



Garmethoden und Schnittarten / cooking methods and cuts

Feuchthitzetechniken	Moist heat technology	on the menu	auf der Speisekarte
Pochieren	poaching / to poach	poached	pochiert
Blanchieren	blanching / to blanch	blanched	blanchiert
Sieden	boiling / to boil	boiled	gekocht
Dämpfen	steaming / to steam	steamed	gedämpft
Dünsten	stewing / to stew	stewed	gedünstet
Glasieren	glazing / to glaze	glazed	glasiert
Schmoren	braising / to braise	braised	geschmort
Trockenhitzetechniken	Dry heat technologies		
Poelieren	pot roasting /	pot roastet	poeliert
Frittieren	deep fat frying	deep fried	frittiert
Sautieren	sautéing (pan frying)	pan fried	sautiert
Braten	roasting / to roast	roasted	gebraten
Backen im Ofen	baking / to bake	baked	gebacken
Grillieren	grilling / to grill	grilled	grilliert
Rösten	toasting / to toast	toasted	geröstet
Gratinieren	gratinating / to gratinate	gratinated	gratiniert

Gemüseschnittarten

in Scheiben schneiden
hacken
in kleinste Würfel schneiden (Brunoise)
in hauchdünne Streifen schneiden (Chiffonade)
feinblättrig schneiden (Paysanne)
schnetzeln
in kleine Würfel schneiden (Jardinière)
in Streifen schneiden (Julienne)
in mittelgrosse Würfel schneiden (Macédoine)
in Stäbchen schneiden (Batonnets)
Tomaten in Würfel schneiden (concassés)
Gemüse zusammenbinden (Bouquet garni)
mittelgross, feinblättrig schneiden (Matignon)
in grosse Würfel schneiden (Mirepoix)

vegetable cuts

to cut into slices
to mince
to cut into small cubes (brunoise)
to cut into very fine strips (chiffonade)
to cut into fine slices (paysanne)
to chop roughly
to cut into cubes (jardinière)
to cut into strips (julienne)
to cut into middle sized cubes (macédoine)
to cut into sticks (batonnets)
to cut tomatoes into cubes (concassés)
to bind a bunch of vegetable together
to cut into middle sized slices (matignon)
to cut into large cubes (mirepoix)

☞ Note: The global language in all kitchens is French, therefore it makes more sense to use the kitchen language. Nobody will command you to cut carrots into small cubes, they will always call for "brunoise".



Kartoffelschnittarten

potatoe cuts

Please have a look in the folder of the second semester, you'll find the translation for all potato cuts.

Fleischstücke / -schnitte Meat cuts

Kalbfleisch

veal

Steak	steak
Kotelett	chop
Ragout	stew
Paillard	paillard
Geschnetzeltes	thin slices (strips),
Schnitzel	slice / cutlet
Mignon	medallion / tenderloin steak
Brustschnitte	veal flank strips
Fleischvogel	rolled veal
Ossobuco	ossobuco (veal knuckle slice)

Schweinefleisch pork

Haxe	shanks
Brustschnitte	spare ribs
Kotelett	chop

Lammfleisch

lamb

Rückensteak	fillet (loin chop)
Chops	rib chop
Gigotsteak	leg steak
Spießchen	skewer / kebab

Rindfleisch

beef

Porterhousesteak	porterhouse steak
Rippensteak	club steak
Doppeltes Entrecôte	double sirloin / striploin st.
Entrecôte	sirloin / striploin steak
Schmorschnitzel	carbonnade
Huftschnitzel/-steak	rump steak
Chateaubriand	chateaubriand
Filetsteak	fillet mignon
Tournedos	tournedos
Filetgulasch	fillet cubes

Kaninchen

rabbit

Rücken	loin chop
Schlegel	rabbit thighs
Filet	fillet

Geflügel

Poultry

Schenkel leg	
Entenbrust	duck breast
Pouletbrust	chicken breast
Pouletschenkel	poultry thighs