Will It Skillet?: 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet</i> . 2017. Page 51.	to <i>clarify</i> fat to <i>clarify</i> butter to <i>clarify</i> a sauce	clarifier	The process of <i>clarifying</i> is less chemical than in French, while it remains concretely the same. The goal is to change both the aspect and the composition of the ingredients by heating them.	klären
"To deglaize means to swirl a liquid in a sauté pan or other pan to dissolve cooked particles of food remaining on the bottom."	GISSLEN Wayne, GRIFFIN Mary Ellen. <i>Professional Cooking For Canadian Chefs</i> . 2006. Page 167.	to <i>deglaize</i> a pan	affranchir	In English, this verb does not include the use of salt to clean the pan, whereas the French verb does.	einbrennen
"A dress fish has been cleaned and scaled." "Perhaps you prefer not to kill, dress , and cut up an animal, a bird, or even a fish."	KNIGHT John B., KOTSCHEVAR Lendal H. <i>Quantity food production, planning and management</i> . 1979. Page 376. ASHBROOK, Frank G. <i>Butchering, Processing and Preservation of Meat?</i> 2012. Page 7.	to <i>dress</i> a poultry to <i>dress</i> a meat	habiller	The term has a similar meaning with its French equivalent, however it does not have manyfold meaning like to dress.	vorbereiten
"Whether you need to fillet a salmon, skin a trout, [...]"	CAIRN Nick. <i>Fish and tips</i> . 2006	to <i>fillet</i> a fish to <i>fillet</i> a piece of meat	lever (pour le poisson, mais aussi dans une moindre mesure pour la viande)	The French term "lever" includes also the fact of cutting pieces from fruits, like citrus fruits.	filetieren filieren
"Use cooking oil spray to grease the pan openings. Rubbing the pan with butter or oil does not keep the popovers from sticking as well as the cooking spray does."	KLIVANS Elinor. <i>Fearless Baking: Over 100 Recipes That Anyone Can Make</i> . 2010.	to <i>grease</i> the pan to <i>grease</i> the dish	chemiser	In their meanings, the French and English terms are very similar.	auslegen
"Adult can pare apples, or depending on age of child, show child how to pare , making the peelings as thin as possible."	HOUTS Amy. <i>Cooking Around the Calendar with Kids: Holiday and Seasonal Food and Fun</i> . 2002. Page 28.	to <i>pare</i> fruit to <i>pare</i> peaches to <i>pare</i> rhubarb	parer	This verb is more specific than its French equivalent, as it only refers to fruits and vegetables. In French, it includes fruits, vegetables, meat, fish.	parieren
" Stirring the sauce is an actual art form not well-known by the outside world. We are taught to stir the sauce clockwise, never counter-clockwise."	AGUIRRE MONTANINO, Sandy. <i>Ancestry Magazine, November-December 2003, The original Recipe</i> . 2003.	to <i>stir</i> a sauce, to <i>stir</i> a liquid to <i>stir</i> a blend	vanner	This verb is less precise than its French equivalent, as it only refers to the action of mixing ingredients to make a homogeneous blend, whereas the verb "vanner" finds its interest and own specificity in avoiding the constitution of a skin or crust on the surface of the blend.	
"When the sugar is dissolved, strain the lemonade through a fine sieve, or piece of muslin, and, when cool, it will be ready for use [...]."	BEEON Isabella. <i>The Campaign for Domestic Happiness</i> . 2011. Page 111.	to <i>strain</i> a sauce to <i>strain</i> a cocktail to <i>strain</i> a liquid	fouler	Although the English verb does not imply the use of a spoon in order to make the mixture go through the strainer, it also evokes the idea of turning a thick mixture into something thinner or lighter.	absehen
" Vandyke is a culinary term inspired by 17th-century painter Vandyke's portraits of men with pointy v-shaped beards. It's the verb used to describe the process of cutting a zig-zag pattern around the circumference of a lemon to create decorative lemon half garnishes to dress up fish platters and other plates. It's easier than it looks to vandyke a lemon and shows your guests that you care."	<i>Inspired from COOKTHING. In : What does it mean to vandyke a lemon. [online]. Available on: http://www.cookthink.com/blog/2009/01/what-does-it-mean-to-vandyke-a-lemon/ . Consulted on : March 19th 2018.</i>	to <i>vandyke</i> a lemon	historier	As the verb to <i>vandyke</i> is specific to a cultural aspect absent in the French vocabulary, the linguistic link is clearer between its rival expression: to cut in wolves teeth and its French equivalent. Nevertheless, to <i>vandyke</i> means the same as "historier" does.	sterförmig schneiden

Note de traduction allemand	Concurrent(s)	Note linguistique	Terme associé	Hyperonyme	Hyponyme	Tout	Partie
This term can be used for meat, fish, poultry, but also citrus fruits.	to cut to slice	The term also includes the sculpture field. A carver logically refers both to the tools used for cutting meat (such as knives, blades), and to the person who sculpts minerals.	Meat Fish				
		This term must not be mixed up with its usual meaning.	Sauce Butter				
Sometimes with salt.	To season		Pan				
The German term is less technical, it only means to prepare.	To coat	The term to dress has a more common meaning, which concerns clothing and in a more general way, to put pieces of fabric on the body (like plasters) the term also refers to the military organisation of the troops. It eventually has another meaning in the field of gastronomy, as it consists coating a dish with a sauce or salad.	Meat Fish		to pluck to signe to eviscerate to scale		
Can be used for meat, fish, poultry, but also citrus fruits.		The term has two different orthographies: with one or two « l ». Yet the meaning remains identical, and can both refer to meat and fish.	Meat Fish				
The German term is less specific than the French one, because it means that you have to cover the container's bottom in an undefined way to avoid it sticks while baking in the oven. So in German, you have to specify what you will use to cover it (baking paper, fat...). In German, it can also mean to spread the batter in the baking pan.			Baking pan				
The German term can be used only for meat.	To dress To core To cut To fillet		Meat Fish Fruits Vegetables				
The equivalent of "vanner" doesn't exist in German. It is replaced by "rühren", less specific, which only means to stir.	To stir in to mix in.	The term to <i>stir</i> is rather common. It can be used with the preposition in to make clearer the idea the operation is conducted thanks to a cooking container.	Sauce Cream				
As in English, there is no mention of a spoon.	To sieve	The term has many different meanings. It refers to the action of twisting a joint or pulling a muscle, and in a figurative way, to undergo a tough situation. As a noun, it especially evokes sections, tuning or chords in music.	Sauce Soup				
The German term is less technical than the French one because the specificity of this cutting technique is conveyed thanks to an adverb which means that it is in a star shape.	To cut a lemon in wolves teeth or <i>dents de loup</i>	The term <i>to vandyke</i> is not currently used, but have cultural roots. It remains a very technical word, that not everyone is aware of. Its rival term would be more appropriated in an everyday life situation.	Lemon Tomato				