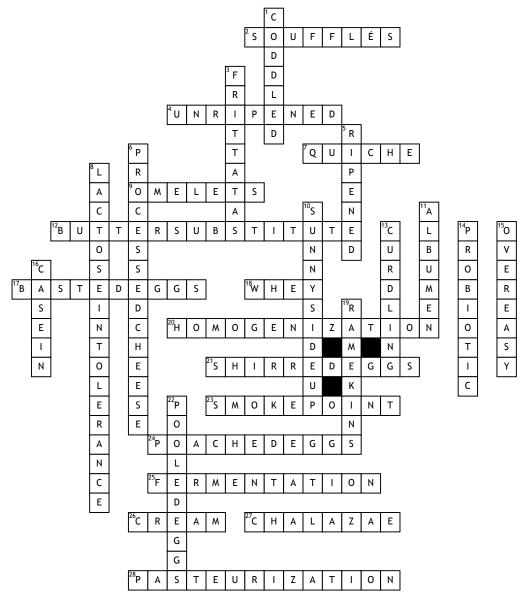
## Chapter 3: Eggs and Dairy Products



## Across

- 2. DISH, MADE OF EGGS, THAT CAN BE SAVORY OR SWEET
- 4. ALSO CALLED FRESH CHEESES
- 7. A SAVORY EGG CUSTARD BAKED IN A CRUST
- 9. EGG DISH MADE SLIGHTLY BEATING EGGS AND THEN COOKING THEM IN A SKILLET WITH A FILLING 12. ANY ALTERNATIVE USED TO REPLACE BUTTER
- IN A RECIPE

  17. EGGS THAT ARE FRIED AND THEB STEAMED IN
- A COVERED PAN

  18. THE WATERY PART OF MILK THAT IS
  SEPARATED FROM THE CURD SOLIDS IN THE
- PROCESS OF MAKING CHEESE

  20. PROCESS IN WHICH MILK IS STRAINED
  THROUGH VERY FINE HOLES TO BREAK DOWN FAT
  AND THEN IS BLENDED INTO ONE FLUID
- 21. VARIETY OF BAKED EGGA THAT HAVE BEEN BAKED IN A FLAT-BOTTOMED DISH
- 23. THE POINT AT WHICH AN OIL OR FAT BEGINS TO BURN

- **24.** EGGS REMOVED FROM THE THE SHELL AND SIMMERED IN WATER
- **25.** PROCESS OF ADDING BACTERIAL CULTURES TO MILK AND THEN HEATING THE MIXTURE FOR SEVERAL HOURS
- **26.** DAIRY LIQUID THAT CONTAINS FAR MORE FAT THAN MILK
- ${\bf 27.}~{\rm THE}~{\rm MEMBRANES}~{\rm IN}~{\rm AN}~{\rm EGG}~{\rm THT}~{\rm HOLD}~{\rm THE}~{\rm EGG}~{\rm YOLK}~{\rm IN}~{\rm PLACE}$
- 28. PROCESS IN WHICH MILK IS HEATED TO KILL MICROORGANISMS THAT CAUSE SPOILAGE AND DISEASE WITHOUT AFFECTING ITS NUTRITIONAL VALUE

## Down

- 1. SLIGHTLY COOKED EGGS
- 3. ANOTHER NAME FOR FLAT OMELETS
- 5. DESCRIBES TYPES OF CHEESE THAT ARE AGED WITH THE MODIFICATION OF ADDING RIPENING AGENTS, WHICH GIVE THE CHEESE ITS UNIQUE FFATURES

- **6.** CHEESE MADE BY GRINDING, BLENDING AND FORMING ONE OR MORE NATURAL CHEESES, WITH EMULSIFIERS TO MAKE THE PRODUCT UNIFORM
- 8. COMMON CONDITION THAT IS DIGESTIVE AND IS A NEGATIVE REACTION TO MANY CULTURED DAIRY PRODUCTS
- 10. ESCRIBED AS "UP" AND ITS FRIED EGGS THAT ARE FRIED ONLY AT THE BOTTOM  $\,$
- 11. THE WHITE OF AN EGG
- 13. PROCESS OF SEPARATING A MILK'S SOLIDS FROM ITS LIQUID IN ORDER TO MAKE CHEESE
- 14. REFERS TO A DIETARY SUPPLEMENT CONTAINING LIVE BACTERIA THAT IS TAKEN ORALLY TO RESTORE BENEFICIAL BACTERIA TO THE BODY
- 15. DESCRIBES EGGS THAT ARE FRIED ON THE BOTTOM THEN TURNED OVER AND FRIED VERY LIGHTLY ON THEIR TOP SIDES
- **16.** ROTEIN, FOUND IN MILK, TO WHICH SOME PEOPLE HAVE AN ALLERGIC REACTION
- 19. SMALL, CERAMIC, OVEN-PROOF DISHES
  22. EGGS THAT ARE CRACKED OPEN AND
  COMBINED IN A CONTAINER