

T, Tbsp. Abbreviations for *tablespoon*; the letter is usually capitalized to avoid confusion with *teaspoon* (abbreviated as *tsp*).

table d'hôte ('tah-bluh doht) French for "the table of the host," referring to a complete meal of various courses for the price of the entrée.

tablespoon A U.S. measure of volume, equivalent to 3 teaspoons or .05 fluid ounces, and the metric equivalent of 15 ml.

tabliring method See *tempering*.

tabling See *tempering*.

taffy ('tah-fee) A soft, chewy, bite-size candy made with butter, sugar, and various flavorings. *Saltwater taffy* uses a small amount of saltwater in the mixture and was popularized as a boardwalk treat in Atlantic City, New Jersey, during the 1800s.

tahini (tah-'hee-nee) A thick, oily paste made from ground raw sesame seeds. It is most commonly used as a flavoring agent in Middle Eastern cooking and candy making.

taiyaki See *waffle*.

Taleggio cheese (tahl-eh-zee-oh) A rich, semi-soft cow's milk cheese produced in the Lombardy region of Italy. Its flavor and color are determined by how long it is aged and ranges from mild to pungent and pale to golden yellow. It pairs well with fruit and dessert wines.

talibur (tah-lee'buhr) A French dessert of an apple stuffed with almonds, dried fruits, and spices and then wrapped in *puff pastry*. It is baked and then glazed with apricot jam and *fondant* flavored with *Calvados*.

tall A 12-ounce (360 ml) portion of an espresso-milk beverage.

tallow ('taah-loh) Animal fat rendered from beef or mutton, used in the commercial production of shortening, cooking oils, and cake mixes. It can also be colored and sculpted for use as a decorative showpiece.

taloa (tah-loh-ah) A yeasted corn cake from the Basque region of France.

tamarillo (tam-uh-'rihl-oh) A small (2½ to 3-inch/6.2 to 7.5 cm) oval fruit native to South America. It is related to the tomato, and the two varieties are red and gold. The red variety has a sweet-tart flavor and a scarlet skin with a golden yellow-orange flesh packed with tiny black seeds. The gold variety is slightly sweeter and has a golden yellow skin and flesh with greenish-white seeds. Available April to September. Also known as a *tree tomato*.

tamarind ('tam-uh-rihnd) The seed pod of a tropical tree native to Asia and Africa, but widely cultivated in India. The pods are long and reddish-brown, and contain small seeds surrounded by a distinct sweet-sour pulp. The pulp is available fresh in the pod, dried, as a syrup, or as a paste. Tamarind is used extensively in Asian and Indian cooking, in curries, and also to flavor desserts and beverages. Also known as *Indian date*.



tamis ('tam-ee) The French word for “drum,” referring to a metal or wooden drum-shaped sieve. It has a metal or nylon mesh that comes in various hole sizes, which determine the fineness of the product being sifted. Those made with nylon mesh are more durable and retain their shape better; however, the metal mesh is stronger and sharper, but susceptible to rust and discoloration from fruit purees.

tamper A tool used to pack freshly ground espresso beans, attached to the espresso machine under the water nozzle. It holds the grounds in place during brewing.

tandoor oven See *oven*.

tandori oven (than-'door-ee) Another name for *tandoor oven*.

tangelo (tan-'jell-oh) A mandarin orange hybrid that is a cross between a *tangerine* and a *pomelo*. There are many varieties that vary in size and flavor and range in color from light yellow to deep orange. The most common variety is *Min-neola*, which is distinguished by its nipple-shaped end. They are available from November to March. A gourmet variety from Florida known as “Honey Bell” is distinguished by its intense sweetness and juiciness and is only available in January. See also *mandarin orange*.

tangerine (tan-juh-'reen) See *mandarin orange*.

tangor An oval, loose-skinned hybrid citrus that is a cross between a *tangerine* and an *orange*, most commonly the *Temple orange*. They are available from December to March. See also *mandarin orange*.

tank method See *Champagne*.

tannin ('tan-ihn) A substance derived from the seeds, stems, and skins of *grapes* and many other plants. It is important in the production of red wines because, if they are not properly aged, the tannin will produce an undesirable astringent, puckery taste. Tannins are an important natural ingredient in wine that helps prevent oxidation and is a major portion of sediment found at the bottom of the bottles of many well-aged red wines.

tant-pour-tant A French term that refers to a mixture of equal parts by weight superfine sugar and ground almonds. It is used in the production of cookies, batters, and petit fours.

tapioca (tap-ee-'oh-kah) A pure starch extracted from the root of the *cassava* plant, a tropical plant of the New World. It is used as a thickening agent, much like *cornstarch* or *arrowroot*, in pie fillings, fruit glazes, and desserts. It is available as a powder or flour, granules, flakes, or pellets, which are more commonly known as pearls. *Pearl tapioca* is used to make *tapioca pudding*; it should be soaked before use because during baking it becomes translucent and soft, rather than dissolving completely.

tapioca flour See *tapioca*.

tapioca pudding A pudding made from pearl tapioca with a custard-like consistency and a unique added texture of the softened tapioca pearls. Many people describe this dessert as “fish eyes and glue.” See also *tapioca*.

taralli (tah-rah-lee) A small, round, unsweetened Italian semolina cookie that is sometimes flavored with fennel or pepper. It is first boiled and then baked.

tarla See *rolling pin*.

