

Mini-dictionary of Spanish culinary terms

En juliana: *this culinary term is a cooking technique which consists of cutting the vegetables in a thin and long way (like French fries) using a knife or a mandoline.*

En adobo: *this culinary term is a cooking technique which consists of the immersion of some raw food (meat or fish) into a kind of liquid or sauce made with spices like pepper (from La Vera), salt, oregano, garlic, vinegar... in order to conserve and highlight the taste of the ingredient.*

Al ajillo: *it refers to a type of sauce made with fried garlicks in olive oil, white wine, flour and fresh parsley. It's very typical for meat, specially chicken.*