

# Dd

## D d

**dacquoise** (dahk-koo-'wahz) 1. A *meringue disc* that includes ground almonds folded in before baking; used in the preparation of confections, cakes, and petit fours. 2. A French cake of three hazelnut or almond meringue discs sandwiched together with sweetened whipped cream or flavored *buttercream*.

**dadar** (dah-'dahr) An Indonesian specialty of stuffed and rolled crêpes, served with coffee or tea. The crêpes are made with a batter of coconut milk, salt, and rice flour or cornstarch, and filled with freshly grated toasted coconut, brown sugar, vanilla, cinnamon, and salt.

**Dairy Queen** A chain of roadside stands featuring soft ice cream, founded by a father and son team. Their first sale of this soft frozen dairy product was in 1938, at a friend's ice cream store. The treat was so successful that they opened their first store in 1940, in Joliet, Illinois. By 1960, there were 3,000 Dairy Queens in 12 countries. Although other items have been added to the menu, such as hotdogs and hamburgers, ice cream is still its main feature.

**Dalloyau** ('dahl-why-oh) A well-known Parisian gourmet shop, known for its macaroons, chocolates, cakes, and pastries.

**damming** The technique of applying a thin or thick border of icing around the outside edge of a cake layer, so that the filling between each layer does not seep out.

**Damson plum** See *plum*.

**Dancy orange** See *orange*.

**danish pastry** A popular breakfast pastry made in a variety of sizes and styles and filled with fruit, cheese, jams, or nuts, and often brushed with apricot jam. The pastry originated in Denmark, but the Danes call their version *wienerbrod*, or *Viennese bread*, because in the late 1800s the bakers of Copenhagen went on strike and were replaced by Viennese bakers, who produced this crisp, layered pastry. The yeast dough is laminated with butter and enriched with eggs. Over 100 shapes can be made, ranging from snails to pinwheels.

**dan ta an** (dahn 'tah ahn) A small pastry tart from Singapore, filled with a golden-yellow egg custard.

**Danziger Goldwasser** ('dahn-tsig-uhr 'golt-waz-zer) See *Goldwasser*.

**Dapple Dandy** See *pluot*.

**darazsfeszek** ('dah-rahz-sfehs-zehk) A yeast-raised Hungarian coffee cake made by filling individual pieces of pinwheel-shaped dough with a rich mixture of butter, milk, sugar, walnuts, and raisins. The pinwheels are baked in a large pan and pulled apart after baking to a golden brown.

**dariole** (dah-ree-'ohl) A French term to describe both a small cylindrical mold and the dessert baked in it. Traditionally the dessert is made by lining the mold with *puff pastry* and filling it with *frangipane*. It may also be savory.

**dariole mold** See *dariole*.

**Darjeeling tea** (dahr-'jee-ling) One of the finest varieties of black tea. It is grown at a high altitude, up to 7,000 feet in the Darjeeling area of northern India; the cooler air enables it to grow more slowly and produce leaves that give it a medium-body, floral aroma and slightly astringent taste.

**dark brown sugar** See *sugar, brown*.

**dark chocolate** See *chocolate*.

**dark corn syrup** See *corn syrup*.

**dark raisins** See *raisins*.

**dartois** (dahr-'twah) A French pastry made by filling two strips of *puff pastry* with a sweet or savory filling. Sweet fillings include *frangipane*, jam, or *pastry cream* sometimes flavored with candied fruit. The pastry is believed to be named after a 19th-century vaudeville artist named François Victor Dartois.

**dash** A measuring term that is synonymous with “a pinch.” The actual weight is approximately  $\frac{1}{16}$  teaspoon.

**dasher** See *ice cream machine*.

**date** The fruit of the date palm. It is picked green and ripens to a yellow, reddish brown, golden brown, or black, color, depending on the variety. The cylindrical fruit ranges from 1 to 2 inches (2.5 to 5 cm) long. The paper-thin skin surrounds a fleshy mass with a single elongated seed. With a sugar content over 50%, dates are very sweet. They may be found fresh, dried, whole, and chopped. Dates can be traced back to 6000 BC and are believed to have originated in the Persian Gulf region.

