

knead[ni:d] *v*

1. 1) месить, замешивать (*тесто, глину и т. п.*)
 - 2) соединять в общую массу, смешивать, перемешивать
 2. массировать, растирать
 3. формировать
- to knead public opinion - обрабатывать общественное мнение

knead

Oxford Advanced Learners Dictionary 8th Ed.

knead [knead kneads kneaded kneading] *BrE* [niːd] *NAmE* [niːd] *verb*

1. ~ **sth** to press and stretch ↑*dough*, wet ↑*clay*, etc. with your hands to make it ready to use
2. ~ **sth** to rub and squeeze muscles, etc. especially to relax them or to make them less painful

Verb forms:

verb forms	
present simple	
I / you / we / they	knead
	<i>BrE</i> /niːd/
	<i>NAmE</i> /niːd/
he / she / it	kneads
	<i>BrE</i> /niːdz/
	<i>NAmE</i> /niːdz/
past simple, past participle	kneaded
	<i>BrE</i> /niːdɪd/
	<i>NAmE</i> /niːdɪd/
-ing form	kneading
	<i>BrE</i> /niːdɪŋ/
	<i>NAmE</i> /niːdɪŋ/

Word Origin:Old English cnedan, of Germanic origin; related to Dutch *kned* and German *kneten*.Example Bank:

- Add the water and knead the mixture well.
- She gently kneaded the muscles in his back.

knead

Longman DOCE 5th Ed. (En-En)

knead /niːd/ *BrE* *AmE* *verb* [transitive]

[Language: Old English; Origin: cnedan]

1. to press a mixture of flour and water many times with your hands:
 - Knead the dough for three minutes.
2. to press someone's muscles many times to help cure pain or to help them relax

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.

knead

Freakuency Pack

12500 **11736**^{MCW}

15000 **8248**^{COCA}

RANGE: **11k** **KNEAD** 1095

knead 541

kneads 34

kneaded 177

kneading 343

kneader 0

kneaders 0

COCA 500k Unlemmatized

274 **34553**⁴³⁵ *vv0*

87 **73658**¹⁰⁶ *vvi*
