

LES VERBES DE LA CUISINE

-A-

abaisser (la pâte au rouleau)	to roll out (the pastry)
absorber	to absorb
accommoder	to do up (une sauce) to dress (une salade) to season
accompagner	to go with (something) to accompany
additionner	to add (up)
additionner de	to augment with
agiter	to shake
aider	to help
aiguiser (un couteau)	to sharpen (a knife)
aimer	to like
allonger/détendre (une sauce)	to extend (a sauce)
allumer	to turn on (four) to light up (feu)
alterner	to alternate
aplatir	to flatten
aromatiser	to aromatize / to flavour (with)
arrêter	to stop
arroser	to baste (le rôti)
assaisonner	to season (with)
attacher	to attach
attendre	to wait
avoir besoin de	to need / to require

-B-

badigonner (de)	to brush over (with)
barder	to lard
battre	to beat to whisk up (blancs d'œufs en neige)
beurrer	to butter
blanchir	to whiten / to blanch
boire	to drink
bouillir	to boil
braiser	to braise
broyer	to grind
brûler	to burn

-C-

cailler (lait)	to curdle (milk)
caraméliser	to caramelize

casser	to break
chauffer	to heat (up) / to warm (up)
chauffer au bain marie	to heat in a double boiler
	to heat in a "bain-marie"
chercher	to look for
coller	to stick
colorer	to colour
commencer	to start / to begin
concasser	to crush / to grind
condimenter	to season / to condiment
confectionner	to prepare / to make
confire	to candy / to crystalize
conserver	to keep
contenir	to contain
couper	to cut
couper grossièrement	to cut coarsely
couper menu	to cut finely
couper en dés	to dice
couper en lanières	to shred / to cut into thin strips
couper en rondelles	to slice
couper en tranches	to slice
couvrir	to cover (with)
creuser	to hollow (out) / to scoop out
cuire	to cook
cuire à la cocotte	to pot roast
cuire à la vapeur	to steam
cuire à l'étouffée	to stew
cuire au four	to bake
cuire en ragoût	to stew
cuisiner	to cook

-D-

débarrasser	to remove
déborder	to boil over / to overflow
décanter	to decant
décongeler	to thaw / to defrost
décorer	to decorate
décortiquer (crevettes roses)	to shell (prawns) / to husk
découper	to cut (up) / to carve
déglacer	to deglaze
dégorger (faire -)	to soak in water (viande)
	to sweat with salt (concombre)
dégraissier	to remove the fat

déguster (un vin)	to taste (a wine)
(un repas)	to enjoy (a meal)
délayer	to mix (up) with liquid
démouler	to turn out (from the mould)
dénervé	to remove the nerves
dénoyauter	to stone (GB) / to pit (US)
dépasser	to exceed
dépecer	to cut up
dépêcher (se-)	to hurry (up)
désosser	to bone (out)
dessécher	to dry
devenir	to become
digérer	to digest
diluer	to dilute
diminuer	to reduce
disposer	to arrange / to set out
dissoudre	to dissolve
diviser	to divide
donner	to give
doréer	to colour
	to cook golden brown
dresser (une table)	to set up / lay / arrange a table
durer	to last

-E-

écailler	to scale (poisson)
écaler	to shell (œufs)
éclaircir	to clear (soup)
	to thin (with milk or water)
écosser	to shuck (petits pois) / to shell
écouter	to listen
écraser	to crush / to squash
écrémer	to skim
écumer	to skim
écume	scum / froth
édulcorer	to sweeten
effeuiller	to remove the leaves from
effiler	to shred (amandes, légumes)
	to string (haricots)
effriter	to flake
égoutter	to drain
éliminer	to eliminate
emballer	to wrap (up)

émietter	to crumble
émincer	to slice thinly / to cut into ...
émonder	to clean / blanch
empêcher	to prevent (from)
enduire	to smear (with)
	to coat with
enlever	to remove
enrober	to coat (with)
enrouler	to roll (up)
envoyer	to send
épaissir	to thicken
épépiner	to seed
éplucher	to peel / to pare
équeuter	to remove the stalk
essuyer	to wipe
étaler	to spread (out) / to lay (out)
éteindre	to turn off / to switch off
étendre (la pâte)	to roll out the pastry
étuver	to stew (cook in own steam)
évaporer	to evaporate
évider	to clean out gut (poisson)
	to scoop out
	to core (pommes, poulet)
éviter	to avoid
extraire	to extract

- F -

faire	to do / to make
faire attention	to be careful
faire frémir	to simmer
faire la vaisselle	to do (to wash) the dishes
faire revenir	to brown / fry gently
farcir	to stuff
fariner	to flour
ficeler	to tie up with string
figer	to curdle (un liquide)
filtrer	to filter
finir	to finish
flamber	to flame / "flamber"
	singe (volaille)
fondre	to melt
former	to form / to shape (into)

former des grumeaux	to curdle (to go lumpy)
fouetter	to whip
	to whisk (crèmes, blanc d'œufs)
fourrer (de)	to fill (with)
frapper	to chill (champagne, vin)
frire (faire frire)	to fry (to deep fry)
frotter	to rub
fumer	to smoke

