

International Journal of Human Sciences Research

Acceptance date: 18/08/2025

ENGLISH-SPANISH GLOSSARY OF TECHNICAL TERMINOLOGY IN GASTRONOMY

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GLOSARIO

INGLÉS ESPAÑOL DE
TERMINOLOGÍA TÉCNICA DE
GASTRONOMÍA

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JULIO 2025

INTRODUCTION

This English-Spanish technical glossary of Gastronomy is designed to provide a fundamental tool for students and professionals in the culinary field. It includes specialized terms, precise definitions, and contextualized examples that facilitate the understanding and correct use of technical vocabulary specific to the culinary industry. In addition to supporting effective learning, this resource also enhances the educational quality of the institution by ensuring that students acquire strong linguistic and technical skills, better preparing them for success in the globalized Gastronomy job market.

Let's get started!

ACKNOWLEDGMENTS

We extend our deepest gratitude to Instituto Superior Tecnológico Tungurahua for providing all the necessary facilities for the development of this project. Your unwavering support for our Language Center growth and encouragement of teamwork have been invaluable. This achievement would not have been possible without your commitment and dedication to fostering a collaborative and supportive environment.

BEVERAGE SERVICE

SERVICIO DE BEBIDAS



By: Bing images, IA

1. AEROPRESS

Definition: A compact, manual coffee maker that uses air pressure to brew coffee quickly.

Translation: Aeropress

Example: The Aeropress is popular for making coffee while traveling.

2. ALE

Definition: A type of beer brewed using warm fermentation, typically with a fruity and robust flavor.

Translation: Cerveza de fermentación alta/ Ale

Example: The brewery offers a selection of pale ales.

3. AMERICANO

Definition: A coffee drink made by diluting espresso with hot water.

Translation: Americano

Example: She enjoyed her Americano black, without sugar or milk.

4. BAR

Definition: A place where alcoholic drinks are served, or a counter where drinks are prepared.

Translation: Bar

Example: They spent the evening at the local bar.

5. BARISTA

Definition: A person who prepares and serves coffee drinks, often in a coffee shop.

Translation: Barista

Example: My sister is a barista at a local coffee shop.

6. BARTENDER

Definition: A person who mixes and serves drinks, especially in a bar.

Translation: Bartender

Example: The bartender prepared a mojito for the customer.

7. BEER

Definition: An alcoholic drink made by fermenting malted barley, flavored with hops.

Translation: Cerveza

Example: Craft beer has become very popular in recent years.

8. BEVERAGE

Definition: Any drinkable liquid, including water, juice, soda, coffee, tea, and alcoholic drinks.

Translation: Bebida

Example: The menu offers a variety of beverages, including cocktails and soft drinks.

9. BLEND

Definition: To mix ingredients together.

Translation: Mezclar / Batir.

Example: The bartender blended the cocktail ingredients.

10. BOTTLE

Definition: A container, typically glass or plastic, used to store liquids.

Translation: Botella

Example: The water bottles were recyclable.

11. BREWING

Definition: The process of making beer, tea, or coffee by steeping, boiling, and fermenting.

Translation: Elaboración / Infusión.

Example: Brewing coffee in the morning is part of my daily routine.

12. CAN

Definition: A cylindrical metal container used for storing liquids.

Translation: Lata

Example: The vending machine only had one can of drinking soda left.

13. CAPPUCCINO

Definition: A coffee drink made with equal parts espresso, steamed milk, and milk foam.

Translation: Cappuccino

Example: The barista topped the cappuccino with a dusting of cocoa powder.

14. CARBONATION

Definition: The process of dissolving carbon dioxide in a liquid, typically in beverages to make them fizzy.

Translation: Carbonatación.

Example: Over time, the carbonation in an open soda bottle disappears.

15. CHAMPAGNE

Definition: A sparkling wine specifically from the Champagne region of France.

Translation: Champán

Example: They toasted with a glass of champagne at the graduation.

16. CHECK

Definition: The bill given to customers at the end of a meal or service.

Translation: Cuenta

Example: He asked the waiter for the check after finishing his meal.

17. CHILL

Definition: To cool something, usually a drink.

Translation: Enfriar.

Example: The wine needs to chill before serving.

18. CIDER

Definition: An alcoholic beverage made from fermented apple juice.

Translation: Sidra

Example: She enjoyed a glass of sweet apple cider.

19. COCKTAIL

Definition: An alcoholic drink made by mixing spirits with other ingredients like juice or soda.

Translation: Cóctel

Example: At the event, they had a cocktail hour before the dinner started.

20. COASTER

Definition: A small mat placed under a drink to protect surfaces from moisture.

Translation: Posavastos

Example: She placed a coaster under her wine glass.

21. COUNTER

Definition: A flat surface where goods or drinks are prepared and served.

Translation: Mostrador

Example: She waited at the counter for her coffee.

22. CUSTOMER

Definition: A person who buys goods or services.

Translation: Cliente

Example: Loyal customers often receive discounts.

23. DECAF

Definition: Coffee or tea that has most of its caffeine removed.

Translation: Descafeinado

Example: He switched to decaf coffee in the evenings.

24. DECANTER

Definition: A vessel used to hold and serve wine or spirits, often to allow them to aerate.

Translation: Decantador

Example: The sommelier poured the wine into a decanter.

25. DECORATE

Definition: To make something look more attractive by adding items or features to it.

Translation: Decorar

Example: He likes to decorate his iced tea with fresh fruit slices.

26. DISTILLATION

Definition: The process of purifying a liquid by heating it to create steam and then cooling the steam to obtain the condensed liquid.

Translation: Destilación

Example: Distillation is an important process in the production of alcohol.

27. DRIP

Definition: Coffee made by letting hot water slowly filter through ground coffee beans.

Translation: Café de filtro

Example: Drip coffee is a staple in many American households.

28. ESPRESSO

Definition: A strong, concentrated coffee made by forcing hot water through finely ground coffee beans.

Translation: Espresso

Example: He ordered a shot of espresso to start his morning.

29. FERMENTATION

Definition: A chemical process in which microorganisms, such as yeast, convert sugars into alcohol or acids.

Translation: Fermentación.

Example: Fermentation is an essential process in making wine and beer.

30. FLUTE

Definition: A tall, narrow glass used for sparkling wines like Champagne.

Translation: Copa de flauta

Example: Flutes help preserve the bubbles in sparkling wine.

31. FOAM

Definition: A layer of tiny bubbles formed on the surface of a liquid, often milk in coffee.

Translation: Espuma

Example: The cappuccino was topped with a thick layer of foam.

32. FRENCH PRESS

Definition: A manual coffee brewing device that uses a plunger to separate coffee grounds from brewed coffee.

Translation: Prensa francesa

Example: The French press is easy to use and doesn't require electricity.

33. GARNISH

Definition: A decorative or flavorful item added to a drink or dish for presentation or taste.

Translation: Aderezo / Decoración

Example: The bartender added a lime wedge as a garnish for the cocktail.

34. GIN

Definition: A distilled spirit flavored with juniper berries and other botanicals.

Translation: Ginebra

Example: The bartender recommended a high-quality gin for the cocktail.

35. GLASSWARE

Definition: Glass items used to serve drinks, such as wine glasses, tumblers, and flutes.

Translation: Cristalería

Example: Different types of glassware improve the drinking experience.

36. HERBAL

Definition: Made from or related to plants and herbs, often used for tea or remedies.

Translation: Herbal

Example: Herbal infusions are caffeine-free.

37. HIGHBALL

Definition: A tall glass used for mixed drinks, typically holding 8–12 ounces.

Translation: Vaso alto

Example: The bartender poured the whiskey and soda into a highball glass.

38. HOSPITALITY

Definition: The friendly and generous treatment of guests or customers.

Translation: Hospitalidad

Example: Hospitality is key to running a successful café.

39. ICE

Definition: Frozen water, often used to chill drinks.

Translation: Hielo

Example: Crushed ice is ideal for making slushy cocktails.

40. INFUSION

Definition: A drink made by soaking ingredients like tea leaves, herbs, or fruits in liquid.

Translation: Infusión

Example: Fruit infusions are a refreshing alternative to plain water.

41. JIGGER

Definition: A small tool used to measure spirits for cocktails, typically with two sides for different volumes.

Translation: Medidor

Example: Bartenders use a jigger for precise measurements.

42. JUICE

Definition: A liquid extracted from fruits or vegetables.

Translation: Jugo

Example: They drank a glass of fresh orange juice to start their morning.

43. KEG

Definition: A large, cylindrical container used to store and serve beer.

Translation: Barril

Example: They brought a large keg of beer to the party to serve the guests.

