CORDON BLEU MASTER CHEF & HERBARIUM

CULINARY HERBS & SPICES VOCABULARY WORD SEARCH

Aromatic Botanicals, Essential Seasonings, Peppercorns, and Piquant Flavors

DIFFICULTY / SPEC
Standard US Letter
Bespoke Printable

B	A	S	I	L	R	O	S
M	E	O	R	E	G	A	N
O	P	A	R	S	L	E	Y
A	G	O	N	M	I	N	T
A	M	O	N	N	U	T	M
O	M	C	L	O	V	E	T
C	U	M	I	N	C	O	R
F	F	R	O	N	P	A	P
E	R	F	E	N	N	E	L
E	P	E	P	P	E	R	C
L	E	M	O	N	G	R	A
B	A	Y	L	E	A	F	M
W	A	S	A	B	I	M	U
C	A	R	A	W	A	Y	T
S	T	A	R	A	N	I	S

SPICE CABINET & HERB ROSTER

[ ] 1. BASIL
[ ] 2. ROSEMARY
[ ] 3. THYME
[ ] 4. OREGANO
[ ] 5. CILANTRO
[ ] 6. PARSLEY
[ ] 7. SAGE
[ ] 8. TARRAGON
[ ] 9. MINT
[ ] 10. DILL
[ ] 11. CINNAMON
[ ] 12. NUTMEG
[ ] 13. CARDAMOM
[ ] 14. CLOVE
[ ] 15. TURMERIC
[ ] 16. CUMIN
[ ] 17. CORIANDER
[ ] 18. SAFFRON
[ ] 19. PAPRIKA
[ ] 20. GINGER

CULINARY FLAVOR PAIRINGS & ESSENTIAL COOKING TECHNIQUES

Herb: Sweet Basil (Genovese) --> Cuisine: Italian Liguria --> Essential Dish: Pesto alla Genovese

Spice: Saffron (Crocus sativus) --> Volatile Compound: Safranal --> Signature: Spanish Paella Valenciana

Blend: Bouquet Garni (Thyme, Bay Leaf, Parsley) --> Technique: Simmered Stock Extraction (Mirepoix)

Spice: Green Cardamom (Elettaria) --> Queen of Spices --> Applications: Indian Chai, Scandinavian Breads

EXECUTIVE CHEF

Chef Name: _____

Kitchen / Brigade: _____

Mise en Place: Complete

PALETTE AUDIT

[ ] Mediterranean Herbs

[ ] Warm Baking Spices

[ ] Pungent Aromatics

KITCHEN SCORE

Solving Time: _____ Minutes

All 20 Located: [ ] YES

Chef Rank: * * * * *

RECIPE FLAVOR PROFILING & SEASONING FORMULATION NOTES: