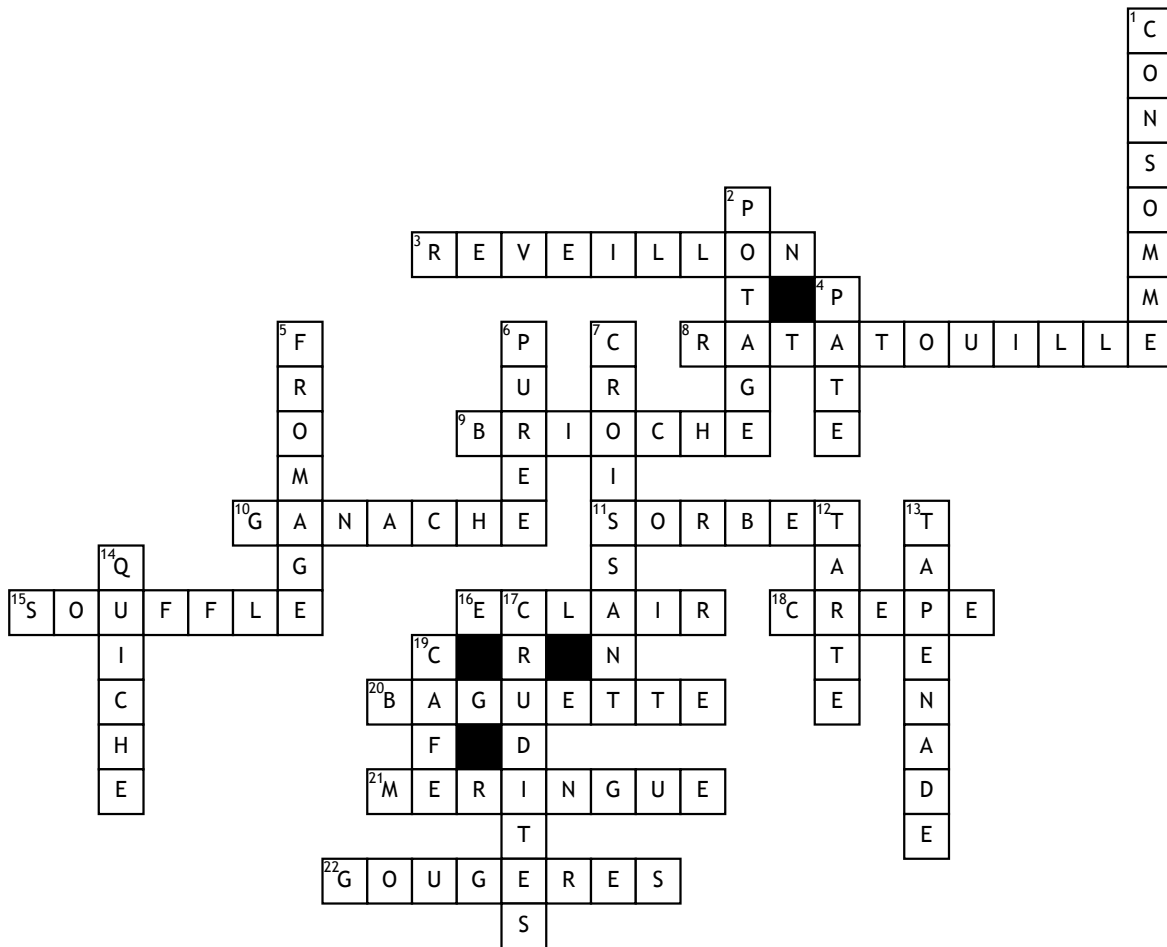


Name: _____

Date: _____

French Cookery



Across

3. a long dinner held on the evenings preceding Christmas Day and New Year's Day.

8. vegetable dish consisting of onions, courgettes, tomatoes, aubergines, and peppers, fried and stewed in oil and sometimes served cold.

9. is a pastry of French origin that is similar to a highly enriched bread, and whose high egg and butter content give it a rich and tender crumb

10. a whipped filling of chocolate and cream, used in confectioneries such as cakes and truffles.

11. a water ice.

15. food that is made with eggs, flour, and other ingredients (such as cheese, vegetables, fruit, or chocolate)

16. a long, thin individual cake of choux pastry filled with cream and topped with chocolate icing.

18. a thin pancake

20. a long, narrow French loaf.

21. an item of sweet food made from a mixture of egg whites and sugar baked until crisp.

22. baked savory choux pastry made of choux dough mixed with cheese.

Down

1. a clear soup made with concentrated stock.

2. thick soup

4. a paste or spread made of puréed or finely chopped liver, meat, fish, game, etc., served as an hors d'oeuvre.

5. a type of cheese

6. a smooth cream of liquidized or crushed fruit or vegetables.

7. a French crescent-shaped roll made of sweet flaky yeast dough, eaten for breakfast.

12. a dish baked in pastry-lined pan often with a pastry top.

13. a Provençal savoury paste or dip, made from black olives, capers, and anchovies.

14. a baked flan or tart with a savoury filling thickened with eggs, usually eaten cold.

17. mixed raw vegetables served as an hors d'oeuvre, typically with a sauce into which they may be dipped.

19. a small restaurant selling light meals and drinks.