44. LAGER

Definition: A type of beer fermented at low temperatures, known for its clean and crisp taste.

Translation: Lager

Example: He prefers lager over ale for its lighter flavor.

45. LATTE

Definition: A coffee drink made with espresso and a larger proportion of steamed milk, topped with light foam.

Translation: Latte

Example: Latte art has become a popular trend among baristas.

46. LID

Definition: A cover for a container.

Translation: Tapa.

Example: She placed the lid on the coffee cup to prevent spills.

47. LIQUOR

Definition: Another term for spirits, often referring to strong distilled alcoholic drinks.

Translation: Licor

Example: The store sells various types of liquor, including whiskey and tequila.

48. MACCHIATO

Definition: An espresso drink “stained” with a small amount of milk or foam.

Translation: Macchiato

Example: The macchiato was served in a small, elegant cup, with just a splash of milk on top.

49. MEASURE

Definition: To determine the size, amount, or degree of something.

Translation: Medir / Medida.

Example: The bartender carefully measured the whiskey for the cocktail.

50. MENU

Definition: A list of food and drink items available for order at a restaurant or bar.

Translation: Menú

Example: The cocktail menu has a wide range of options.

51. MIX

Definition: To combine two or more substances or elements together in a way that they become one.

Translation: Mezclar / Mezcla

Example: The bartender will mix the cocktail with vodka, cranberry juice, and a splash of lime.

52. MIXOLOGIST

Definition: A skilled bartender who specializes in crafting creative and complex cocktails.

Translation: Mixólogo

Example: Mixologists often experiment with unusual ingredients to design unique cocktails.

53. MOCKTAIL

Definition: A non-alcoholic version of a cocktail.

Translation: Cóctel sin alcohol

Example: Mocktails are a great option for designated drivers.

54. MOCHA

Definition: A coffee drink made with espresso, steamed milk, and chocolate syrup or powder.

Translation: Mocha

Example: She ordered a hot mocha with whipped cream on top as a treat for herself.

55. MUG

Definition: A sturdy cup with a handle, typically used for hot drinks.

Translation: Taza

Example: She sipped hot cocoa from a ceramic mug.

56. NAPKIN

Definition: A small piece of cloth or paper used to wipe the mouth and hands while eating or drinking.

Translation: Servilleta

Example: He used a napkin to wipe his mouth after sipping his coffee.

57. ORDER

Definition: A request made by a customer for food or drinks.

Translation: Pedido

Example: She decided to order a cocktail from the menu to enjoy with her dinner.

58. PAIRING

Definition: Combining food or drink to enhance their flavors.

Translation: Maridaje

Example: A classic pairing is wine with cheese.

59. PITCHER

Definition: A large container with a spout for pouring drinks.

Translation: Jarra

Example: The lemonade was served in a glass pitcher.

60. PORT

Definition: A sweet fortified wine from Portugal, often served as a dessert wine.

Translation: Oporto

Example: The sommelier recommended a glass of port to pair with the dark chocolate cake.

61. POUR

Definition: To make a liquid flow from one container to another.

Translation: Verter / Servir.

Example: He poured the wine into the glass.

62. PRESENTATION

Definition: The way food or drinks are arranged and displayed.

Translation: Presentación

Example: The presentation of the dessert was impressive

63. RECEIPT

Definition: A document confirming payment for goods or services.

Translation: Factura

Example: The cashier handed the customer a receipt with the coffee order.

64. RED

Definition: A type of wine made from dark-colored grape varieties.

Translation: Vino tinto

Example: Merlot is a popular red wine.

65. ROSÉ

Definition: A type of wine that has a pink color, made by allowing the grape skins to remain in contact with the juice for a short time.

Translation: Vino rosado

Example: She ordered a bottle of rosé to enjoy with her friends on the outdoor patio.

66. RUM

Definition: A distilled alcoholic drink made from sugarcane byproducts or molasses.

Translation: Ron

Example: Dark rum is often used in tropical cocktails.

67. SERVE

Definition: To present food or drink to someone.

Translation: Servir.

Example: At the event, the staff will serve champagne to guests as they arrive.

68. SERVICE

Definition: The action of helping or doing work for someone, often in hospitality or customer-focused settings.

Translation: Servicio

Example: The restaurant is known for its excellent service.

69. SHAKE

Definition: To mix by moving vigorously.

Translation: Agitar.