Taro A starch derived from the taro root, used mainly for ethnic savory cooking by people of West Africa, the Carribean, and the Polynesian Islands. It exhibits the same properties as most other starches. See *starch*.

taro pudding See *kulolo*.

tarragon ('tahr-uh-gon) An aromatic herb of the *Artemisia* genus, with pointed, narrow, dark green leaves and a distinct anise-like flavor. It is available fresh, powdered, or dried. There are two types of tarragon plant, but the French is preferred.

tart 1. A shallow pastry crust that is filled with a sweet or savory mixture before or after baking. The tart may be straight sided or fluted, and made free-form or in a *tart pan* or *flan ring*; flan rings and tart pans are available in different shapes and sizes. Small or individual tarts are called *tartlets*. In Britain, a tart is known as a flan. 2. A term used to describe a sharp, slightly sour taste.

tarta pasiega A Spanish cheesecake flavored with honey and orange flower water. It is served at Easter and dates back to medieval times.

Tartarian cherry See *cherry*.

tartaric acid (tahr-'tar-ik) A substance found in some fruits, but most commonly extracted from *grapes*. It is used in wine making to create a crisp flavor and mellow aging process. It is also used to make *cream of tartar* and to enhance the fruit flavor of sorbets and fruit desserts. It may also be used as a substitute for *acidulated water* or *citric acid*.

tarte aux fruits (tahrt oh fwee) The French term for "tart with fruit," referring to a pastry tart shell filled with a lightly sweetened custard cream and topped with fresh fruits. It is then glazed with apricot jam, which gives the fruit a nice sheen and helps prevent it from oxidizing. Some pastry chefs brush the bottom of the baked tart shell with tempered chocolate to prevent the cream from making the crust soggy.

tarte Tatin (tart tah-'tan) A French upside-down apple tart, made famous by the Tatin sisters, who lived in the Loire Valley. It is believed to have been created by accident at their hotel during the late 19th century, when one of the sisters left sliced apples cooking in butter and sugar too long. In an effort to save the dish, she placed a pastry crust over it and baked it in the oven. When the crust was browned, the tart was inverted to reveal a beautifully caramelized apple tart. It is traditionally served with *crème fraîche*.

tartine (tahr-teen) The French term for a slice of bread spread with butter, jam, or cheese.

tartlet See *tart*.

tart pan A metal baking pan for baking tarts, available in different shapes and sizes, and with straight or fluted sides. Some pans have removable bottoms.

tava A cast iron plate used to bake Indian *flatbreads*, such as *chapatti*.

Tawny Port See *Port*.

tayberry A large, cone-shaped Scottish berry that is a cross between a *blackberry* and a *raspberry*. It has a bright purple color and a blackberry taste.

Tayglach ('tay-glak) A Jewish confection of small pieces of honey-sweetened dough that are baked and then poached in a sweetened honey-ginger syrup. They are rolled in chopped nuts or shredded coconut before serving.

tea 1. A popular warm beverage made by steeping processed dried tea leaves in hot water until their aroma and flavor are infused. 2. The dried leaves used to make tea. 3. The evergreen plant in the *Camellia* family, from which tea is made.

The tea tree flourishes in warm climates that have a lot of rainfall. It is believed to date back to 2700 B.C., when Emperor Shen Nung, scholar and herbalist, was sipping hot water under a wild tea tree. As the leaves floated in his cup, the flavor was infused and tea was born.

Tea plays an important role in many cultures and influences art, social life, and economy. The British developed a meal around it, called *high tea*. The Japanese have an elaborate tea ceremony called *kaiseki*. And American history was made as a result of the Boston Tea Party, a rebellion against high taxes. It is also a major part of traditions in India, China, and the Middle East. The major tea-producing countries are India, China, Sri Lanka (Ceylon), Kenya, Tanzania, Japan, Turkey, and South America. To harvest tea, the leaves and buds are hand-plucked, then processed as follows:

1. **Withering** The leaves are thinly spread to evaporate the water and make them soft and pliable, either naturally or by forcing heated air over the racks.
2. **Rolling** After withering, the leaves are passed through a rolling machine, where they are twisted and rolled to release the juices that give tea its flavor.
3. **Roll-breaking** The twisted lumps produced from the rolling are broken up by coarse mesh sieves or roll-breakers. The fine leaves that fall through the sieve are fermented while the coarse leaves are re-rolled.
4. **Oxidation or fermentation** The leaves are spread on cement or tiled floors in a cool, damp room. The absorption of oxygen turns the leaves a bright copper color. This step is done only for black teas, not green teas.
5. **Drying or firing** The leaves are further oxidized and dried evenly with hot, dry air.
6. **Grading** After the drying process, large and small broken and unbroken leaves are mixed. They are sorted through sieves with different size mesh, which divides them into leaf and broken grades. Leaf grades are made up of the larger leaves that are left after the broken grades have been sifted out. They include *orange pekoe*, *pekoe*, and *pekoe souchong*. The broken grades are smaller and represent approximately 80% of the total crop. They make a darker, stronger tea and are primarily used for blending and teabags. These grades include broken orange pekoe, broken pekoe, and broken pekoe souchong, fannings, and fines.

