**Culinary Vocabulary Mastery:**

***Fill in the Blanks***

**Instructions:**

📖 Read the passage *carefully*, paying attention to the *context* in which the words are used.

🕵️ Identify the *gaps* in the passage where a culinary term is missing.

📝 Select the appropriate word from the *vocabulary* list to fill in each blank space.

✅ Ensure that the chosen words fit seamlessly into the context of the passage, considering both *grammatical and semantic appropriateness*.

Use these words:

*Dishes, nuances, ingredients, marinating, oven, finesse, buds*

Cooking is a creative process, blending techniques and skills to craft delicious \_\_\_\_\_\_\_. To succeed, one must grasp the \_\_\_\_\_\_\_\_ of various ingredients. Let's explore the steps in preparing a mouthwatering meal.

Start with high-quality \_\_\_\_\_\_ like fresh vegetables and choice cuts of meat. Prepare them by chopping, slicing, or dicing for optimal taste. Add finesse by \_\_\_\_\_\_\_ or seasoning, letting the flavors meld.

Preheat the \_\_\_\_\_\_ for even cooking, ensuring the dish reaches its full potential. Alternatively, grilling offers a unique smoky flavor, complemented by a special garnish for added \_\_\_\_\_\_\_.

Presentation matters — a well-plated dish captivates visually. Use fresh herbs or edible flowers for a pop of color and heightened appeal.
Lastly, simmering sauces or broths melds flavors, creating a nuanced taste that delights your taste \_\_\_\_\_. In cooking, balance flavors, prioritize presentation, and embrace culinary finesse for a masterpiece!