Example: She asked the bartender to shake her martini with extra ice for a colder drink.

70. SHAKER

Definition: A device used to mix cocktails by shaking ingredients with ice.

Translation: Coctelera

Example: The bartender grabbed the shaker to mix the ingredients for the margarita.

71. SHERRY

Definition: A fortified wine from Spain, often dry or sweet, made from white grapes.

Translation: Jerez

Example: They enjoyed a glass of sweet sherry after dinner.

72. SHOT

Definition: A small serving of a drink, typically alcohol, in a single gulp.

Translation: Chupito/Trago

Example: The bartender poured a shot of tequila

73. SIP

Definition: To drink in small amounts.

Translation: Sorber / Beber a sorbos.

Example: She took a sip of her coffee.

74. SMOOTHIE

Definition: A blended drink made with fruits, vegetables, and often yogurt or milk.

Translation: Batido

Example: Green smoothies are popular for their health benefits.

75. SODA

Definition: A carbonated, sweetened beverage, often flavored

Translation: Refresco

Example: She ordered a soda with her meal.

76. SOMMELIER

Definition: A wine expert who recommends and serves wine in restaurants.

Translation: Sumiller

Example: The sommelier recommended a red wine to pair with the steak.

77. SPARKLING

Definition: A drink that contains carbonation, making it fizzy.

Translation: Espumoso

Example: He ordered a glass of sparkling water to accompany his meal.

78. SPIRITS

Definition: Distilled alcoholic beverages, such as vodka, rum, gin, and whiskey.

Translation: Licores

Example: The bar has a wide selection of premium spirits.

79. STILL

Definition: A drink without carbonation or bubbles.

Translation: Sin gas

Example: The café serves both still and sparkling versions of iced tea

80. STIRRER

Definition: A utensil used to mix or stir liquids.

Translation: Mezclador / Removedor.

Example: The bartender grabbed a stirrer to mix the cocktail.

81. STRAINER

Definition: A tool used to remove ice and other solid ingredients when pouring a drink.

Translation: Colador

Example: She poured the tea through a strainer to remove the loose leaves.

82. STRAW

Definition: A thin tube used for drinking liquids.

Translation: Pajilla / Popote / Sorbete.

Example: She sipped her juice through a straw.

83. STOUT

Definition: A dark, strong beer with rich flavors, often including chocolate or coffee notes.

Translation: Cerveza negra/ stout

Example: Guinness is a famous Irish stout.

BAKERY AND PASTRY

PASTELERIA Y REPOSTERIA



By: Bing images, IA

84. ANGEL FOOD CAKE

Definition: A light, airy cake made with egg whites and no fat.

Translation: Pastel de ángel

Example: Angel food cake is perfect with fresh strawberries.

85. APRON

Definition: A protective garment worn while cooking or baking.

Translation: Delantal

Example: She tied her apron before starting to bake cookies.

86. BAGEL

Definition: A dense, chewy bread ring.

Translation: Bagel

Example: She spread cream cheese on her bagel.

87. BAKING:

Definition: The process of cooking food by dry heat, especially in an oven.

Translation: Hornear

Example: She loves baking cakes on the weekends.

88. BAKERY

Definition: A place where bread, cakes, and other baked goods are made and sold.

Translation: Panadería

Example: I bought fresh croissants from the bakery this morning.

89. BAKING SHEET

Definition: A flat metal tray used for baking in the oven.

Translation: Bandeja para hornear

Example: Place the cookies on the baking sheet before baking.

90. BAGUETTE

Definition: A long, thin loaf of French bread with a crispy crust.

Translation: Baguette

Example: He bought a fresh baguette from the bakery.

91. BATTER

Definition: A mixture of flour, eggs, and milk or water used to make cakes and bread.

Translation: Masa líquida

Example: “ She poured the batter into the cake pan.”

92. BASTING BRUSH

Definition: A kitchen tool used to apply liquids like butter or egg wash to food.

Translation: Brocha de cocina

Example: She used a basting brush to spread melted butter on the croissants.

93. BENCH SCRAPER

Definition: A flat tool used to scrape dough off surfaces or cut pastry.

Translation: Raspador de mesa

Example: The baker used a bench scraper to divide the dough into equal portions.

94. BISCOTTI

Definition: A twice-baked Italian cookie that is crunchy and often dipped in coffee.

Translation: Biscotti

Example: I love dipping biscotti in my espresso.

