whisk 1. [wisk] *n*

1. 1) веничек; метёлочка (из волоса, перьев; тж. whisk broom)

- 2) бот. метёлка
- 2. мутовка, сбивалка (для сливок, яиц)
- 3. лёгкое, быстрое движение

with a whisk, in a whisk - одним махом

the horse brushed off the flies with a whisk of its tail - лошадь согнала мух взмахом хвоста

4. ист. нашейная косынка; шарф

5. с.-х. виндроуэр, подборщик

2. [wisk] v

1. смахивать; сгонять (vacmo whisk away, whisk off)

to whisk flies away - отогнатьмух

to whisk dust - смахнуть пыль

to whisk a coat - обмахнуть пальто (*веничком и m. п.*)

2. 1) быстро уносить, увлекать (vacmo whisk off, whisk out)

they whisked him off to London - они быстро перебросили его в Лондон

waiter whisked my plate off - не успел я оглянуться, как официантунёс мою тарелку

2) быстро удаляться; юркнуть

mouse whisked into its hole - мышь юркнула в норку

3. помахивать; взмахивать

the cow whisked her tail - корова махнула хвостом

he went whisking a cane - он шёл, размахивая тросточкой

4. сбивать (белки и т. п.)

whisk

whisk [whisk whisks whisked whisking] verb, noun BrE [wisk] NAmE [wisk]

verb

- 1. ~ sth to mix liquids, eggs, etc. into a stiff light mass, using a fork or special tool Syn: ¹beat
- Whisk the egg whites until stiff.

2. ~ sb/sth + adv./prep. to take sb/sth somewhere very quickly and suddenly

- Jamie whisked her off to Paris for the weekend.
- The waiter whisked away the plates before we had finished.
 - Verb forms: verb forms

TO D TO THE	
present simple	
1 / you / we /they	whisk
	BrE /wisk/
	NAmE /wisk/
he / she /it	whisks
	BrE /wisks/
	NAmE /wtsks/
past simple, past participle	whisked
	BrE /wiskt/
	NAmE /wiskt/
-ing form	whisking
	BrE /wiskin/
	NAME /wiskin/

Word Origin:

late Middle English: of Scandinavian origin.

Example Bank:

- · Lightly whisk the eggs and then add them to the mixture.
- Whisk all the ingredients together.



a kitchen [†]utensil (= a tool) for stirring eggs, etc. very fast • an electric whisk Oxford Advanced Learners Dictionary 8th Ed.

Apresyan (En-Ru)

whisk

I. whisk¹ /wisk/ BrE AmE verb [transitive]

Longman DOCE 5th Ed. (En-En)

[Date: 1300-1400, Origin: Probably from a Scandinavian language]

- 1. to mix liquid, eggs etc very quickly so that air is mixed in, using a fork or a whisk
- 2. [always + adverb/preposition] to take someone or something quickly away from a place whisk somebody/something away/off

The waitress whisked our coffee cups away before we'd had a chance to finish.

THESAURUS

to mix foods, liquids etc

• mix to put different substances or liquids together so that they can no longer be separated: Mix yellow and blue paint to make green. | This cake is really easy – you just mix everything together in the bowl. | Concrete is made by mixing gravel with sand, cement, and water.

- combine to mix things together so that they form a single substance. Combine is more formal than mix: Combine the flour and the eggs. | Steel is produced by combining iron with carbon.

• stir to move a spoon or stick around in a liquid, a pan etc, especially when you are mixing things together: Keep stirring until the sauce becomes thicker. | Stir the sugar into the warm milk. | Stir the paint before you use it.

• blend to mix together soft or liquid substances to form a single smooth substance: Blend the yogurt with fresh fruit for a great drink.

• beat to mix food together quickly and thoroughly using a fork or kitchen tool – used especially about eggs: Beat the eggs and add them to the milk and flour.

• whisk to mix foods that are soft or liquid very quickly so that air is mixed in, using a fork or special tool: Whisk the egg whites until they form soft peaks.

• dilute to mix a liquid with water in order to make it weaker: Dilute the bleach with two parts water to one part bleach.

II. whisk² BrE AmE noun [countable]

a small kitchen tool made of curved pieces of wire, used for mixing air into eggs, cream etc

THESAURUS

preparing food

• grate to cut cheese, carrot etc into small pieces by rubbing it against a special tool: Grate the cheese and sprinkle it over the top of the pasta.

• melt to make butter, chocolate etc become liquid: Melt the butter, chocolate, and 1 teaspoon of cream over a low heat.

• sieve British English, sift American English to put flour or other powders through a [†]sieve (=tool like a net made of wire,

which you use for removing larger grains or pieces): Sift the flour and cocoa before adding to the rest of the mixture.

- chop to cut something into pieces, especially using a big knife: Chop up the vegetables.
- dice to cut vegetables or meat into small square pieces: Dice the carrots and then fry them in butter.
- season to add salt, pepper etc to food: Season the meat before grilling.

- crush to use a lot of force to break something such as seeds into very small pieces or into a powder: Add one clove of crushed garlic.

- mix to combine different foods together: Mix together all the ingredients in one bowl.
- beat/whisk to mix food together quickly with a fork or other tool: Whisk the egg whites until they form soft peaks.
- stir to turn food around with a spoon: Stir the sauce gently to prevent burning.

• fold something in to gently mix another substance into a mixture: Fold in the beaten egg whites.

• **knead** to press [†]dough (=a mixture of flour and water) many times with your hands when you are making bread: Knead the dough for ten minutes, until smooth.

• drizzle to slowly pour a small amount of a liquid onto something: Drizzle with olive oil.

• let something stand to leave something somewhere, before you do something else with it: Let the mixture stand for a couple of hours so that it cools naturally.

• serve to put different foods together as part of a meal: Serve with rice and a salad. | Serve the aubergines on a bed of lettuce.

whisk

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