

Al Dente	is an Italian expression that literally means ‘to the tooth’ and refers to food that offers a little resistance when you bite into it. It is used in reference to cooking pasta which should be soft but still firm, and noodles and rice.
Allumette	is a julienne of potato, often referred to as Pomm Allumette.
Au jus	to serve with the natural juices or gravy.
Bake	cook by dry heat in an oven.
Baking (Pizza) Stone	it is best to bake pizza and bread directly on a hot surface, and a baking stone provides the hot surface needed.
Baking Sheet	good baking sheets (<i>also called cookie trays/slides</i>) are flat, often side-less sheets of metal and are often coated with a non-stick surface.
Barbecue	to roast slowly on a spit or grill over coals, or in an outdoor oven, basting frequently with a seasoned sauce.
Baste	to moisten foods during cooking with pan drippings, water or seasoned sauce, to prevent drying or to add flavour.
Batonnet	is a stick shaped knife cut (<i>resembling a French fry</i>) that measures $\frac{3}{8}$ cm x $\frac{3}{8}$ cm x 6cm.
Beat	to work a mixture smooth with a regular, hard, rhythmic movement.
Bias Cutting	to slice the food at an angle producing elongated pieces. Bias cutting is used extensively in Asian cuisine, particularly stir-frying.
Blanch	to immerse fruits or nuts in boiling water to remove skins or make them easy to peel; also, to dip fruits and vegetables in boiling water in preparation for canning, freezing or drying, or to just soften the cellulose of raw produce to make it more palatable when served with other raw vegetables, such as in a salad.
Blend	to mix two or more ingredients until smooth and uniform.
Blind bake	to bake a piecrust before it is filled to create a crisper crust. To prevent puffing and slipping during baking, the pastry case is lined with foil or baking paper and filled with pie weights, dry beans or uncooked rice. The pastry case is then baked at 230°C for 20–25 minutes. The weights are removed shortly before the end of baking time to allow the crust to brown.
Boil	cook in boiling liquid in which bubbles rise vigorously to the surface.