95. BREADING

Definition: A coating of breadcrumbs or flour used before frying or baking food.

Translation: Empanizado

Example: The chicken was covered in a crispy breading.

96. BRIOCHE

Definition: A soft, slightly sweet French bread enriched with butter and eggs

Translation: Brioche

Example: The bakery sells freshly baked brioche rolls every morning.

97. BROWNIE

Definition: A dense, chocolate-based baked square or rectangular treat.

Translation: Brownie

Example: The brownies were rich and fudgy.

98. BUNDT CAKE

Definition: A ring-shaped cake baked in a Bundt pan, often with a dense texture.

Translation: Pastel Bundt

Example: She made a lemon Bundt cake for the family gathering.

99. CARAMELIZATION

Definition: The process of browning sugar, which enhances flavor and color.

Translation: Caramelización

Example: Caramelization gives the pastry a sweet, golden color.

100. CINNAMON ROLL

Definition: A sweet, spiral-shaped pastry filled with cinnamon sugar and topped with icing.

Translation: Rollo de canela

Example: The cinnamon roll was warm and covered in a creamy glaze.

101. CHEESECAKE

Definition: A rich, creamy dessert made with cream cheese and a crust, often topped with fruit or chocolate.

Translation: Pastel de queso

Example: The strawberry cheesecake was delicious.

102. CHIFFON CAKE

Definition: A light and airy cake made with oil, eggs, sugar, and flour.

Translation: Pastel de chiffon

Example: The chiffon cake had a delicate texture and a vanilla flavor.

103. COOKIE

Definition: A small, sweet baked treat, usually round and crispy or chewy.

Translation: Galleta

Example: He loves chocolate chip cookies.

104. CONFECTIONER

Definition: A person who makes sweets and baked goods.

Translation: Pastelero / Repostero

Example: The confectioner decorated the wedding cake beautifully.

105. CROISSANT

Definition: A flaky, crescent-shaped pastry.

Translation: Cruasán

Example: He enjoyed a croissant with coffee

106. CRUMB CAKE

Definition: A cake topped with a layer of sweet, crumbly streusel.

Translation: Pastel de migas

Example: He enjoyed a slice of crumb cake with his coffee.

107. CRUST

Definition: The outer, harder layer or coating of a bread, pie, or pizza.

Translation: Corteza

Example: "The pie had a golden, flaky crust."

108. CUSTARD

Definition: A creamy dessert made with eggs, milk, and sugar, often used as a filling.

Translation: Natilla / Crema pastelera

Example: The pastry was filled with a smooth vanilla custard

109. DOUGH

Definition: A thick, malleable mixture of flour and liquid used for baking.

Translation: Masa;

Example: "She kneaded the dough until it was smooth."

110. CUPCAKE

Definition: A small, individual-sized cake, usually topped with frosting.

Translation: Cupcake / Magdalena

Example: The birthday party had chocolate and vanilla cupcakes

111. DANISH PASTRY

Definition: A flaky, layered pastry often filled with fruit, custard, or cream cheese.

Translation: Pastel danés

Example: I had a Danish pastry filled with raspberry jam for breakfast.

112. DOUGHNUT

Definition: A fried or baked ring-shaped pastry, often covered with glaze or sugar.

Translation: Donut

Example: He bought a chocolate-glazed doughnut.

113. ÉCLAIR

Definition: A long, cream-filled pastry topped with chocolate glaze.

Translation: Eclair

Example: He enjoyed an éclair with his coffee.

114. EGG WASH

Definition: A mixture of beaten eggs and liquid brushed on pastries to give them a golden color.

Translation: Barniz de huevo

Example: She brushed the pie with an egg wash before baking.

115. FONDANT

Definition: A thick, smooth sugar paste used for decorating cakes and pastries.

Translation: Fondant

Example: The wedding cake was covered in white fondant with elegant designs.

116. FROSTING

Definition: A sweet mixture used to coat or decorate baked goods

Translation: Glaseado

Example: “The chocolate frosting on the cake was delicious.”

117. FLOUR

Definition: A powder made by grinding grains, used in baking.

Translation: Harina

Example: We need more flour to make the cake batter.

118. GANACHE

Definition: A smooth mixture of chocolate and cream used for glazing or filling desserts.

Translation: Ganache

Example: The cake was covered in a rich chocolate ganache.

119. GLAZE

Definition: A glossy coating applied to food, often by brushing.

