



Encore Glossary

Arancini - Italian rice balls in breadcrumbs

Aioli - flavoured soy-milk mayonnaise

Biscoff - buttery, brown sugar, spice flavoured cookies

Blackened - aromatic spice rub

Boa buns - Taiwanese steamed buns

Bon bons - breaded and fried balls

Croquette - flavoured mash in breadcrumbs

Emulsion - textured foam sauce

Gochujang - Korean smoked chilli paste

Guacamole - Mexican spicy avocado dip

Harissa - North African hot sauce with chilli, paprika & olive oil

Jackfruit - popular exotic fruit has the texture of pulled meat

Jus - 72-hour rose veal bone stock & red wine reduction

Marinara - Sauce made with tomatoes, herbs & onions

Mirin - sweetened rice wine vinegar

Miso - Japanese fermented soya bean paste

Mumbai mix - Our take on Bombay mix

Pachos - Nachos made with poppadums

Raita - Indian dip of yoghurt, cucumber, vegetables & spices

Scotch bonnet - very spicy chilli pepper

Serrano - Spanish dry-cured ham

Sourdough - fermented dough using naturally occurring yeast

Tofu - Soft white meat substitute made from mashed soya beans

Wasabi - Japanese horseradish

Yuzu - rare Asian lemon with floral perfume notes

