SHAPE, APPEARANCE, TASTE AND SENSATION IN GASTRONOMIC TERMINOLOGY (DESSERTS)

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Abstract

The present study brings into discussion some gastronomic terms with a strong metaphorical nuance. The culinary names are based on the resemblance of the shape and appearance of desserts to actual objects. Moreover, the taste or the sensation caused to the consumer played a decisive role in naming some desserts. The selected terms have one or more forms in the Romanian language, but generally the native form is preferred.

Key words: *gastronomic terminology, desserts, shape, appearance, taste*

Résumé

Notre étude met en discussion certains termes gastronomiques à forte nuance métaphorique. Les noms culinaires sont basés sur la ressemblance de la forme et de l'aspect des desserts avec des objets réels. En outre, le goût ou la sensation de consommation a joué un rôle décisif dans le choix du nom des desserts. Les termes adoptés ont une ou plusieurs formes dans la langue roumaine, mais généralement la forme native est préférée.

Mots-clés: *terminologie gastronomique, desserts, forme, aspect, goût*

Language must possess an updated terminology in order to offer a proper professional communication, both in the terminology of its own language and in that taken from the literature of the countries with technological dominance[1]. Languages that do not enjoy an international circulation, as in the case of Romanian, have to borrow an appreciable amount of terms, along with imported technology, techniques and equipment. These terms may come by different routes from international languages and may lead to confusions[2] (phonetic, graphic, semantic).

These principles also apply in the case of gastronomic terminology, where, since ancient times, a number of terms, taken from various languages, came into the Romanian language in this way. The gastronomic vocabulary contains elements from the Turkish and Greek languages, from French, Italian, Spanish, German and English, even from Japanese.

Therefore, the gastronomic terminology is a constantly changing domain with a special dynamic: the older terms coexist with the new entrants in the language. The names of various dishes are sometimes based on centuries old stories, other times these names are born in close proximity to some events or personalities, providing the language with the possibility to always adapt, to be actual. In the gastronomic terminology, the traditions of the cuisines and of the hundreds of years old dishes, such

[1] Cf. Pavel, Rucăreanu, 2001, p. 14.
[2] Cf. Pavel, Rucăreanu, 2001, p. 16.

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as the case of French, German or English cuisines, coexist in complete harmony with novelties, with current events.

We mention here some of the studies in which we found essential information about the terminology of the domain under discussion. We have, on the one hand, the two studies on gastronomic discourse by Mariana Neț[3] and, on the other hand, Vlad Macri's book[4] that brings into question, from the title, the presence or absence of Romanian cuisine. We also notice a study published in the volume *Limba română. Dinamica limbii, dinamica interpretării* (eds. Gabriela Pană Dindelegan). Florica Dimitrescu discusses, providing a comprehensive list of examples, *Elementele recente italiene în lexicul gastronomic românesc*, referring to a series of words from Italian and frequently used in culinary terminology. In 2012, Savin Petronela publishes *Universul din lingură. Despre terminologia alimentară românească*. Another reference book is Marius Sala's study, published in 2006, *Aventurile unor cuvinte româneşti*, a significant part of the analyzed terms belongs to gastronomic terminology.

The names of the various dishes hide sometimes clear references to the creators' names (*savarină*, *doboş*, salată *Caesar's*, sosul *bechamel*, *madlenă*) or to the places where they come from (*pandişpan*, *berlineze*, pişcoturile *savoiardi*, prăjitura *Pădurea-Neagră*), but also metaphors that involve form, appearance, color or taste.

In the present study we aim to bring into discussion the desserts whose names are based on appearance and shape, taste or sensation caused by their consumption. The corpus of terms was built using three sources: restaurant and cake shop menus from Craiova, television shows and cookbooks, websites and blogs with a culinary profile.

We considered confectionery and restaurant menus very important evidence that a dessert has made its place in Romanian culture. We did not take into account specific restaurants (Italian, Greek, Chinese, Lebanese). People who frequent them have tried or will try, at least once, these kinds of cakes. The existence of dessert on the menu indicates, on the one hand, the restaurant's desire to impress, to bring something new and different, but, on the other hand, it is ~~a~~ proof that the term has come into national consciousness and has a certain popularity.

A second reliable source are cookbooks. Recipes, together with their names, remain there for a period of time which ensures their longevity, but not widespread popularity. Television and the Internet, which abounds with such "exotic" dishes, are raising awareness of these, but they do not have the same impact on people; there are a number of knowledgeable and passionate people that cook them and talk about them, but the circle is narrow, they are just a few.

Besides deonomastics which plays an important role in the gastronomic terminology, appearance, shape and taste had a major influence in the process of naming various dishes. We have chosen the category of desserts because they were numerically best represented. The terms have been organized into three classes, according to the semantic criterion on which their name was based.

1. The form and the appearance have left their mark on some names of cakes that arrived in Romanian from Italian (mainly), but also from French, German and

[3] In 1998, Mariana Neț publishes *Cărțile de bucate românești. Un studiu de mentalități*. In 2007, Mariana Neț returns to gastronomy, and publishes *Șocurile cotidianului. Stiluri, gesturi și mentalități*.

[4] Vlad Macri publishes in 2008 *Stufat ori Estouffade*? *Sau există bucătărie românească*?

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even Japanese. We have chosen to discuss these two categories together because the boundary between them is very thin. A dessert may simultaneously have "the form of" or/and "the appearance of". In the first category we have included names such as:

Cassata or *Sicilian cassata* (It. *cassata* "boxed") is a traditional dessert in Palermo, Sicily. It is prepared from pieces of sponge cake placed on the side of a cake form, while inside it is filled with a special cream cheese and fruits. It is dressed in marzipan and decorated with almonds.

The etymology of the term has been widely discussed and challenged. According to en.wikipedia.org, the term refers to the word *caseata* "blend of cheese" (Lat. *Caseum* "cheese"), and, until 1600, it does not designate a dessert[5]. Indeed, this dessert contains cream cheese that is placed in the center of the sponge cake pieces. There is, however, another etymology of the term which seems as justified as the previous one "The word *cassata* means «in a box (chest), boxed»"[6]. This interpretation highlights the aspect of this dessert, the cream cheese is "boxed" into pieces of moist sponge cake[7].

"Tortul se numeşte *Cassata siciliană* şi vă asigur că nu o să vă pară rău să-l faceți, chiar dacă este de o complexitate puțin mai mare."/*The cake is called Sicilian Cassata and trust me, you will not be sorry about making it, even if it is a little more complex* (http://www.culinar. Ro/18.02.2014, *Tort Cassata*).

"Odată cu venirea sarazinilor, *Cassata* s-a îmbogățit cu stratul verde de «Pasta Reale» (marțipan) şi fisticul tăiat în bucățele, iar bourbonii au adăugat ciocolată la umplutură."/*With the arrival of the Saracens, Cassata was enriched with the green layer "Pasta Reale" (marzipan) and pistachio cut into pieces, and the Bourbons added chocolate to the filling* (http://prajiturestele.blogspot.ro/18.02.2014, *Cassata Siciliana*).

Cannoli (It. *cannolo* "small tube", diminutive of the Latin word *Canna*) designates an Italian dessert made of tubular pasta that have been fried in oil, often filled with ricotta cheese and cream, mixed with pieces of chocolate, glazed lemons and sometimes peanuts[8]. This dessert has recently become popular in Romania and its name is based on the similarity of the pasta to small tubes, both in form and appearance.

Let it be noted that this dish has exceeded the quality of dessert that it had in its native country. In Romania, it may also occur in the section of appetizers or side dishes, the fillings used have diversified greatly, from salty cheeses combined with herbs and spices to chicken or beef.

"Ricotta este un sortiment de brânză, un fel de urdă, dar este mult mai gustoasă şi *cannoli* sunt făcuți pe nişte tuburi speciale şi prăjiți"/*Ricotta cheese is a kind of soft cow cheese, but it is much tastier and cannoli are made on special tubes and fried* (www.parinti.com/18.02.2014, *Cannoli*).

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[5] http://en.wikipedia.org/18.02.2014, *Cassata*.

[6] http://forum.retetazilei.ro/18.02.2014, *Dicționar – Cassata*.

[7] An article in *Jurnalul Național*/ 03.12.2008, tells how this dessert "is prepared according to the millenium old recipe. The first cake of this kind - stands recorded in a chronicle of time - was prepared by Saracen bakers, in 998, at Palermo, for Emir Yassuff, at the time when Sicily was under Arab domination. Over the centuries, the recipe has undergone various changes by adding new ingredients and giving more importance to its appearance, until it was transformed into a veritable work of art."

[8] Cf. www.retetazilei.ro/18.02.2014, *Dicționar – Cannoli*

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"*Cannoli* – Ingrediente: pentru aluat: 250 gr făină, 25 gr zahăr, 25 gr unt, 1 linguriță de cacao, un vârf de sare, 50 ml marsala (lichior Strega), 1 ou. Pentru umplutură şi decor: 500 gr brânză ricotta, 200 gr zahăr praf, 50 gr ciocolată rasă, 1 fiolă aromă de vanilie, fructe glasate. (dulcesidolce.blogspot.com, 18.02.2014, *Cannoli*)/*Cannoli – Ingredients*: *For the dough*: *250 g flour, 25 g sugar, 25 g butter, 1 teaspoon of cocoa, a pinch of salt, 50 ml marsala* (*Strega liqueur*), *1 egg*. *For the filling and decoration*: *500 g ricotta cheese, 200 g powdered sugar, 50 g grated chocolate, 1 vial vanilla, glazed fruits* (www.parinti.com/18.02.2014, *Cannoli*).

Tartufo (It. "truffle") is an Italian dessert. It is composed of two or more ice cream flavors, usually with fruit syrup or frozen fruits (cherries, strawberries or raspberries) in the center. It is covered with a layer of chocolate or cocoa, cinnamon and nuts are often included. The shape and the aspect of the dessert have led to its name, through the resemblance to truffles[9].

"*Tartufo* nu este neapărat un preparat în sine, ci mai degrabă o manieră de a prepara înghețata, specific italiană. Deşi există mai multe variațiuni, atât în ceea ce priveşte tipurile de înghețată folosită, cât şi modul de preparare, noi vă prezentăm în cele ce urmează modalitatea preferată de întreaga echipă egirl.ro! Savurați!"/*Tartufo is not necessarily a dish in itself, but rather an Italian way to prepare ice cream. Although there are several variations, both in the types of used ice cream and in how it was prepared, we present below the method preferred by the entire egirl.ro team*! *Enjoy*! (http://www.egirl.ro/18.02.2014, *Tartufo, înghețată italiană*)

"*Tartufo, înghețată italiană* – Ingrediente: 2 cupe înghețată de vanilie, 2 cupe înghețată de cafea, alune sau fistic, sos de ciocolată. Mod de preparare: Înghețata de cafea se topeşte, până când se transformă într-o cremă groasă, călduță. Se toarnă într-un pahar de înghețată. Din cele 2 cupe de înghețată de vanilie se face o cupă mai mare, la mijloc fiind adăugate câteva alune nesărate. Se acoperă cu sos de ciocolată şi se pune în pahar, în mijlocul înghețatei de cafea topită"/*Tartufo, Italian ice cream – Ingredients*: *2 cups of vanilla ice cream, 2 cups of coffee ice cream, hazelnuts or pistachios, chocolate sauce*. *Method*: *melt the coffee ice cream until it becomes a thick, warm cream. Pour it into an ice cream glass. From the 2 vanilla ice cream cups make a larger cup and add some unsalted peanuts in the middle. Cover with chocolate sauce and put it into the glass in the middle of the melted coffee ice cream* (http://www.coolinaria.ro/18.02.2014, *Tartufo, înghețată italiană*).

Zuccotto (It. *zucca* "pumpkin", *zuccotto* "little pumpkin") is an Italian dessert originating in Florence. It is a semi-frozen cake made with brandy, sponge cake and ice cream. Traditionally, this dessert is made in a pumpkin shaped baking bowl. On the one hand, it is believed that this dessert was inspired by Florence's Duomo, being similar to the cathedral dome. On the other hand, it is said that the cake resembles the

[9] "The Tartufo di Pizzo ice cream was invented in 1952 when a relative of king Victor Emannuel II came to Pizzo in honour of the celebration of an aristocratic marriage. For this occasion many guests were invited for an elaborate dinner. Unfortunately the hosts did not have enough cups to serve the guests the ice cream dessert, but a clever pastry maker named Don Pippo de Maria came up with a creative solution. He invented an ice cream that did not need a cup, but instead could be served on a plate. He put a small portion of hazel and a small amount of chocolate ice cream in the palm of his hand, he poured over some melted chocolate and then wrapped everything up in special paper to mould it. Wrapped up like little presents, he put the ice cream parcels back in the freezer before serving it to his guests." (http://en.wikipedia.org/18.02.2014, *Tartufo*)

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shape of the skullcap worn by Catholic cardinals called *zucchetto*[10]. In both cases, the name of the cake is given by the similarity of its shape and appearance to an object external to the gastronomic terminology.

"Rețeta pentru *Zuccotto* am luat-o dintr-o carte de prăjituri primită (şi mulțumesc aici celei de la care o am… merci Vi), rețetă pe care am modificat-o puțin şi am adaptat-o la ceea ce aveam eu în casă la ora la care m-am apucat de lucru. Vreau să vă zic că o parte din poze le-am luat din carte pentru că eu am uitat să fac poze la fiecare etapă, iar restul pozelor imi aparțin." */I have taken the recipe for Zuccotto from a cake book I've received* (*and I thank here the person that gave it to me... thanks Vi*), *I modified the recipe a little and I adapted it to suit what I had around the house when I started cooking. I want to say that I took some of the pictures from the book, because I forgot to take pictures at each stage, but the rest of the pictures belong to me*. (http://www.culinar.ro, 25.02.2014, *Tort Zuccotto*).

"*Zuccotto* – Ingrediente: Blat: 5 ouă, 110 g zahăr, 50 g făină, 50 g amidon, 1 lingură coajă de lămâie rasă, 5-6 linguri lichior de portocale. Umplutură: 200 g ciocolată amăruie, 1 l frişcă nebătută, 100 g migdale, 100 g alune măcinate, un pachet zahăr vanilat, 100 g ciocolată pentru decor"/*Zuccotto – Ingredients*: *Dough*: *5 eggs, 110 g sugar, 50 g flour, 50 g starch, 1 tablespoon lemon peel, 5-6 tablespoons orange liqueur*. *Filling*: *200 g dark chocolate, 1 liter unwhipped whipping cream, 100 g almonds, 100 g ground peanuts, a packet of vanilla sugar, 100 g chocolate for decoration*. (http://www.retete-culinare-diverse.ro/25.02.2014, *Zuccotto*).

Bonet (It. *bonet* "hat") is a Piedmontese dessert served at nobles' banquets from the 13th century. Preparation is similar to that of a pudding or caramel cream and, at first, it did not contain chocolate. *Bonet* in the Piedmontese dialect means "hat". There are two theories that explain the origin of this name. On the one hand, it seems that the hat worn by the chef served as a model to build the vessel in which this dish was cooked. Hence, the shape of the cake is similar to a cap, a hat without brim[11]. On the other hand, there are some opinions which claim that, by tradition, the dessert is served at the end of the meal in the same way in which a hat is placed on someone's head, as a final gesture before leaving a place[12].

Although it has recently entered Romanian cuisine, this dessert has become very popular in restaurants and on the Internet, having several different recipes.

"Un alt desert specific regiunii Piemonte din Italia este *bonet-ul*, denumirea vine de la forma în care se făcea pe timpuri şi care aducea a o pălărie fără boruri care se

[10] Cf. http://en.wikipedia.org, 25.02.2014, *Zuccotto*

[11] Cf. http://www.academiabarilla.com, 21.02.2014, *Bonet* (*typical sweet from Piedmont*). Bonet is a Piemontese preparation that was served at noble banquets all the way back in the 13th century. Made the same way you would make a pudding or crème caramel, bonet originally did not contain chocolate. Chocolate was added to the recipe after the discovery of America and when cacao became available in Europe. The original version is hard to find today and is referred to as bonet alla monferrina. In Piemontese dialect, the word bonet means hat and there are two theories explaining why: some linguists believe that bonèt ëd cusin-a (chef's hat) was the name of the hat-shaped copper mold used to make the dish. Many people in Piedmont, however, will tell you that the name comes from the fact that it was the last thing that you would eat during a meal, just as a hat is the last thing you put on when you get up from the table to leave a restaurant or a friend's home.

[12] Cf. http://ricette.giallozafferano.it/21.02.2014, *Bonet*. Il termine bonèt in dialetto piemontese significa berretto, e secondo la tradizione, il dolce ne ha preso il nome poiché si usava servirlo a fine pasto, come cappello a tutto ciò che si è mangiato.

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numeşte în dialect bonet, se citeşte *bunet*. Ingrediente: 4 gălbenuşuri, 2 ouă intregi, 200 gr zahăr tos, 80 gr cacao, 100 gr amaretti, 1 litru lapte, 1 păhărel de rom."/*Another dessert specific to the region of Piedmont in Italy is Bonet, its name comes from the shape in which it was made in the past and was similar to a hat without brim, called bonet in dialect, pronounced Buneta*. *Ingredients*: *4 egg yolks, 2 whole eggs, 200 g granulated sugar, 80 g cocoa, 100 g amaretti, 1 liter milk, 1 glass of rum* (http://www.culinar.ro/21.02.2014, *Reţete în imagini*).

"*Bonet* (budincă de cacao) – Ingrediente pentru 10-12 porţii: 750 ml lapte, 150g zahăr tos, pentru compoziţie, 100g zahăr pentru caramel, 100g amaretti (pricomigdale), 50g cacao amară, 100ml rom (sau 2 linguri esenţă de rom), 10 gălbenuşuri (eu am folosit doar 8, pentru că ouăle erau foarte mari)."/*Bonet* (cocoa pudding) – *Ingredients for 10 to 12 servings*: *750 ml milk, 150g granulated sugar for the composition, 100g sugar for the caramel, 100g amaretti* (*macaroons*), *50g bitter cocoa, 100 ml rum* (*or 2 tablespoons rum essence*), *10 egg yolks*. (I used only 8, because the eggs were very big) (http://www.teoskitchen.ro/21.02.2014, *Bonet/budincă de cacao*).

Dorayaki (Jap. *dora* "gong") is a Japanese dessert and designates some kind of fluffy and thick pancakes, filled initially with sweet bean paste, then with maple syrup and now with any kind of fruit jam or chocolate. The legend says that the first pancakes were made when a samurai named Benkei forgot his gong upon leaving a farm where he was hiding, and the farmer used the gong to bake pancakes, hence their name[13]. The form of this dessert is similar to the shape of a gong.

In Japan and all around the world, these pancakes have become known after the appearance and popularization of the Manga culture[14].

"În materie de dulciuri, japonezii consumă salată de fructe asortată, cu fructe decojite şi mărunţite, aranjate foarte apetisant pe un platou. Din când în când, mai consumă *Dorayaki* (clătite), prăjituri cu orez sau cu ceai verde."/*In terms of sweets, the Japanese consume assorted fruit salad, fruit peeled and chopped, very appealingly arranged on a platter*. *From time to time, they consume Dorayaki* (*pancakes*), *cakes with rice or with green tea*. (http://www.eatermagazine.ro/18.02.2014, *Sfaturi de slăbit din bucătăria japoneză*).

"Ingrediente – Clătite japoneze *Dorayaki*: 200 gr făină, 4 ouă, 1 linguriţă praf copt, 2 linguri miere, 100 gr zahăr, 4 linguri apă."/ *Ingredients – Dorayaki Japanese pancakes*: *200 gr flour, 4 eggs, 1 teaspoon baking powder, 2 tablespoons honey, 100 g sugar, 4 tablespoons water*. (http://www.lauraadamache.ro/18.02.2014, *Clătite Japoneze Dorayaki*).

The confectioners' desire to make desserts that imitate, as closely as possible, objects from everyday life led to the emergence of names such as:

Cathedral Windows (Engl.) is a cake prepared with vividly colored marshmallows[15] so that each slice resembles the stained glass specific to church

[13] Cf. http://en.wikipedia.org/18.02.2014, *Dorayaki*.

[14] "The Japanese manga and anime character Doraemon loves dorayaki, and it has been a plot device several times throughout the series. Doraemon is addicted to dorayaki and falls for any trap involving them. Since 2000, the company Bunmeido has been selling a limited version of dorayaki called *Doraemon Dorayaki* every year around March and September." http://en.wikipedia.org/18.02.2014, *Dorayaki*.

[15] "*Marshmallow* candy originated in ancient Egypt. It was a honey candy that was flavored and thickened with Marsh-Mallow plant sap. Until the mid 1800's, marshmallow candy was made using the

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windows. (Cf. http://www.executivegourmet.ph/24.02.2014, *How to prepare a Cathedral Window Jelly dessert*)

"*Cathedral windows* – Ingrediente: 113 g unt sau margarină, 336 g ciocolată semi dulce, o cană de 250 ml nuci mărunțite, 336g mini marshmallows, 196 g cocos ras, îndulcit – se presară pe foliile care înfăşoară rulourile)."/*Cathedral Windows* – Ingredients: 113 g butter or margarine, 336 g semi sweet chocolate, a cup of 250 ml chopped nuts, 336g mini marshmallows, 196 g grated sweetened coconut – sprinkle it on the foil that wraps the rolls. (http://www.culinar.ro/24.02.2014, *Cathedral windows*).

"*Cathedral Windows*, bune rău de Crăciun. Numele nu e dat de mine, aşa le găsiți şi pe internet, de fapt de pe acolo vă şi pun rețeta ca să fie cât de cât exactă. Am mâncat acest desert cred că acum vreo 2 ani şi mi-am amintit numele, ştiam în mare cam cum se face, am şi scris la un moment dat despre această rețetă, dar trebuia să ştiu ceva mai multe ca să o fac şi eu, aşa că am googălit."/*Cathedral Windows, very good for Christmas. I didn't give it this name, it's the name you'll find it as on the Internet, it's from there I'm actually giving you the recipe from in order to be somewhat accurate. I ate this dessert about two years ago and I remembered the name, I mostly knew how to make it, at some point I have even written about this recipe, but I needed to know a bit more about how to make it and so I googled it.* (http://www.culinar.ro /forum/continut/Retete-in-imagini/24.02.2014, *Cathedral Windows, bune rău de Crăciun*).

Domino is a cake prepared with flour and cocoa, as a base, and decorated with ground nuts. Its creator tried to imitate the rectangular black pieces of this board game, over which he placed white dots of ground nuts, managing to come very close to the model. The cake is cut, before being baked, in rectangles of the same size and thickness as domino pieces.

"*Prăjitura Domino* – M-am bucurat să găsesc rețeta aceasta, gândindu-mă la copiii care se vor delecta nu doar mâncând prăjitura, ci şi jucându-se cu ea, fiind, de fapt, un joc comestibil şi dulce."/*Domino* Cake – *I'm glad to have found this recipe, thinking about the children who will not only enjoy eating the cake, but also playing with it, it actually being an edible and sweet game*. (http://simplufeminin.com /24.02.2014, *Prăjitura Domino*).

"*Domino* – Ingrediente: 100 gr făină, 60 gr unt, 40 gr zahăr pudră, 1 gălbenuş de ou, 1 zahăr vanilat, sare. Preparare: Se freacă untul cu zahărul, se adaugă oul, sarea, zahărul vanilat şi făina. Se întinde o foaie şi se taie dreptunghiuri mici de domino, care se coc la foc potrivit. Se ung cu şerbet de cafea sau se glazurează cu ciocolată de menaj, se garnisesc cu nuci pisate din care se fac puncte ca la jocul de domino."/ *Domino – Ingredients*: *100 gr flour, 60 gr butter, 40 gr powdered sugar, 1 egg yolk, 1 vanilla sugar, salt*. *Preparation*: *Mix the butter with the sugar, add the egg, salt, the vanilla sugar and flour. Roll the dough out and cut out small domino rectangles, then cook them at moderate heat. Brush the crust with coffee sorbet or glaze it with chocolate, then garnish every piece with ground nuts from which you make points like those of the domino game*. (www.retete-gustoase.ro/24.02.2014, *Domino*).

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sap of the Marsh-Mallow plant. Gelatin replaces the sap in the modern recipes. Today's marshmallows are a mixture of corn syrup or sugar, gelatin, gum arabic and flavoring." (http://inventors.about.com/ 24.02.2014, *The History of Marshmallows*)

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Donauwelle (Germ. "Danube waves") is a traditional cake with sheets, very popular in Germany and Austria. It is a sort of sponge cake with bitter cherry, butter cream, cocoa and chocolate. The doughs of different colors are mixed together so that they look like waves. The name of this cake is based on the appearance of the dough sheets and chocolate decorations which resemble undulating waves. Choosing the Danube is considered to be a proof of the fact that the cake is popular in the countries through which this river flows[16].

In the great majority of found contexts, the name of the cake is accompanied by its Romanian translation.

"*Donauwelle* (Prăjitura Valurile Dunării) – Ingrediente: 250g margarină, 250g zahăr, 6 ouă, 350g făină, 1 praf de copt, 2 linguri rase cacao, 1/2 lămâie, 1 borcan mare vişine fără sâmburi; 2 budinci vanilie, 600 ml lapte, 100g zahăr, 1 pachet unt, 100g ciocolată lapte, 100g ciocolată amăruie, 50g unt de cocos/unt cât o nuca şi 1 lingura jumate smântână."/*Donauwelle* (*Danube waves cake*) – *Ingredients*: *250g margarine, 250g sugar, 6 eggs, 350g flour, 1 baking powder, 2 tablespoons cocoa, 1/2 lemon, 1 large jar of pitted sour cherries, 2 vanilla puddings, 600 ml milk, 100g sugar, butter, 100g milk chocolate, 100g dark chocolate, 50g coconut butter/as much butter as a walnut and 1 and half tablespoon sour cream*. (http://www.culinar.ro/24.02.2014, *Donauwelle*).

"*Donauwelle* (*Prăjitura Valurile Dunării*) – Un blat pufos de chec, vişine dulci-acrişoare, o cremă fină de vanilie şi o glazură de ciocolată. Blatul e în valuri - ca Dunarea."/*Donauwelle* (*Danube waves cake*) – *A fluffy sponge cake, sweet-sour cherries, a smooth vanilla cream and chocolate glaze. The cake is wave shaped - like the Danube*. (http://www.goodfood.ro,/4.02.2014, *Donauwelle*).

Buche de Noël (Fr. "stump, log") is a traditional Christmas dessert found in many European cultures, like England (*Yule log*) and France (*Buche de Noël*). The name of the cake comes from its resemblance to a log in color, shape and internal structure.

Nevertheless, there are some traditions hiding behind this dessert. On Christmas Eve people were bringing a log into the house, burned it and kept the ash to protect them from lightning and trouble[17]. It seems, however, that this custom is older than Christianity. People gathered at the end of December to celebrate the winter solstice, marking the increase of the days. After burning the log, the ash was kept to bring good luck [18.]

"*Bûche de Noël* sau *Buturuga de Crăciun* este un desert franţuzesc tradiţional, pregătit pentru sărbătoarea Crăciunului. Eu am avut 2 motive pentru care am pregătit astăzi tortul. Primul este ziua mea, fiindcă astăzi este Sf. Daniel şi am vrut să vă ofer un desert delicios tuturor, iar al doilea motiv este tocmai Crăciunul, care se apropie repejor şi trebuie să avem idei noi pentru deserturi delicioase de pus pe masa de

[16] Cf. http://en.wikipedia.org/24.02.2014, *Donauwelle*

[17] *Bûche de Noël* is a traditional French dessert. The tradition tells that, on Christmas Eve, people went into the woods to look for a big log, bringing it home with great pomp. On Christmas Eve, the master of the house placed the log in the fireplace, poured oil, salt and mulled wine, saying prayers and thus creating a ceremony. It is said that the ash which remained in the fireplace, would protect the house from lightning and evil powers. The receipe is not very difficult, but the best part is the decoration of the log. (cf. http://www.petitchef.ro/24.02.2014, "*La Buche de Noel*" *sau Buturuga de Craciun*)

[18] Cf. http://en.wikipedia.org/24.02.2014, *Yule log* (*cake*)

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sărbătoare."/*Buche de Noël* or *Yule log is a traditional French dessert, prepared for the celebration of Christmas. I had two reasons for making this cake today. The first is my birthday, because today is St. Daniel and I wanted to give you all a delicious dessert, and the second reason is Christmas itself, that is quickly approaching and we should have new ideas for delicious desserts to put on the festive table*. (http://retetegg. blogspot.ro/24.02.2014, *Buturuga de Crăciun/ Bûche de Noël*).

2. Besides the appearance and shape, the **taste** of various dishes has given birth to names such as:

Amaretto (It. diminutive of adjective *amaro* "bitter", Lat. *amarus*) designates a drink flavored with almonds and apricot liqueur. This is the meaning that was borrowed into Romanian. However, the basic meaning of the term is macaroons (cf. http://en.wikipedia.org/wiki/Amaretti_di_Saronno) made with bitter almonds.[19]

A third sense developed by this term is the one of dessert, very popular in Italy for its bittersweet taste. The *amaretto cake* and *amaretto ice cream* also exist in Romanian cake shops.

Amaretto cake, a well-known Italian dessert, is made from biscuits soaked in melted dark chocolate and liqueur syrup, put in four layers and covered with cream[20].