Translation: Glasear

Example: “She glazed the doughnuts with a sweet syrup “

120. GRAHAM CRACKERS

Definition: A slightly sweet, whole-wheat cracker often used for crusts.

Translation: Galletas Graham

Example: The cheesecake crust was made with crushed graham crackers.

121. ICING

Definition: A sugary coating, often used for decorating cakes.

Translation: Glaseado

Example: “She spread chocolate icing over the cupcakes.”

122. LAYER CAKE

Definition: A cake made of multiple layers with filling or frosting between them.

Translation: Pastel de capas

Example: The birthday cake was a three-layer chocolate cake.

123. LOAF

Definition: A shaped mass of baked bread.

Translation: Pan de molde

Example: I bought a loaf of whole wheat bread.

124. MACARON

Definition: A small, round French meringue-based cookie with a creamy filling.

Translation: Macaron

Example: The bakery sells macarons in different flavors, including raspberry and pistachio.

125. MARBLE CAKE

Definition: A cake made with two different batters, usually vanilla and chocolate, swirled together.

Translation: Pastel marmoleado

Example: The marble cake had a beautiful swirl of chocolate and vanilla.

126. MILLE-FEUILLE

Definition: A French pastry made of layers of puff pastry and cream or custard.

Translation: Milhojas

Example: The mille-feuille had a delicate, crispy texture and a sweet vanilla filling.

127. MOUSSE

Definition: A light, airy dessert made by whipping cream or egg whites with other ingredients.

Translation: Mousse

Example: She made a rich chocolate mousse for dessert.

128. MUFFIN

Definition: A small, soft, and fluffy baked good, often sweet.

Translation: Magdalena / Muffin

Example: She made blueberry muffins for breakfast.

129. OVEN

Definition: A kitchen appliance used for baking and roasting food.

Translation: Horno

Example: Preheat the oven before putting the cookies inside.

130. PÂTE À CHOUX

Definition: A light dough used for making pastries like eclairs and cream puffs.

Translation: Masa choux

Example: The chef prepared pâte à choux to make cream-filled profiteroles.

131. PASTRY

Definition: A dough of flour, water, and shortening that may be savory or sweetened.

Translation: Pastelería/Masa

Example: He made a delicious apple pastry.

132. PECAN PIE

Definition: A sweet pie made with pecans, eggs, butter, and sugar or corn syrup.

Translation: Pastel de nuez

Example: My grandmother makes the best pecan pie for Thanksgiving.

133. PETIT FOUR

Definition: A small, fancy French pastry, often decorated and served as a dessert

Translation: Petit four

Example: The café served petit fours with tea.

134. PIE

Definition: A baked dish with a crust and a filling, which can be sweet or savory.

Translation: Pastel / Pay

Example: Apple pie is my favorite dessert.

135. PIPING BAG

Definition: A tool used to decorate baked goods with icing or cream.

Translation: Manga pastelera

Example: He used a piping bag to create beautiful frosting designs.

136. PROFITEROLE

Definition: A small cream-filled pastry made from choux dough.

Translation: Profiterol

Example: He enjoyed profiteroles topped with chocolate sauce.

137. PUFF PASTRY

Definition: A light, flaky dough made by layering butter and dough, used for pastries.

Translation: Hojaldre

Example: She made a delicious apple tart using puff pastry.

138. ROLLING BOARD

Definition: A flat surface used for rolling out dough.

Translation: Tabla para amasar

Example: She placed the dough on the rolling board before flattening it with a rolling pin.

139. ROLLING PIN

Definition: A mixture of flour, eggs, and milk or water used to make bread.

Translation: Rodillo

Example: “She flattened the dough with a rolling pin.”

140. RUM CAKE

Definition: A moist cake made with rum, often soaked in a rum syrup.

Translation: Pastel de ron

Example: The Caribbean bakery sells the best rum cake.

141. RYE BREAD

Definition: A type of bread made with rye flour, often dense and slightly sour.

Translation: Pan de centeno

Example: He made a sandwich with freshly baked rye bread.

142. SCONE

Definition: A small, lightly sweetened baked good, often served with tea.

Translation: Bollo / Escone

Example: She enjoyed a warm scone with clotted cream and jam.

143. SIFT

Definition: To pass dry ingredients through a sieve to remove lumps.

Translation: Tamizar

Example: “She sifted the flour before adding it to the mixture”

144. SIFTER

Definition: A tool used to remove lumps from dry ingredients.