There are over 3,000 varieties of tea. The three main types of tea are black, green, and oolong. The processing determines the quality and individual characteristics of the tea.

Black A tea processed with the most oxidation. It is typically very strong and contains more caffeine than the other varieties. In general these teas are named after the regions in which they are produced, with the most well known being Assam, Ceylon, and Darjeeling.

Green A tea known for its mild, slightly bitter flavor, which comes from leaves that are steamed and dried but not fermented. It has a light, slightly bitter flavor with leafy undertones. The light green color of the tea contributes to its name. It is popular for its health benefits as an *antioxidant*. The most common varieties are Tencha and Gunpowder.

Oolong A tea made from semi-fermented leaves. The flavor and color fall somewhere between black tea and green tea. The most well known is Formosa Oolong from Taiwan.

Instant Tea that has been dried and granulated. It dissolves quickly in cold and hot water and often has additives such as sugar and flavorings.

Herbal See *tisane*.

White A light, delicate tea made by steaming and drying the leaves.

tea ball See *tea infuser*.

tea cake 1. A light, buttery yeasted bun studded with dried fruits. After baking it is brushed with sugar syrup and then dusted with cinnamon sugar. It is served with jam and cream during tea time in Britain. 2. A variety of small cakes served with *afternoon tea*.

tea infuser A small container to infuse loose tea leaves in hot water, usually in a tea pot. The leaves are placed in a small basket-like cup with perforations and a hinged lid. Once infused, the container is pulled out via a small chain attached to the lid. Also called a *tea ball*.

teaspoon A U.S. measure of volume, equivalent to .17 fluid ounces, or the metric equivalent of 5 ml.

tea strainer A tiny handheld mesh strainer used to infuse tea in a cup. It is also used to remove impurities from sugar syrup when preparing it for decorative sugar work.

teff A tiny cereal grain native to Ethiopia, where it is the primary ingredient in the flatbread *injera* that serves as a dinner plate for stews and that is subsequently eaten. Teff is now cultivated in the United States. It has a mild, nutty flavor and is high in protein, fiber, carbohydrates, calcium, and iron. It contains no gluten and is available in natural food stores.

tekoua (ta-ko-wa') A North African dessert made by rolling sesame paste and sugar into a small ball and then in confectioners' sugar.

teleme (tehl-uh-may) A creamy, semi-soft cheese with a distinct tangy flavor that is similar in texture to brie. Available primarily in northern California. It pairs well with fruit and nuts.

tempering The process by which chocolate is made workable. Chocolate is purchased in a tempered state, meaning it is hard, glossy, and has a brittle snap when broken, but in order to work with it, it must be melted and retempered to achieve the characteristics of its original form. This is accomplished with a process called tempering. It involves melting, cooling, and re-warming chocolate in order to bring the different cocoa butter crystals into alignment (see *cocoa butter*). The temperatures used vary according to the type and brand of chocolate, but the following is a guideline for working temperatures:

TYPE	MELT	COOL	REWARM
Dark chocolate	115° to 120°F (46° to 49°C)	84° to 86°F (29° to 30°C)	89° to 90°F (31° to 32°C)
Milk chocolate	110° to 115°F (43° to 46°C)	82° to 84°F (26° to 29°F)	86° to 88°F (30° to 31°C)
White chocolate	110° to 115°F (43° to 46°C)	82° to 84°F (26° to 29°F)	86° to 88°F (30° to 31°C)

There are four methods for tempering chocolate:

Tablating or Tabling Melt chocolate to appropriate temperature. Pour $\frac{3}{4}$ of the melted chocolate onto a marble slab. Cool the chocolate by repeatedly spreading it with a palette knife and scraping it together with a metal scraper until it begins to thicken. Keep the chocolate in constant motion to prevent any solidification. Scrape the cooled chocolate into the remaining $\frac{1}{4}$ of the melted chocolate and stir until it is smooth. Check the temperature and warm slightly over a double boiler if it is too cool. Once it reaches its working temperature it is ready for use.

Seeding or Block Melt chocolate to appropriate temperature. Slowly add either a block or small pieces (seeds) of tempered chocolate into the mixture and stir continuously between each addition. The block or seed is considered the cooled chocolate, so once the chocolate reaches its working temperature it is ready for use.

Direct Warming Slowly melt chopped chocolate until it reaches the working temperature. If it goes above it must be re-tempered in order for the cocoa butter crystals to properly align.

Cold Water Cool the melted chocolate over a cold water bath just until the sides begin to set up and then stir until smooth and the chocolate is cooled to proper temperature. Return chocolate to warm water bath and stir until it reaches the proper working temperature.

