to carve gastronomy verb To cut or slice cooked meat, poultry, fish, or game into serving-size pieces.
Source(s) de la définion:
DEAN, Jill.
Better Homes and Gardens New Cook Book.
Note technique:
This is usually accomplished by skimming the surface of the liquid as it is heated.
Source(s) de la note technique:

to clarify gastronomy verb To melt slowly fat, butter, insofar as the clear yellow liquid rises, being separated from the solids which settle on the bottom of the pan.
Source(s) de la définion:
DICTIONARY OF COOKING TERMS. Christine Glade.
Note technique:
The flavorfull mixture produced by deglazing can be used to make a sauce.
Source(s) de la note technique:

To deglaze gastronomy verb To loosen brown bits from a pan by adding a liquid, then heating while stirring and scraping the pan.
Source(s) de la définion:
DICTIONARY OF COOKING TERMS. Christine Glade.
Note technique:
The flavorfull mixture produced by deglazing can be used to make a sauce.
Source(s) de la note technique:

to dress gastronomy verb To prepare an animal for cooking.
Source(s) de la définion:
MILLER, Jan.
Note technique:
A dressed fish have had their viscosa, head, tail, and fins removed. A bird, for example, would be plucked, signed and glutted.
Source(s) de la note technique:

To filet gastronomy verb
1. To remove the bones from meat or fish.
2. To cut a fish from one side without keeping the bones or the skin. A filet meat may be a whole side or a part of a side. It is boneless and often skinless.
Source(s) de la définion:
DICTIONARY OF COOKING TERMS. Christine Glade.
Note technique:
Fish filets are cut along the entire side of the fish, removing the meat from the spine and most of the bones.
Source(s) de la note technique:
To carve a chicken or to carve a shank

The term to carve does not include the large number of fields that the French word stands for.

affranchir

to clarify fat
to clarify a sauce

The process of clarifying is less chemical than in French, while it remains completely the same. The goal is to change both the aspect and the composition of the ingredients by heating them.

counter-clockwise.

To dress a pan

In English, this verb does not include the use of salt to clean the pan, whereas the French verb does.

A fish has been cleaned and scaled.

The term has a similar meaning with its French equivalent, however it does not have manifold meaning like to dress.

perhaps you prefer not to kill, dress, and cut up an animal, a bird, or even a fish.

A dras a piece of meat

The term is more specific than its French equivalent, however it does not have manifold meaning like to dress.

Whether you need to fillet a salmon, a skin a trout, [...]?

To fillet a fish

The French term "lever" includes also the fact of cutting pieces from fruits, like citrus fruits.

Use cooking oil spray to grease the pan openings.

To grease the pan
to grease the dish

In their meanings, the French and English terms are very similar.

Adult can pare apples, or depending on age of child, show child how to pare, making the peelings as thin as possible.

To pare a fruit
to pare peaches
to pare rhubarb
carve

This verb is more specific than its French equivalent, as it only refers to fruits and vegetables. In French, it includes fruits, vegetables, meat, fish.

stirring the sauce is an actual art form not well-known by the outside world. We are taught to stir the sauce clockwise, never counter-clockwise.

To stir a sauce, to stir a liquid to stir a blend

This verb is less precise than its French equivalent, as it only refers to the action of mixing ingredients to make a homogeneous blend, whereas the verb "vanner" finds its interest and own specificity in avoiding the constitution of a skin or crust on the surface of the blend.

When the sugar is dissolved, strain the lemonade through a fine sieve, or piece of muslin, and, when cool, it will be ready for use [...]?

To strain a sauce
to strain a cocktail
to strain a liquid

Although the English verb does not imply the use of a spoon in order to make the mixture go through the strainer, it also evokes the idea of turning a thick mixture into something thinner or lighter.

Vandyke's a culinary term inspired by 17th-century painter Vandyke's portraits of men with pointy v-shaped beards. It's the verb used to describe the process of cutting a zig-zag pattern around the circumference of a lemon to create decorative lemon half garnishes to dress up fish platters and other plates. It's easier than it looks to vandyke a lemon and shows your guests that you care.

To vandyke a lemon

As the verb to vandyke is specific to a cultural aspect absent in the French vocabulary, the linguistic link is clearer between its rival expression: to cut in wolves teeth and its French equivalent. Nevertheless, to vandyke means the same as "historier" does.
<table>
<thead>
<tr>
<th>Note de traduction allemand</th>
<th>Concurrent(s)</th>
<th>Note linguistique</th>
<th>Terme associé</th>
<th>Hyponyme</th>
<th>Hyperonyme</th>
<th>Tout</th>
<th>Partie</th>
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</thead>
<tbody>
<tr>
<td>This term can be used for meat, fish, poultry, but also citrus fruits.</td>
<td>to cut to slice</td>
<td>The term also includes the sculpture field. A carver logically refers both to the tools used for cutting meat (such as knives, blades), and to the person who sculpts minerals.</td>
<td>Meat</td>
<td>Fish</td>
<td>Sauce</td>
<td>Butter</td>
<td></td>
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<tr>
<td>Sometimes with salt.</td>
<td>To season</td>
<td>The term, to dress has a more common meaning, which concerns clothing and in a more general way, to put pieces of fabric on the body (like plaster). The term also refers to the military organisation of the troops. It eventually has another meaning in the field of gastronomy, as it consists coating a dish with a sauce or salad.</td>
<td>Meat</td>
<td>Fish</td>
<td>To pluck</td>
<td>to evicerate</td>
<td>to scale</td>
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<td>The German term is less technical, it only means to prepare.</td>
<td>To coat</td>
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<td>Meat</td>
<td>Fish</td>
<td></td>
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<td>Can be used for meat, fish, poultry, but also citrus fruits.</td>
<td>To core</td>
<td>The term has two different orthographies: with one or two « l ». Yet the meaning remains identical, and can both refer to meat and fish.</td>
<td>Meat</td>
<td>Fish</td>
<td></td>
<td></td>
<td></td>
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<td>The German term is less specific than the French one, because it means that you have to cover the container’s bottom in an undefined way to avoid it sticks while baking in the oven. So in German, you have to specify what you will use to cover it (baking paper, fat…). In German, it can also mean to spread the batter in the baking pan.</td>
<td>To dress</td>
<td>The equivalent of “vanner” doesn’t exist in German. It is replaced by “rühren”, less specific, which only means to stir.</td>
<td>Meat</td>
<td>Fish</td>
<td>Baking pan</td>
<td></td>
<td></td>
</tr>
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<td>The German term can be used only for meat.</td>
<td>To core To core</td>
<td>To cut To fillet</td>
<td>Meat</td>
<td>Fish</td>
<td></td>
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<td>To stir</td>
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<td>Fish</td>
<td>Sauce</td>
<td>Cream</td>
<td></td>
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<td>To sieve</td>
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<td>Fish</td>
<td>Sauce</td>
<td>Soup</td>
<td></td>
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<td>As in English, there is no mention of a spoon.</td>
<td>To cut lemon in wolves teeth or dents de loup</td>
<td>The term to vandyke is not currently used, but have cultural roots. It remains a very technical word, that not everyone is aware of. Its rival term would be more appropriated in an everyday life situation.</td>
<td>Lemon</td>
<td>Tomato</td>
<td></td>
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</tbody>
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