**DATEM** The acronym for diacetyl tartaric acid esters of mono and diglycerides. It is an emulsifier used in dough conditioners to increase water absorption and strengthen gluten.

**DDT** See *desired dough temperature*.

**DE** The acronym for dextrose equivalence. It is a specification used for glucose syrup to determine how much the starch molecule has been broken down into simpler sugars. It affects the flavor, viscosity, and browning ability of glucose syrup.

**dead dough** An unleavened dough used in the production of bread sculptures and display products. The absence of leavening allows the decorative shape, such as a cornucopia or bread basket, to retain its form during baking. After baking they are typically coated with food lacquer and may be stored in the freezer for future use. Also known as *salt dough*.

**decaffeinated coffee** See *coffee*.

**deciliter** A metric measurement of volume that is equivalent to  $\frac{1}{2}$  cup.

**deck oven** See *oven*.

**decorative cutter** A metal or plastic tool used for making decorative cut-outs of gumpaste, marzipan, cookie dough, and other pastry products. It is available in a wide variety of shapes, sizes and designs and may be purchased individually or as a set.

**decorator's buttercream** See *buttercream*.

**decorator's icing** See *royal icing*.

**decorating sugar** See *sugar*.

**deep-dish** 1. Refers to a deep pie pan with straight sides that is used to make a pie containing either a sweet or savory filling. 2. A shallow casserole made with only a top crust.

**deep-dish pizza** A pizza is known for its thick, chewy crust, developed in Chicago.

**deep-fry** To cook foods using a high *smoke point* fat. The food is often breaded before being dropped into hot fat; the temperature of the fat varies according to the food but is typically 375°F (190°C). The food may be fried in a wire basket or directly in the oil and the desired result is a crisp exterior with a juicy interior.

**deep-frying thermometer** See *thermometer*.

**deglaze** To add a liquid, usually stock or wine, to a pan so as to capture the flavor bits that remain sticking to the pan after cooking a food item. This liquid then becomes the base for a sauce.

**degrease** To remove fat from the surface of a hot liquid. This is typically done with a skimmer or spoon.

**dehumidifying agent** See *dessicant*.

**dehydrate, dehydration** To remove moisture from a food product. This is done with a low, dry heat and acts a preservative. The thinly sliced food items are placed on a perforated tray in a low-temperature oven or in a special piece of equipment called an electric dehydrator.

**dehydrated beets** A food additive made from beets that imparts a deep red color to baked goods, jams, and jellies.

**dejeuner** (day-zhoo-'nay) The French term for lunch.

**Delaware grape** See *grape*.

**del giorno** (dehl 'jhorn-oh) Italian for “of the day,” equivalent to the French *du jour*. A culinary term that refers to a menu item that is made especially for that day.

**Delicious apple** See *apple*.

**Demerara rum** A dark, rich rum produced from sugarcane grown along the Demerara River in Guyana, South America.

**demerara sugar** See *sugar*.

**demi-feuilletage** (deh-mee fo-'ee-tahjh) French for “half puff pastry,” referring to leftover scraps of *puff pastry* dough that are rerolled and used.

**demitasse** ('dehm-ee-tahs) 1. The French name for a small (2 oz./55 g) coffee cup used to serve very strong coffee such as *espresso*. 2. The French word for “half cup.”

**denature** To breakdown protein molecules as a result of heat, acid, or mechanical agitation.

**denatured alcohol** An ethanol treated with an additive such as methanol, isopropanol, methyl ethyl ketone, methyl isobutyl ketone, or denatonium that renders it unfit for consumption. It is used by pastry chefs in the production of *pulled sugar* and *blown sugar* to fuel the *alcohol lamp* that provides the flame for heating and melting the sugar. Also known as *methylated spirit*.

**dendê** (dha-n-'dha) An oil obtained from palm fruit, used in Brazilian cooking for its flavor, texture, and bright orange color.

**densimeter** An instrument used to measure the density of a sugar syrup by floating the device in the syrup. See *hydrometer* and *saccharometer*.

**depression cake** A cake made from shortening instead of butter and brown sugar and water instead of milk and eggs. It was popular during the Great Depression and World War II.

**Derby pie** A pie with a chocolate and pecan filling flavored with Bourbon. It is often associated with the Kentucky Derby, and because it is a registered trademark, it may be served only by Kern's Kitchen, where it was created by George Kern in 1968.

**desdemona** A pastry of *ladyfingers* sandwiched together with *crème chantilly*, then brushed with apricot jam and covered in a Kirsch-flavored *fondant*. The pastry is named after the Shakespearean character Desdemona, the love of Othello.

**desem** ('dehs-sehm) 1. A firm sourdough starter of fresh organic wheat flour, developed in the Netherlands. It is regenerated by removing a small piece of dough from the day's production and storing it in flour so that it may develop additional natural yeasts. This fermented ball is then used as the starter for a fresh batch of sourdough bread. 2. A Flemish style of naturally leavened bread that uses whole wheat flour.

**desiccate** To preserve food by cutting into small pieces or shredding it and drying it completely.

**desiccant** A product that absorbs moisture in the air. It is used to help protect items such as *tuile* and sugar showpieces when placed in an air tight container with the product. The most common dessicants are *silica gel* and *limestone*. Also known as a *dehumidifying agent*.

**desiccated coconut** Dried shredded coconut, made from the white portion of the coconut kernel after the brown skin has been removed. Depending on the dryness of the coconut and how finely it was shredded, the product will absorb different amounts of moisture and the recipe should be adjusted accordingly.

**desired dough temperature** The ideal temperature of a dough while you are working with it. For lean doughs, the ideal temperature is typically 75° to 80°F (24° to 27°C), while enriched doughs are slightly higher. Use the following formula to calculate the temperature of the water needed to achieve the ideal dough temperature:

$$\begin{aligned} \text{Flour temperature} + \text{room temperature} + \text{friction factor} &= x; \\ x - \text{desired dough temperature} &= \text{water temperature.} \end{aligned}$$

See also *12 Steps of Baking* appendix.

**dessert** The final course of a meal, consisting of a sweet preparation or an assortment of cheeses. The word derives from *desservir*, the French term for “to clear the table.”

**dessert wine** A sweet wine served as is or with dessert. Some of the more popular sweet wines include *sparkling wines*, *Sauternes*, and *fortified wines* such as *Port* and *Sherry*. See also *Allegrini*, *Asti Spumante*, *Auslese*, *Beerenauslese*, *Champagne*, *ice wine*, *maculan*, *Prosecco*, *sherry*, *Spätlese*, *Tokay wine*, and *Trokenbeerenauslese*.

**détendre** (deh-tahn-drah) A French term that refers to the softening of a mixture, usually a dough, with the addition of milk, eggs, or stock.

**détrempe** (day-'trohmp) A French term referring to a mixture of flour, water, and salt that is used as a foundation for *laminated doughs*.

**devil's food cake** An American cake of moist, rich chocolate layers iced with a fudgy chocolate icing. Its name is related to the reddish brown color that is a result of the baking soda used as a leavening, which neutralizes the acid of the chocolate. It is often considered the counterpart of *angel food cake* and was created in 1905.

**Devon cream** Another name for *clotted cream*.

**Devonshire cream** Another name for *clotted cream*.

**dewberry** See *berry*.

**dextrin** A starch fragment produced when high heat breaks down a starch. The fragments absorb water and thicken products, just like starch does.

**dextrose** ('dehk-strohs) A naturally occurring form of glucose found in grapes and corn. It is produced by dehydrating *high-conversion glucose corn syrup*. It is less sweet than *sucrose*, browns at a lower temperature, crystallizes more slowly, and is less soluble in water. Also known as *corn sugar* and *grape sugar*.

**dextrose equivalence** See *DE*.

**dhom palm** (dahm) See *doum palm*.

**diastase** See *amylase*.

**diastic malt** Malt that has amylase enzymes in it.

**dice** To cut into small, symmetrical cubes, generally ranging from  $\frac{1}{4}$  to  $\frac{1}{8}$  inch (3 to 6 mm) in size.

**dietary fiber** A component of plants, fruits, and vegetables that cannot be digested by the human body, therefore passing through the digestive system and acting as a cleansing agent. This is more commonly known as *roughage*.

**digestif** (dye-jest-'teefe) An alcoholic beverage consumed at the end of a meal. It is believed to aid in the digestion of food and is typically served in a small amount in a *snifter*.

**digestive biscuit** A semi-sweet British cookie made from whole wheat flour and sometimes dipped in chocolate.

**digestive enzyme** A natural food enzyme that helps the body digest foods and reduces the gases that may be experienced from particular foods, such as grains, cabbage, broccoli, and onions. These foods along with others contain complex sugars that collect in the digestive system, causing excess gas from fermentation. Digestive enzymes are found in drugstores in tablet form and may be taken after eating the troublesome foods.

**digital thermometer** See *thermometer*.

**dilute** To reduce the concentration of a liquid by adding additional liquid, usually water.

**Dinkel** See *spelt*.

**dioul** (dee-O-'oohl) See *malsouqua*.

**diple** ('deep-lee) A deep-fried Greek pastry shaped like a bow or circle. It is typically topped with cinnamon honey syrup and walnuts.

**diplomat cream** See *crème diplomat*.

**diplomat pudding** A chilled, molded dessert of rum- or *Kirsch*-soaked *ladyfingers* layered with *Bavarian cream*, apricot jam, and crystallized fruit.

**dipping fork** A small handheld pastry tool to dip confections into chocolate or fondant. It resembles a football goal post, with three spaced wire prongs in the center. The fork is attached to a short metal or wooden handle.

**direct dough** A yeast bread dough produced via the *straight dough method*. See *mixing methods*.

**disaccharide** A compound of two simple sugars, or sacharides linked together, as in *maltose*, *lactose*, and *sucrose*.

**dissolve** To break down a dry ingredient by incorporating it into a liquid.

**distillation** The process of separating alcohol from a liquid through the heating of the liquid and capturing the resulting steam, which contains the alcohol vapors. This vapor is then condensed into a separate container to derive the desired alcohol.



dipping fork

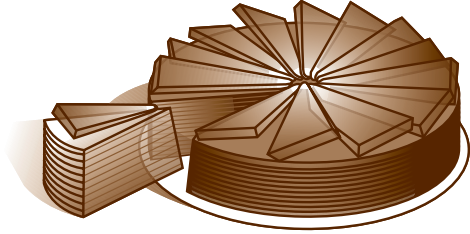
**distilled water** Water that has had all the minerals and other impurities removed by the process of *distillation*.

**divinity** An American confection made by beating a cooked sugar syrup into egg whites. It may be flavored spices, nuts, citrus, or chocolate. Once the mixture is cool, it is formed into small mounds and has a fluffy, creamy texture that resembles fudge. If brown sugar is used it is known as *seafoam*.

**Dixi-red peach** See *peach*.

**dl** The abbreviation for *deciliter*.

**Dobos torte** ('doh-bohs) A Hungarian cake with five to nine ultra-thin layers of *sponge cake* sandwiched with a rich coffee or chocolate *buttercream* and topped with a crisp caramel glaze. The cake was created in the late 19th century by Josef Dobos.



**dochinhos de amendoim**

(do-'kee-nos dee ahmehndo-eem) A bite-size square of sweet peanut cake made by slowly cooking sugar, eggs, roasted peanuts, and freshly grated coconut until thick. Once cooled, it is cut into squares, rolled in confectioners' sugar, and garnished with roasted peanuts.