Temple orange A hybrid of an *orange* and a *tangerine*, this medium, oval fruit has a dark orange flesh and a rough, thick dark orange rind. It has many seeds and a sweet-tart flavor. Available January through mid-March.

temporary emulsion See *emulsion*.

tencha tea A premium Japanese green tea most commonly used in Japanese tea ceremonies.

tenderizer An ingredient such as fat, oil, sugar, syrup, or leavening agent that interferes with structure formation and produces a moist, tender product. Excess use of a tenderizer may cause the product to crumble and fall apart.

Tennessee whisky See *whisky*.

tennis cake See *Battenberg*.

tequila (teh-'kee-luh) A pale-yellow Mexican liquor made by fermenting and distilling the sweet sap of the blue agave plant, a succulent of dry habitats. It is named for the town in which it is produced and is bottled, in the following categories:

Blanco (white) It is bottled shortly after distillation and has a fresh, smooth flavor with hints of pepper and herbs. Also known as Silver or Plata.

Oro (gold) or Joven Abacado (young) A Tequila Blanco that has flavoring and coloring added to resemble an aged tequila.

Resposado (rested) Aged for a minimum of two months in wood casks. This produces a mellow tequila with hints of vanilla and spices.

Anejo (old) Aged for a minimum of one year but less than three years. It has a smooth, complex flavor. Extra Anejo, also known as Maduro (mature), is aged for a minimum of three years and is considered the finest of tequilas.

terrine A sweet or savory food prepared in a mold, also called a terrine. The mold is oblong with straight sides and a flared edge to hold the cover. Sweet terrines do not use the cover and may be made from Bavarian creams, mousses, ice creams, or gelled fruit.

terrinée A dessert of slow-baked rice, milk, sugar, cinnamon, ginger, cloves, and sugar, from Normandy, France. The long baking time produces a sweet crust of moist, soft, spiced rice that is served warm or cold.

tête de nègre (teht duh 'nehg-ruh) Literally, “black head,” a round French confection of two dome-shaped white *meringue* discs sandwiched together with chocolate *buttercream*, coated with the buttercream, and rolled in grated chocolate.

Thai coffee Coffee mixed with *sweetened condensed milk*.

Thai ginger A white-fleshed rhizome, or underground swollen stem, of a ginger plant native to Southeast Asia. It has a hot, peppery-ginger flavor and is used extensively in Thai cooking. Also known as *galangal* and Laos (the powdered form).

thala guli ('tah-lah 'goo-lee) A Sri Lankan candy made from ground raw sesame seeds, salt, and *palm sugar*.

Theobroma cacao A tropical evergreen tree native to Central and South America, cultivated for its cacao pods, which are the source of cocoa, chocolate, and cocoa butter. *Theobroma* means “food of the Gods.”

theobromine See *xanthine*.

thermal death point The temperature at which yeast dies, 140°F (60°C).

thermometer A tool to measure the temperature of doughs, chocolate, sugar, and other items, such as refrigerators and freezers. Thermometers are necessary to ensure proper food safety and sanitation. The type of thermometer used depends on the product being made, but to ensure an accurate reading, they should all be properly calibrated. With the exception of the *Baumé thermometer* and *Brix hydrometer*, this can be done by either the *ice-point method* or the *boil-point method*. To use the ice-point method, place the thermometer in a container of ice water without its touching the container. If it does not read 32°F (0°C), either push the reset button or, if it does not have one, use a pair of needlenose pliers to turn the nut under the top of the thermometer until it reaches the correct reading. To use the boil-point method, place the thermometer in boiling water; if it does not read 212°F (100°C), adjust it using the same instructions as for the ice-point method. The following are the major kinds of thermometers used in the bake shop:

Baumé Another name for Saccharometer; see below.

Brix hydrometer Similar to the Saccharometer but expressed in decimals rather than degrees.

Candy A glass thermometer suspended in a metal cage or rectangular metal sheet to protect the glass and prevent it from touching the bottom of the pan. It is used to read the temperature of sugar, candies, confections, jams, and jellies. It is typically marked in 2-degree increments, from 100° to 400°F (38° to 205°C). Some types are marked with the stages of cooked sugar (see *Sugar Cooking Stages* appendix). Also known as *sugar thermometer*.

Chocolate Designed to read the temperature of chocolate during the tempering process. It is also good for warming fondant. It reads in 1-degree increments from 40° to 130°F (4° to 54°C). It is recommended to use the style that has a temperature dial on top of a silicone spoon, so that the temperature may be read while stirring. A mercury thermometer that is encased in glass and protected by a wire cage is available and many pastry chefs utilize this when boiling sugar, although because of the chance of breakage all other mercury thermometers are not recommended for bakeshop use.

Deep-frying Designed to read the temperature of the hot fat used for deep-frying.



Digital Measures temperatures with a metal probe or sensing area and displays it on a digital readout. These range in size, shape, and ability to read both Fahrenheit and Celsius. Some can store data and be programmed to take and record temperatures at different times.