Translation: Tamiz

Example: She used a sifter to add flour to the mixture.

145. SOURDOUGH

Definition: A type of bread made with fermented dough, giving it a tangy flavor.

Translation: Masa madre

Example: Sourdough bread has a slightly tangy taste.

146. SPONGE CAKE

Definition: A light, fluffy cake made with eggs, sugar, and flour.

Translation: Bizcocho

Example: The sponge cake was soft and delicious.

147. SHORTBREAD

Definition: A type of crumbly, buttery cookie, typically made with flour, sugar, and butter.

Translation: Galleta de mantequilla

Example: She made shortbread cookies for the holidays.

148. SWISS ROLL

Definition: A sponge cake rolled with a filling such as jam, cream, or chocolate.

Translation: Brazo de gitano

Example: She made a chocolate Swiss roll filled with whipped cream.

149. SHEET CAKE

Definition: A large, flat cake baked in a rectangular pan.

Translation: Pastel de bandeja

Example: The birthday party had a huge chocolate sheet cake.

150. SHORTCRUST

Definition: A type of crumbly pastry used for tarts and pies.

Translation: Masa quebrada

Example: She used shortcrust pastry for the quiche.

151. SNICKERDOODLE

Definition: A soft, chewy cookie coated in cinnamon sugar.

Translation: Galleta de canela

Example: My grandmother bakes the best snickerdoodle cookies.

152. SOFT PRETZEL

Definition: A chewy, twisted bread snack, usually salted.

Translation: Pretzel suave

Example: I bought a warm soft pretzel at the fair.

153. SOUFFLÉ

Definition: A light, fluffy dish made with eggs, either sweet or savory.

Translation: Soufflé

Example: The chocolate soufflé rose perfectly in the oven.

154. SPRINKLES

Definition: Small, colorful sugar decorations used on baked goods.

Translation: Grageas / Chispas de colores

Example: The cupcakes were topped with rainbow sprinkles.

155. STREUSEL

Definition: A crumbly topping made of butter, sugar, and flour, often used on cakes and muffins.

Translation: Streusel / Cubierta de migas

Example: The apple crumb muffin had a delicious streusel topping.

156. SUGAR COOKIES

Definition: Simple, sweet cookies often decorated with icing.

Translation: Galletas de azúcar

Example: We decorated sugar cookies for Christmas.

157. SWEET ROLL

Definition: A soft, sweet bread roll, sometimes filled or topped with glaze.

Translation: Pan dulce

Example: The bakery sells sweet rolls filled with cinnamon.

158. TART

Definition: A pastry with a sweet or savory filling, often open-faced.

Translation: Tarta

Example: She baked a delicious lemon tart.

159. TIRAMISU

Definition: A classic Italian dessert made with layers of coffee-soaked sponge cake, mascarpone cheese, and cocoa powder.

Translation: Tiramisú

Example: The homemade tiramisu was rich and creamy.

160. TOAST

Definition: Bread that has been browned by heat.

Translation: Tostada

Example: She spread butter and jam on her morning toast.

161. TURNOVER

Definition: A pastry filled with fruit or meat, folded and baked.

Translation: Empanada dulce o salada

Example: The apple turnovers were crispy and golden brown.

162. UPSIDE-DOWN CAKE

Definition: A cake baked with fruit at the bottom and flipped over before serving.

Translation: Pastel volteado

Example: She made a pineapple upside-down cake for dessert.

163. VIENNOISERIE

Definition: French-style pastries made with yeast-leavened dough, such as croissants and brioche.

Translation: Viennoiserie / Bollería

Example: The bakery specializes in viennoiserie like pain au chocolat.

164. WAFFLE

Definition: A crisp, grid-patterned baked good, often eaten for breakfast.

Translation: Gofre / Waffle

Example: He topped his waffle with maple syrup and berries.

165. WEDDING CAKE

Definition: A large, elaborately decorated cake served at weddings.

Translation: Pastel de boda

Example: Their wedding cake had three tiers and was covered in fondant.

166. ZESTER

Definition: A utensil used for removing shreds of zests from citrus fruits.

Translation: Rallador

Example: Mary usually uses the zester before making a cake.

167. ZUCCHINI BREAD

Definition: A moist, sweet bread made with grated zucchini.

Translation: Pan de calabacín

Example: She baked a delicious loaf of zucchini bread.

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