- G -

garder	to keep
garnir	to garnish with/ to decorate
gaspiller	to waste
gâter	to spoil
geler	to freeze
goûter	to taste
glacer	to ice / to glaze / to frost (un gâteau)
graisser	to grease / to oil
gratiner	to gratinate
griller (du pain)	to toast (bread) / to grill
grumeler (se)	to curdle

- H -

hacher	to mince (avec un appareil)
	to chop (au couteau)
homogénéiser	to homogenize
huiler	to oil
humecter	to moisten / to dampen

- I -

imbiber	to imbibe
incorporer	to incorporate
infuser	to infuse
introduire	to insert

- L -

laisser	to leave / to let / to allow to
larder	to lard
laver	to wash
lever	to rise (gâteaux)

lier to bind / to thicken (une sauce)
lisser to smooth

- M -

macérer to macerate
malaxer to steep
malaxer to knead (la pâte)
malaxer to work (le beurre)
manger to eat
manquer to fail (ne pas réussir)
mariner to lack (ne pas avoir)
mélanger to mix / to blend / to combine (ingrédients)
mesurer to measure
mettre to put / to set
mettre de côté to put (set) aside
mettre en réserve to store
mettre la table to lay / set the table
mijoter to simmer (cook over low heat)
mitonner to simmer
monder to remove the skin by boiling
monder to hull / to husk (décortiquer)
monter to work up
monter des blancs d'œufs en neige to whisk up egg whites
montrer to show
moudre to grind / to mill (café, poivre)
mouiller to add liquid / to moisten / to wet
mouler to mould / to shape
moutarder to flavour with mustard

- N -

napper to coat / to cover with sauce
négliger to neglect
nettoyer to clean
noircir to blacken
nourrir to feed

- O -

obtenir to get / to obtain
s'occuper de to look after / to take care of
orner to decorate (with)
ôter to take off / to remove

oublier to forget
ouvrir to open

- P -

paner to coat with breadcrumbs
parsemer to sprinkle
partager to share / to divide
passer to strain
passer au tamis to sieve (through a sieve)
to sift
pasteuriser to pasteurize
payer to pay
peler to peel
perdre to lose
persiller to sprinkle with chopped parsley
peser to weigh
pétrir to knead (la pâte)
piler to pound
piquer (de) to lard (with)
to stick (ail, clou de girofle)
placer to place
plier to fold
pocher to poach
poêler to fry
poivrer to pepper
porter to carry
porter à ébullition to bring to the boil
pourrir to mold / to rot / to spoil
pousser to push
préférer to prefer
prendre to take
préparer to prepare / to make / to fix
présenter to present
presser to press / to squeeze
prêter to lend
produire to produce
pulvériser to pulverize

- R -

râcler to scrape
raffermir to harden (again) / to stiffen
rafraîchir to chill / to cool

ramollir	to soften
râper	to grate (du fromage) to shred (des carottes)
réchauffer	to reheat
recommencer	to start again
recouvrir	to cover with a lid (avec un couvercle)
recouvrir de	to coat with / to top with (sauce)
rectifier (l'assaisonnement)	to correct (the seasoning)
recuire	to recook
réduire	to reduce
refroidir	to cool off
régaler (se -)	to have a delicious meal to have a slap up meal (GB)
regarder	to look
régler (la température)	to regulate (the temperature)
relever (une sauce)	to season / to spice
remarquer	to notice
remettre	to put back
remplacer	to replace
remplir	to fill
remuer	to stir (un liquide)
renverser	to spill / to turn upside down (a cream) to knock over (faire tomber)
replacer	to replace
réserver	to reserve
rester	to stay / to remain
retirer	to remove
retourner	to turn over (steack) to toss (crêpe, omelette)
réussir	to succeed
revenir (faire revenir)	to brown / to fry gently
rissoler	to brown / to fry
rôtir	to roast
rouler	to roll
roussir	to brown

- S -

saisir	(une viande) to fry quickly (over fierce heat)
	(une crème) to curdle
saler	to salt
saupoudrer	to sprinkle
sauter	to "sauté"

savoir	to know
sécher	to dry
secouer	to shake (up)
sentir (une odeur)	to smell (a smell)
séparer	to separate
serrer	to tighten
servir	to serve (up)
solidifier	to solidify
stériliser	to sterilize
suer	to sweat

- T -

tailler	to cut / to cut up
tamiser	to sieve / to sift
tartiner	to spread
tempérer	to moderate
tenir	to hold / to keep
tenir debout	to stand
tomber	to fall
faire tomber	to drop
faire tomber en pluie	to rain in
tourner	(une grillade) to turn over (un mélange liquide) to stir
travailler	to work
travailler la pâte	to mix (avec l'appareil) to knead (la pâte)
tremper	to soak / to dip (du pain) / to steep
tronçonner	to cut into thick slices
truffer	to garnish with truffles

- U -

user (de)	to use
	to wear out (se détériorer)
utiliser	to use

- V -

vaporiser	to vaporize
verser	to pour
vider	to empty / to gut / to clean out (poisson)
voir	to see
vouloir	to want