Instant-read Measures temperatures from 0° to 220°F (−18° to 104°C) through a metal probe that has a sensor on the end. The reading is displayed on the top of the round face with a needle that registers the numbered temperature markings. It is typically made with an adjustable calibration nut and comes in a thin plastic tube with a clip so it can be attached to a chef's jacket.



Oven Designed to read the internal temperature of an oven. It is typically set in a metal frame with a stand or hanging clip, and reads from 100° to 650°F (38° to 343°C). The temperatures are marked on a face dial with a needle that points to the temperature reading.

Refrigerator/freezer Designed to read the internal temperature of a refrigerator or freezer. It looks and works like an oven thermometer, but reads from −20° to 80°F (−29° to 26°C).

Saccharimeter Measures the sugar concentration in a liquid by measuring the angle of refracted light. It is typically used in the food processing industry and for the distillation of alcoholic drinks.

Saccharometer Designed to determine the concentration of sugar in a liquid, which affects the density of the solution. It is a small, thin glass tube marked with readings of 0° to 58°BE. To use this instrument, place enough of the solution in a container (there are small, thin metal containers for this use) so that the saccharometer can float. The reading is taken from the marking that sits directly on the surface of the solution. To get an accurate reading, the solution should be around 58°F (14°C). Also known as Baumé thermometer.

Sugar Density Refractometer Uses the *Brix scale* to measure sugar concentrations, using the same principles as the Saccharimeter.

thermoreversible A gel such as *gelatin* or *agar-agar* that, once set, may be rewarmed to a liquid state.

thimbleberry See *berry*.

thin To dilute or make a mixture thinner by adding liquid.

Thompson Seedless grape See *grape*.

thong muan ('tahng moo-ahn) The Thai term for “rolled gold,” referring to a cigarette-shaped wafer flavored with *coconut milk* and *kaffir lime*.

thread stage See *Sugar Cooking Stages* appendix.

three-fold See *letter fold*.

Three Musketeers A milk chocolate candy bar filled with a light, creamy chocolate *nougat* center.

thyme (time) An aromatic herb, native to southern Europe, that is a member of the mint family. It has a strong, minty, lemon-like flavor and is available fresh or dried. There are several varieties, including garden thyme, lemon thyme, French thyme, and lime thyme.

ti A fast-growing, woody plant or shrub, an Asian and Pacific member of the lily family. It is known as *ki* in Hawaii, and its leaves were used by the Kahuna priests

in their religious ceremonial rituals, to ward off evil spirits and to call in good. Today, the leaves are used to wrap food for cooking and are boiled in water to make a relaxing drink. The boiled roots are used to make a strong liquor called *okolebao* and the large, sweet starchy roots are baked and eaten as a dessert.

Tía Maria ('tee-uh muh-'ree-uh) A Jamaican liqueur made from rum and Blue Mountain coffee. It is similar to Kahlúa, but drier and lighter.

tier (teer) A level of a multilevel celebration cake; the cake layers are either stacked on top of each other or separated by *pillars*.

tiger nut See *earth almond*.

tigeladas (tea-zha-lah-das) A thick, fluffy, pudding-like Portuguese dessert made with milk, eggs, sugar, and cinnamon baked in a clay dish.

timbale ('tihm-buhl) 1. A small, high-sided, drum-shape mold with a closed, tapered bottom. It is used to bake sweet and savory dishes. 2. A baked pastry shell filled with fruits, pastry cream, or ice cream.

tip paleivat (tip-pah-le-fhat) A Scandinavian dessert made with a yeast-raised batter that is piped into a cruller shape, fried, and then rolled in sugar.

tipsy (Parson's) cake A British sponge cake layered with sherry-flavored custard and topped with whipped cream. There are two stories as to how it got its name. The first was that a parishioner named Parson made the cake for the local priest and had added too much sherry; the other is that the cake is so laden with custard and sherry that it always tips to one side.

tiramisu The Italian word for "pick me up," referring to a dessert of *ladyfingers* soaked with espresso and Marsala-flavored *mascarpone* mousse. It is garnished with cocoa powder and/or chocolate shavings.

tisane (tih-'zahn) An herb tea, made by steeping herbs, spices, and/or flowers in hot water; believed by many to have a calming effect, especially when made with *camomile*.

toddy ('tod-ee) A warm cocktail made by steeping spices and alcohol, usually rum, whisky, or brandy, in hot water. It is believed by some to relieve the symptoms of a cold or flu. Also known as *hot toddy*.

toffee A buttery, crunchy confection made by cooking sugar, water, and butter until it caramelizes, about 300°F (149°C). The mixture is then poured onto an oiled marble slab, cooled, and broken into pieces. It may be dipped in chocolate and/or nuts, and eaten as a candy or used to garnish cakes. The caramel-like flavor pairs particularly well with apples.

Tokay grape See *grape*.

Tokay wine ('toh-kay) A sweet white wine produced in the Tokay region of Hungary, primarily with the Furmint grape. Tokay Aszú is considered to be a leading, well-balanced sweet wine. In Hungary, it is served with celebratory desserts such as apricot cake or crepes filled with a thick chocolate cream.