Therefore, Amaretto (liqueur) gave its name to different types of creams and cakes. The term, not listed in the Romanian language dictionaries, often appears in specialized books to denote the special almond liqueur, biscuits prepared from bitter almond flour, a cake and an ice cream.

"Tort *amaretto* cu ciocolată. Ingrediente: Blat: 50 g unt, 200 g zahăr pudră, 3 ouă, 200 g smântână, 175 g făină, 3 linguri cacao, 1 lingură praf de copt, 1/2 linguriță sare. Sirop: 300 ml apă, 150 g zahăr, 40 ml Amaretto. Cremă: 200 g frişcă lichidă, 200 g ciocolată neagră, 200 g unt, 200 g zahăr pudră, 40 ml Amaretto"/*Chocolate amaretto cake*. *Ingredients*: *dough*: *50 g butter, 200 g powdered sugar, 3 eggs, 200 g sour cream, 175 g flour, 3 tablespoons cocoa, 1 tablespoon baking powder, 1/2 teaspoon salt*. *Syrup*: *300 ml water, 150 g sugar, 40 ml amaretto*. *Cream*: *200 g whipped cream, 200 g dark chocolate, 200 g butter, 200 g powder sugar, 40 ml Amaretto* (http://www.petitchef.ro/18.02.2014, *Tort amaretto cu ciocolată*).

"*Amaretto* este un celebru lichior Italian obținut fie din migdale sau bucăți de caise, fie din combinarea acestora. Aroma dulce-amăruie a lichiorului de migdale este foarte cunoscută datorită diferitelor utilizări: dincolo de a fi o băutura unică (dă un gust specific cocktail-urilor) este folosit şi în diferite feluri de mâncare (în special la deserturi). Amaretto poate fi servit fie sec, fie cu gheață, cu un strop de lime sau în cocktail-uri."/*Amaretto is a famous Italian liqueur made either from almonds or from apricot pieces, or by combining them. The bittersweet flavor of the almonds liqueur is very popular due to its various uses*: *beyond being a unique drink* (*it gives a specific taste to cocktails*), *it is used in various dishes* (*especially in desserts*). *Amaretto may be*

[19] The name is a diminutive of the Italian *amaro*, meaning "bitter", indicating the distinctive flavour lent by the *mandorla amara*--the bitter almond or the drupe kernel. However, the bitterness is not unpalatable, and the flavour is enhanced by sweeteners, and sometimes sweet almonds, in the final products. Therefore, the liqueur's name can be said to describe the taste as "a little bitter". Conflation of *amaro* and *amore*/"love" is primarily responsible for the associations with romance. (http://en.wikipedia.org/18.02.2014, *Amaretto*)

[20] Cf. www.deliaonline.com/18.02.2014, *Prăjitura Amaretto*; www.culinar.ro/18.02.2014, *Prăjitura Amaretto*.

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served either dry or with ice, with a drop of lime or in cocktails. (http://bonchef.ro/ 18.02.2014, *Amaretto*).

"O rețetă de cremă caramel, cu un plus de aromă conferită de *biscuiții Amaretto*. Este foarte simplă, dar şi foarte decorativă. M-am inspirat de la Mihaela Idriceanu."/*A recipe for caramel cream, with added flavor given by Amaretto biscuits. It is very simple, but also very decorative. I was inspired by Mihaela Idriceanu*. (http://www. bucataras.ro/18.02.2014, *Bonet*).

3. The **sensation** that a culinary product produces to its consumer, when tasted, is another criterion that led to the emergence of names such as:

Croquembouche (Fr. *croque en bouche*, literally "crunchy in the mouth") is a French dessert, designed in the form of small and crunchy spheres. These spheres, placed in layers and sprinkled with caramelized sugar, take the form of a cone[21]. This dessert, usually called cake, is specific to French weddings due to a custom preserved for several centuries. It is prepared from éclair dough and filled with vanilla cream; caramelized sugar is added between the layers, so that they stick together and the little "donuts" become crunchy. Being a festive dessert, it can be decorated with flowers, chocolate or fruits and it becomes impressive through its potential height.

"Vă povesteam foarte pe scurt într-o duminică, pe când 'pedalam' la muncă între DTP, editare foto şi propriile texte, că desertul nostru de Crăciun a fost 'tortul' de nuntă al francezilor: *croquembouche*."/*On a Sunday, while I was alternating work between DTP, photo editing and my own texts, I was briefly telling you that our Christmas dessert was the French wedding* '*cake*': *croquembouche*. (http://farfuridi.ro/ 24.02.2014, *Croquembouche*).

"*Croquembouche*-ul este cel mai întâlnit model de tort la nunțile franțuzești, botezuri şi alte reuniuni de familie din Franța. Rețeta datează din vremurile medievale, mai exact ele erau asociate meselor regilor şi nobililor din acele perioade. Tortul este destul de impozant ca să fie pus singur fără alte ornamente sau decorațiuni pe masă."/*Croquembouche is the type of cake most common at French weddings, christenings and other family gatherings. The recipe dates back to medieval times, namely they were associated with the meals of the kings and nobles of the period. The cake is impressive enough to be placed alone on the table, without any other ornaments or decorations* (http://www.totuldesprenunti.ro/24.02.2014, *Torturi de nunta în stil frantuzesc*).

Fluffy cake (Engl.) is a British dessert based on a dough made with whipped egg whites and equally fluffy cream. The sensation produced by this cake led to its name as a promise for the cook and for his guests.

[21] Take the example of the *croquembouche*, an invention of Carême's that survives today. The croquembouche a 'crunch in the mouth' is a cone constructed of round cream puffs fixed together with hard caramel (providing the crunch). It's tall enough to conceal a bottle of champagne, which transforms the croquembouche into a social event. Guests gather to marvel at the pristine confection, then 'Oooh' in surprise at the cutting. The dismantling reveals the champagne (what kind?) followed by a (symbolic and democratic) division of sweets and wine. Equally important, the guests gather and jostle during the messy dismantling a light finish to a formal dinner. These kinesthetic viewers then turn back into diners who ingest, with the ritual conventions adding their own flavors to the sensory waves dashing the tongue. (http://dcrit.sva.edu/wp-content/uploads/2010/08/Dessert-Time-Tacey-Rosolowski.pdf/18.02.2014)

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"*Fluffy Cake* – Rețetă: 6 ouă, 7 linguri tărâță de ovăz, 1 fiolă esență de vanilie şi 1 de lămâie, îndulcitor, 1 praf de copt, 1 budincă cacao. Batem albuşurile spumă cu esențele şi îndulcitorul, adăugăm treptat gălbenuşurile, apoi tărâța şi praful de copt. Punem compoziția în forme şi băgăm la cuptorul încins (240C) pentru 10 min, punem budinca şi mai băgăm la cuptor pentru înca 10-15 minute. Poftă mare!"/*Fluffy Cake – Recipe*: *6 eggs, 7 tablespoons oat bran, 1 vial vanilla and 1 lemon essence, sweetener, 1 baking powder, 1 cocoa pudding. Beat the egg whites with the essences and sweetener, gradually add the egg yolks, then the bran and baking powder. Put the composition in forms and put in the preheated oven* (*240C*) *for 10 minutes, add the pudding and put in the oven for 10-15 more minutes. Enjoy*! (http://aglaitatan. sunphoto.ro/28.02.2014, *A Fluffy Cake*)

"*Fluffy cake* – Ingrediente: Blat: 1 iaurt mare 0,1% - 400 g, 2 ouă, 2 linguri tărâțe de ovăz (nu trebuie raşnite), 1 lingură lapte praf degresat (opțional), 1/2 plic praf de copt, 1 lingură esență la alegere (eu am pus de migdale), îndulcitor praf sau lichid după gust, praf de sare. Cremă de brânză: 3-4 linguri brânză cremoasă 0,2% (Ehrmann, Quark), esență de vanilie (sau de care doriți), îndulcitor după gust. Glazură: 1 plic Tort Gelee roşu, 4-5 căpşuni, 150 ml apă, îndulcitor"/*Fluffy cake – Ingredients*: *Dough*: *1 big yogurt 0.1% - 400 g*, *2 eggs*, *2 tablespoons of oat bran* (*unmilled*), *1 tablespoon powder milk* (*optional*), *1/2 sachet baking powder, 1 teaspoon essence of your choice* (*I used almonds*), *powder or liquid sweetener to your taste, a pinch of salt*. *Cream cheese*: *3-4 tablespoons cream cheese 0.2%* (*Ehrmann, Quark*), *vanilla essence* (*or whichever you want*), *sweetener to your taste*. *Glaze*: *1 sachet red Gelee Tort, 4-5 strawberries, 150 ml water, sweetener*. (http://dietadukan.ro/28.02.2014, *Fluffy Cake*).

Conclusions

The gastronomic terminology enjoys a certain dynamism, managing to easily adapt to changes that occur in the culture of people. Also, lexical and semantic aspects discussed in this study demonstrate that this terminology has a surprising and spectacular character.

After the completion of this study, we noticed that the creators used in the name of various dishes certain aspects that define their product.

Therefore, the shape and the appearance of certain desserts have led to "baptizing" them, their name being given so as to highlight these characteristics. Although we have limited our research to the onomasiologic field of desserts, we can say, however, that this first category is best represented, as it can be seen from the large number of terms included within. We have included the terms with the highest number of occurrences in the Romanian language, using the search engines Google and Yahoo. We have chosen to treat together the shape and the appearance, because in many cases, the boundary between the two is almost non-existent.

The category of taste is poorly represented, we have chosen a single term that has more than one meaning, all taken from its native language, designating a drink, an ice cream and a cake.

The third category has, as far as desserts go, a special place, because the names of the cakes try to imitate the sensation that they cause when consumed.

Regarding the adaptation of these terms to the rules of the Romanian language, we have noticed that most of them, although they have been for a while in the language, continue to exist in the form of their original language. The graphic variants generally appear on culinary sites and may be considered adaptation attempts, but the

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terms remain in their original form until their appearance in normative works. We have noticed, however, that, in many cases, the authors of the recipes add, between parentheses, the translation of their names.

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