**docker** A spiked roller used to pierce holes in rolled dough before baking in order to eliminate air bubbles and allow steam to escape.

**dodol** (doh-'dohl) 1. A Southeast Asian sweetmeat made from overripe *durian*.  
2. A Malaysian pudding made from sticky rice, coconut milk, palm sugar, and brown and granulated sugars. It is cooked in a deep skillet for several hours and stirred continuously until a sticky, brown, shiny, taffy-like mass. Once cooled, it is poured into containers that are made from *pandanus leaves*. This, rich, sweet dessert is served as a snack or spread on toast; it may also be purchased in individual foil or plastic containers.

**dolce** ('dohl-chay) Italian for "sweet," referring to sweets and including desserts, candies, cakes, and pastries. Also known as *dolci*.

**dolce Milanese** ('dohl-chay mihl-'ah-neys) A rich, buttery sweet bread from Milan that is packed with raisins and flavored with rum and orange.

**dolci** ('dohl-chee) See *dolce*.

**dollop** A small drop of food, usually whipped cream, that is often used as a garnish.

**donut** Alternate spelling for *doughnut*.

**double-acting baking powder** See *baking powder*.

**double boiler** A cooking implement that consists of a bottom pan, usually a saucepan, that holds water and has a second pan that sits above the water so that a gentle steam-induced cooking results. This is used to prepare delicate sauces such as *vanilla sauce*, which would break or cook too quickly when placed over direct heat. Also popular for melting *chocolate*.

**double cream** A thick, rich cream with over 48% milk fat.

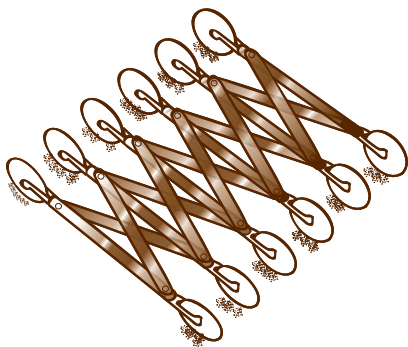
**double-cream cheese** A variety of naturally sweet cow's milk cheese that is enriched with cream. It contains a minimum of 60% milk fat and has a soft, creamy texture and mild, sweet flavor. These cheeses make an excellent dessert course when served with fruit.

**double magnum** See *magnum*.

**dough** A combination of flour and liquid, usually water or milk, that is mixed together to form a mass that ranges from soft to firm. Other ingredients may also be added depending on the desired dough type. It may be leavened or unleavened and sweet or savory. The texture and consistency will vary as well as the color and flavor. See also *bread dough*, *pastry dough*, *pie dough*.

**dough conditioner** A granular product added to yeast-raised baked goods to ensure good gluten development and a fine crumb. They are used mostly by high-production facilities to compensate for poor flour quality and/or strengthen dough that undergoes rough handling in the automated equipment. They also reduce mixing and fermentation time, but if overused, will result in poor volume and texture. Also referred to as *dough improver*.

**dough cutter** An expandable, accordion-like metal frame with straight-edged pastry wheels on one side and fluted pastry wheels on the other. The pastry tool is used to cut several pieces of dough at one time, and the width may be adjusted to make the strips thick or thin.



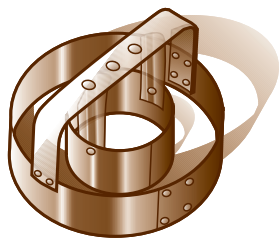
dough cutter

**dough hook** See *mixer attachments*.

**dough improver** See *dough conditioner*.

**doughnut** A deep-fried, individual round of sweet dough that may or may not have a hole in the center. The dough is leavened by either yeast or baking powder, and can be flavored with nuts, spices, and other ingredients. Typically, the ring-shaped doughnuts with the hole in the center are covered with a flavored glaze or granulated or confectioners' sugar. Doughnuts without the hole are typically filled with jam, cream, or custard. See also *doughnut hole*.