Toll House cookie A rich butter cookie with chocolate chips. This famous American cookie was created in the 1930s by Ruth Wakefield, who owned the Toll House Inn, on the outskirts of Whitman, Massachusetts. In 1939, she sold the recipe to the Nestlé Company, and the original recipe for Nestlé Toll House Cookies is still printed on the back of every bag of its semisweet chocolate morsels.

Tom and Jerry A warm cocktail made with eggs, hot milk or water, sugar, spices, and a liquor such as brandy or rum. It is named after the two central characters in the 19th-century novel *Life in London*.

tonic water ('tohn-ik) Water that has been charged with carbon dioxide and flavored with quinine, fruit extracts, and sugar, used as a mixer for cocktails. Also known as *quinine water*.

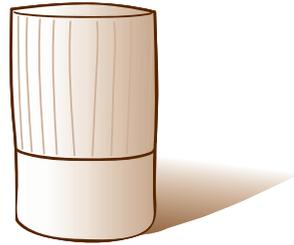
tonkinois (than-kee-nwah) 1. A two-layer French almond sponge cake filled and iced with praline *buttercream*. The sides are decorated with toasted almonds and the top is iced with orange *fondant* and sprinkled with grated coconut. 2. A square petit four of *nougatine* filled with praline-flavored *frangipane*. The top is iced with chocolate and sprinkled with toasted chopped pistachios.

Tootsie Pop A fruit-flavored lollipop created in 1931; it has a hard candy shell and *Tootsie Roll* center.

Tootsie Roll A small, chewy candy in the shape of a cylinder, with chocolaty flavor. It was created in 1896 by Leo Hirschfield, who wanted a chocolate candy that would not melt in the heat; he used his daughter's nickname.

Topfen See *quark*.

toque (tohk) The traditional white pleated chef's hat. It dates back to the 16th century, and the different heights of the hat originally indicated the cook's rank in the kitchen. The pleats are believed to represent how many different ways there are to cook an egg.



torrone (toh-'roh-nay) The Italian version of *nougat*, made from honey, sugar, egg whites, and toasted almonds.

torta ('tohr-tuh) 1. The Italian word for tart, cake, or pie. 2. The Spanish word for a loaf or cake. 3. The Portuguese word for cake or tart.

torta delizia (t'or-tah day-leet-see-ah) An Italian *sponge cake* filled with *pastry cream* or jam and covered in almond *macaroon* paste. It is briefly baked, then brushed with a sweet glaze. Owing to its sweetness, it is eaten in bite-size pieces.

torta di mandorle ('tor-tah dee mahn-'dor-lay) A pastry shell filled with *frangipane*, topped with whole almonds, and then baked until golden brown. It is made in a variety of shapes and sizes, and is heavily dusted with confectioners' sugar. A specialty of Venice.

torta diplomatica ('tor-tah dee-plo-mah-tee-kah) A rich, round Italian cake made by layering *puff pastry* with pastry cream and with *sponge cake* that has been brushed with rum syrup. The cake is iced in *pastry cream* and covered with broken pieces of puff pastry. It is dusted with confectioners' sugar before serving.

torta nicolotta A simple bread pudding from Venice, made with leftover bread, milk, sugar, and flavorings such as lemon zest, raisins, rum, and cinnamon.

torte (tohrt) A rich, single or multi-layered cake typically made by replacing all or some of the flour with ground nuts or bread crumbs. It may be filled with buttercream, jam, or other flavorings. The most well-known tortes are *Sachertorte*, *Dobos torte*, and the tart-like *linzertorte*.

torteil (tohr-'tay) A variety of *Twelfth Night cake* that consists of brioche dough shaped like a crown and flavored with citrus, anise seed, rum, and dried fruit, then decorated with candied fruit to resemble the jewels on the crown.

tortillon (tohr-'teel) A *petit four sec* that is made by twisting *puff pastry* into a corkscrew shape and sprinkling it with ground almonds or candied fruit.

tortoni (tore-'toh-nee) An individual frozen Italian dessert of either sweetened whipped cream or ice cream and rum, chopped almonds, and crumbled macaroons. It is named after the owner of a popular 18th-century Parisian café.

toscatårta ('tohs-kah-'tahr-tah) A Swedish almond butter cake, served warm.

tôt-fait (toht-fay) 1. A lemon pound cake served at tea in slices or with poached fruit. 2. A soufflé-like dish made with sugar, flour, butter, milk, vanilla, and eggs in a shallow ramekin. It is eaten warm, directly from the oven before the dough collapses.

toughener An ingredient such as eggs, flour, cocoa powder, or starch that builds structure and holds the volume and shape of a baked item.

tourage (too-'rahj) The technique of rolling puff pastry dough, folding it, turning it 90°, and repeating until the desired number of folds are made to produce the flaky finished product.

tourier (too-rhee-'ayr) See *brigade*.

trans fatty acid A type of fat produced during the hydrogenation process. Trans fats can be found in processed foods such as margarine and cookies, and are believed to contribute to cholesterol problems. See also *hydrogenated oil*.

