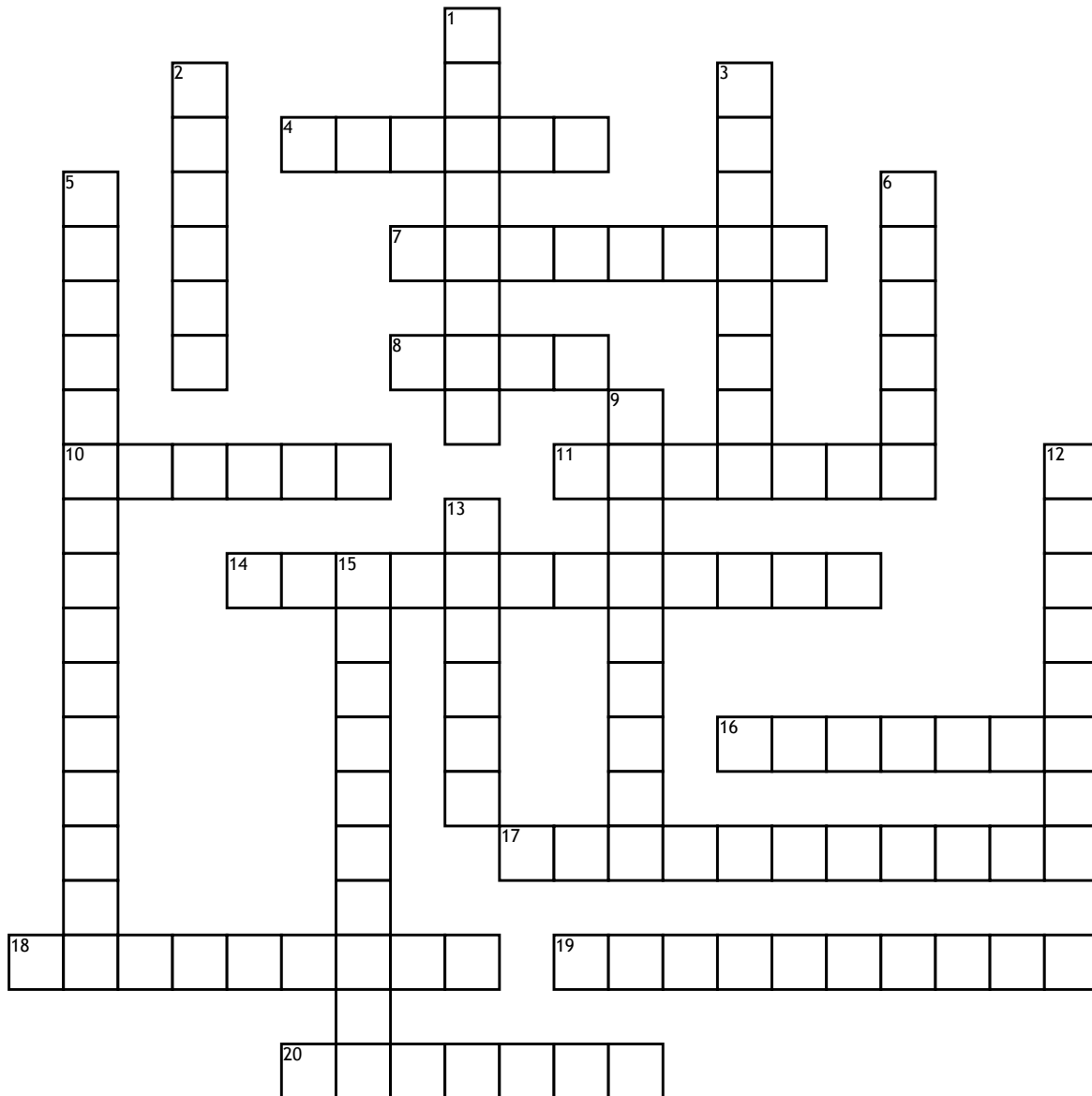


Name: _____

Date: _____

European Cuisine



Across

4. An egg custard tart served in many variations as an appetizer and a main dish.
 7. A rare type of fungi that grow near Oak trees
 8. A bechamel sauce begins with a
 10. Ratatouille is a ____ dish
 11. A type of mussel common to Wales
 14. Battered, deep-fried fish fillets
 16. Small dumplings made from wheat flour

17. A mixture of fresh chives, parsley, tarragon, and chervil

18. A flaky, buttery yeast roll shaped into a crescent.

19. Danish open-faced sandwiches usually make with rye bread.

20. A German dessert made with paper-thin layers of pastry filled with fruit.

Down

1. A snail eaten as food

2. Staple food of Ireland

3. Dried cod that have been soaked in a lye solution

5. German potato pancakes.

6. Thin pancakes with a filling of savory or sweet

9. An Irish dish made with mashed potatoes mixed with chopped scallions, shredded cooked cabbage, and melted butter.

12. English dessert similar to English Muffin

13. A Scottish dish made from a sheep's stomach and organs.

15. Fermented or pickled cabbage