**doughnut cutter** An aluminum or stainless steel tool used to cut doughnut dough into rings with a hole in the center. It is recommended to dip the cutter in flour as needed to prevent sticking.



**doughnut hole** The center of a doughnut dough that remains after the dough has been cut into rings. Typically this dough is also fried and flavored, and sold separately. There is much folklore surrounding the origin of the doughnut hole, but a popular story claims that in 1847, a New England sea captain named Hanson Gregory punched holes in the dough because his mother's doughnuts were not cooked in the center.

**dough reaction rate** A measurement of how quickly baking powder releases carbon dioxide at room temperature and how much is released with heat. Also referred to as *DRR*.

**dough sheeter** See *sheeter*.

**doum palm** (doo-uhm) A palm tree native to the Nile region in Africa, whose edible fruit tastes like gingerbread.

**doux** (do) The French word for sweet.

**dowel** A thin, cylindrical piece of plastic or wood that varies from 12 in. to 24 in. (30 cm to 60 cm) in length and ¼ in. to 1 in. (6 mm to 2.5 cm) in diameter. It is primarily used to support cakes that are stacked or tiered.

**dowel rod** A straight rod, usually wood or plastic, inserted into cake layers to support the weight of tiers. They may be cut to size and are often used in wedding cakes.

**dragée** (drah-'zhay) 1. A French confection of an almond or other flavored center surrounded by a hard, shiny sugar coating. 2. Tiny, glossy gold or silver sugar balls used to decorate pastries and confections.

**dragon's eye** A cherry-size, round fruit indigenous to Southeast Asia. The thin, light brown exterior contains a grapelike white flesh that surrounds a single shiny brown inedible seed, giving the appearance of an eye. The fruit has a delicate, mildly sweet flavor and a slightly woody aroma. They may be cooked, but are most often eaten raw. If dried, the fruit has a smoky flavor and is used to make fruit tea. Available October to May. Also referred to as *longan* and *cat's eyes*.



**drain** To draw off the liquid from a product, usually with a *colander*.

**Drambuie** (drahm-'boo-ee) A golden Scotch whisky made from spices and herbs, and sweetened with heather honey. Its name derives from a Gaelic expression that translates into "the liquor that satisfies." It is used as a flavoring in desserts and confections.

**drapery** A swaglike decoration made from *icing*, *rolled fondant*, *gum paste*, *chocolate*, or other pliable pastry product. It is a common design on celebration cakes, particularly wedding cakes. Also known as *garland*.

**dredge** To coat a product in flour, cornmeal, or finely ground crumbs before frying or sautéing, in order to improve browning of the product. Products may also be dredged in a liquid such as an egg mixture.

**dredger** A plastic or metal container with a perforated lid, used to sprinkle sugar, cocoa powder, spices, or other ingredients over a product.

**dresil** (dra-scal) A Tibetan dessert of white rice flavored with butter, brown sugar, nuts, and raisins.

**dried fruit** Fruit that has been *dehydrated* to remove the moisture. This process concentrates the natural sugars and intensifies the flavor. It also acts as a preservative and increases shelf life. The fruit may be sun-dried or dehydrated mechanically, and used dried or reconstituted in liquid. A large variety of fruits, such as cherries and apricots, can be dried; they are a popular ingredient in desserts, pastries, and confections.

**dried milk** See *dry milk*.

**dried plum or prune paste** A paste of dried fruit, frequently used as a fat replacer in baked goods. It is best used in dark products and is effective as a moistener and tenderizer, but does not have the same leavening power as traditional fats. It may be purchased as a paste or made by blending 12 ounces (360 ml) of water for every pound (455 g) of dried plums or prunes.

