

Cooking Terms

Explains miscellaneous cooking terms.

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French Cooking Terms

Nappe

Nappe is the act of coating food with a sauce. It is also a way to describe the consistency of a sauce.

A good test to check for the correct consistency is to coat the back of a spoon with the sauce, then run your finger over the back of the spoon, forming a line. If the sauce holds its shape and doesn't immediately fill in the line, and isn't too thick as to leave a thick layer of sauce on the spoon, the sauce is the correct consistency.