transfer method A way to make sparkling wine, whereby the secondary fermentation takes place in individual bottles and the wine is then transferred to large pressurized tanks, where the sediment is removed by filtration. See also *Champagne*.

transfer sheet A small, rectangular sheet of clear acetate used to transfer designs onto chocolate. The designs are printed on with colored cocoa butter, and are available in hundreds of designs or can be custom made with specific logos, patterns, or designs. The chocolate pieces can be cut and formed into shapes or broken into abstract pieces. The decorated chocolate work is popular as a garnish and to wrap around the sides of cakes and desserts. When working with transfer sheets, it is important to make sure the chocolate is properly tempered and completely cooled before gently peeling off the acetate.

treacle ('tree-kuhl) A sweet, syrupy by-product of sugar refining. There are two types, light and dark. Light treacle, also known as *golden syrup*, has a golden color and light caramelized flavor. Dark treacle, also known as *black treacle*, is similar to molasses in flavor and color. They are both used in baked goods to provide sweetness, color, moisture, and longer shelf life. They are also used to flavor and color, puddings, sauces, and confectionery, particularly in Britain.

treacle sauce See *treacle*.

tree tomato See *tamarillo*.

Tres Ricos A variety of Arabica coffee bean grown in Costa Rica. These beans are aromatic and produce a fresh, tangy flavor.

trifle ('tri-fuhl) A British pudding of pieces of sponge cake that have been soaked with sherry, Port, or another fortified wine, and topped with candied and/or fresh fruits, a sweet thin custard, whipped cream, and sometimes nuts or grated chocolate. Trifle was created as a way to use stale cake, and is still popular for that reason today. Although it may be served in any type of bowl or dish, trifle is usually presented in a straight-sided glass trifle dish with a pedestal base.

triglyceride A class of fats and oils that have three fatty acids linked by a molecule of glycerol.

trinitario See *cacao bean*.

trois frères (twa frèhr) French for “three brothers,” referring to a dessert that was created by the three Julien brothers, who were all celebrated Parisian pastry chefs. It consists of a mixture of rice flour, butter, eggs, sugar, and maraschino cherries that is baked in either a *savarin mold* or *trois frères mold*. When cooled it is turned out onto a lightly baked disc of sweet pastry dough. It is then glazed with apricot jam and decorated with candied angelica.

trois frères mold A decorative shallow tube pan with a fluted pattern on the bottom and lower part of the sides. The remaining side portion has a slightly larger plain band. The mold is approximately 8 inches (20 cm) in diameter and 2 inches (5 cm) high. It is used for baking cakes and molding cold desserts. See also *trois frères*.

triple cream cheese A soft, ripened cheese made by enriching the fresh cheese curds with cream to increase the fat content to a minimum of 75%. Its natural, mild sweetness and creamy texture make it good as a dessert cheese and it pairs well with fruit and nuts.

Triple Sec ('trih-pl sehk) A clear orange liqueur. Although the name is French for “thrice dry,” it is actually sweet. It is produced in a range of qualities, with the generic Triple Sec label usually referring to a less expensive grade. The higher-quality Triple Secs include *Curaçao*, *Grand Marnier*, and *Cointreau*.

triticale A hybrid of wheat and rye grains that is higher in protein and lower in gluten than wheat. It has a sweet, nutty flavor and is available in flakes, flour, and whole berries. It was developed in 1876 by a Scottish botanist named A. Stephan Wilson.

Trokenbeereauslese (trawk-uhn-bay-ruhn-ows-lay-zuh) A class of Germany’s richest, sweetest, rarest, and most expensive wines.

truffle, chocolate A rich bite-size confection made with dark, white, or milk chocolate, cream and/or butter, and flavorings such as fruit purees, liqueurs, spices, and extracts. Truffles are traditionally ball shape and rolled in cocoa powder to resemble the fungus of the same name.

truffle screen A cooling rack for truffles. It is similar to a cooling rack but with more tightly woven wire mesh to give chocolate truffles a rough, spiked surface. After the truffles are dipped in tempered chocolate, they are rolled around the screen with a dipping fork; as the chocolate cools, the tiny spikes are solidified. The screen may also be used to ice cakes and petit fours with ganache or fondant, but the screen should be suspended as it does not have any feet to elevate it from the work surface.

truffle shell A commercial product that consists of a hollow chocolate truffle shell with a small, round opening on the top. The truffle shells sit in a plastic tray with a separate plastic top that fits perfectly over the shells. The opening at the top allows the truffles to be filled and sealed with tempered chocolate, with no chance of excess filling or chocolate spilling onto the outside of the shell. They are available in dark, milk, or white chocolate from specialty pastry vendors.

tsp. The abbreviation for *teaspoon*.

tuaca (too’ah-kah) A slightly sweet, golden-colored Italian liqueur flavored with vanilla, almond, coconut, and orange. It is used to flavor sauces, creams, confections, and desserts.

tube pan A round, deep-sided cake pan with a hollow tube center. The tube promotes even baking in the center of the cake, and produces a ring-shaped cake. The most common tube pans are *angel food cake pans*, *Bundt pans*, and *Kugelhopf molds*.