**drier** An ingredient that absorbs moisture in products, such as flour, cocoa powder, or starch.

**drizzle** To lightly pour a liquid, such as chocolate or icing, in a thin steady stream over a product.

**drop cookie** See *cookie*.

**DRR** See *dough reaction rate*.



**drum sieve** See *tamis*.

**drupe fruit** (droop) Any thin-skinned fruit, such as apricots, plums, cherries, or peaches, that contain one hard central seed surrounded by soft flesh. They are classified as either *freestone* or *clingstone*. Also known as *stonefruit*.

**dry ice** A crystallized form of carbon dioxide that assumes temperatures of 0°F (–18°C) or below, used for storage and preservation of foods, especially in transport, as it will keep frozen items frozen. When the vapors interact with the air, it gives off its characteristic white smoke. Caution must be taken when working with dry ice because it will burn skin on contact.

**dry milk** Common name for dried milk. It is made by removing 96% of the water from fat-free (nonfat dry milk) or whole milk (dry whole milk). This process is called spray-dried, and is done by spraying partially evaporated milk into a heat source so that it dries instantly and becomes powder. It is not recommended for use in custards or creams because it does not have the fresh dairy flavor of milk, but may be used in yeast-raised baked goods and cookies. Also known as *dried milk* and *powdered milk*. Also referred to as *dry milk solids (DMS)*.

**dry milk solids** See *dry milk*.

**ducat** ('doo-kaht) A small, delicate Austrian yeast-risen cake dusted with cinnamon sugar and served with warm custard.

**duff** A Scottish pudding made with dried fruit and spices and steamed or boiled.

**du jour** (doo'zheur) French for "of the day," referring to a menu item made that day.

**duku** ('doo-koo) A Malaysian fruit that is a member of the langsat family. It is the size of a large golf ball, with a tough, golden-brown skin that surrounds a sweet, juicy flesh with hints of grapefruit. The small seeds are bitter and not eaten, but the flesh is eaten fresh as a snack or for dessert.

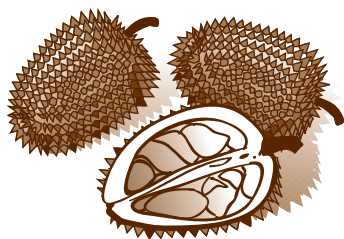
**dulce** ('dool-say) The Spanish word for sweet.

**dumpling** A sweet or savory food item that may be poached, steamed, fried, or baked. Sweet dumplings are commonly made of sweet pastry dough that is filled with a fruit mixture and baked or poached in a flavored syrup.

**Dundee cake** A light-textured fruit cake packed with currants, almonds, spices, candied fruit, and citrus zest and topped with whole blanched almonds. It was created in the 1800s when a cook used the leftover citrus peelings from a marmalade factory and created this cake; named after the Scottish town of Dundee.

**Dunkin' Donuts** The largest coffee and baked goods chain in the world, with 52 varieties of doughnuts. Founded in 1950 by Bill Rosenberg in Quincy, Massachusetts.

**durian** ('duhr-ree-en) A fruit of the durian tree, native to Southeast Asia, that resembles a yellowish-green football with spikes. It is highly prized for its intense fragrance, but known for its equally intense odor, which is so strong that the fruit is banned in many hotels in Southeast Asia. Inside its tough exterior are five white segments that surround a few portions of tender, pale-yellow flesh wrapped around a large, single, light-brown seed. Both the flesh and the seeds are edible, typically eaten fresh within hours of being split open because the flesh deteriorates quickly once it is exposed to air. Overripe durian is used to make *dodol*, or jam.



**durum flour** See *flour*.

**durum wheat** See *wheat*.

**dust** To sprinkle a powdery substance, such as cocoa powder or confectioners' sugar, over a product.

**Dutch-process cocoa** A process for treating *cocoa powder* with an alkali, usually potassium carbonate, to neutralize the natural acidity of the cocoa and raise the *pH* level to 7 or above. This results in a richer, darker color and a smoother, less astringent flavor. It also helps the cocoa powder dissolve more easily in water. It is called Dutch process after Dutchman Conrad Van Houten, who invented the machine that extracts the cocoa butter from the cocoa mass.

D  
d