tuile The French word for “tile,” referring to a light, thin, delicate stencil cookie. The name is a reference to their distinct curved tile appearance, made by placing the baked discs over a rolling pin while still warm. They may be flavored with extracts, cocoa powder, or spices and/or sprinkled with nuts before baking. Their crisp texture makes them an excellent accompaniment to ice creams, mousses, and sorbets.

tuile mold A tinned steel mold used to shape *tuile* cookies. It has six narrow half-cylinders that lie side by side. The warm cookies are placed in the mold, which allows them to form their distinct arched shape. The mold may also be used to shape chocolate and sugar.

tuile stencil A thin, rectangular sheet of strong plastic with a cut-out design, used to make *tuile* cookies. The batter is placed inside the cut-out design and spread thinly across the plastic onto a parchment- or Silpat-lined sheet pan. When the

plastic sheet is removed, the design remains on the Silpat. There is a wide variety of designs available from specialty pastry vendors or they may be custom made. Although a stencil may also be cut from a cake box or other thin material, the commercial stencils are sturdier and can be washed for repeated use.

tulipe ('too-leep) The French word for “tulip,” referring to an edible container with a ruffled edge that resembles a tulip flower. It is most commonly made from *tuile* batter and formed over a cup or mold while still warm. It may be filled with mousse, berries, ice cream, or other pastry items.

tulumba tatlisi (too-loom-bah tah-tee-see) A Turkish sweet made by deep-frying a piped batter and then dipping it in a sugar syrup.

tunneling The large, irregular holes that form inside a muffin because of overmixing.

turbinado sugar See *sugar*.

turfjes met bessensap (tour-fees met 'bessen-zahp) A Dutch bread pudding, served chilled with whipped cream and raspberry sauce.

Turkish coffee Very strong coffee, made by boiling ground coffee, sugar, and water three times in an *ibrik*. It is cooled slightly in between boilings and served in small cups immediately after the third boiling. Sometimes spices such as cardamom, nutmeg, or cinnamon are added to the water before boiling.

Turkish delight A Middle Eastern confection that is a chewy, gelatinous, rubbery mixture typically colored pink or green. It is called *rahat loukoum* in Turkish, which means “a rest for the throat.” It is made from fruit juice, honey, sugar, glucose, and cornstarch or gelatin. Sometimes nuts such as pistachios, almonds, hazelnuts, or pine nuts are added for texture, and it is cut into small squares and coated with confectioners' sugar.

turmeric (ter-'muh-rihk) An Indian and Middle Eastern spice derived from the root of a tropical plant related to ginger. It has an intense golden yellow-orange color and strong, exotic flavor and aroma, and is most commonly used to flavor and color products such as mustard and curry powders; it gives an interesting twist to sweet items.

turn A step in the production of *laminated doughs*, whereby the folded dough is turned 90 degrees before rolling out again and adding another fold. The number of turns depends on how many times the dough is folded. See also *fold* and *laminated dough*.

turnover A flaky pastry that is filled with sweet or savory fillings. It is shaped as either a triangle or half-moon, and may or may not have crimped edges. It can be baked or fried, and served as an appetizer, dessert, or breakfast item.

turntable A thin, flat metal or plastic disc attached to a heavy pedestal base, used for cake decorating. The discs come in various sizes but the most common is 10 inches (25 cm). The disc is rotated by hand as the cake is iced or decorated, and the turning makes it easier to create a uniform appearance.



turrón The Spanish version of nougat, made during Christmastime. It is believed to be of Arabic origin, made in Spain as early as the 16th century. There is the original hard version from Alicante and the soft version from Jijona. Traditionally, they are made from pure orange blossom honey, sugar, almonds, and dried fruit. Other regions add hazelnuts, pistachios, coconut, chocolate, and liqueurs.

tutové See *rolling pin*.

tutti-frutti ('too-tee 'froo-tee) 1. The Italian word for “all fruits,” referring to deserts such as ice cream, cakes, custards, and fillings that use a mixture of minced

fresh, candied, or poached fruits. 2. An artificial fruit additive used to flavor candy and gum.

Twelfth Night cake A cake eaten on Epiphany, January 6. There are many variations, specific to each country and region. They vary in size and shape, and may be made from cake, brioche, or puff pastry and flavored with frangipane, candied fruit, spirits, orange flower water, or other combinations. One common characteristic of all cakes is that a bean or small token is placed inside before baking. The person who receives the slice of cake with the bean or token is crowned king or queen of the day. Also known as *Epiphany cake*.

twelve steps of baking See *12 Steps of Baking* appendix.

twentieth century See *Asian pear*, *Nijisseiki*.

Twinkie A packaged snack of golden sponge cake with a creamy filling, made by Hostess.

two-grain spelt See *emmer wheat*.

two-stage mixing method See *mixing methods*.

Tyler pie A Southern pie that consists of butter, eggs, brown sugar, cream, and eggs and is garnished with toasted, grated coconut. It was created in honor of President John Tyler.

