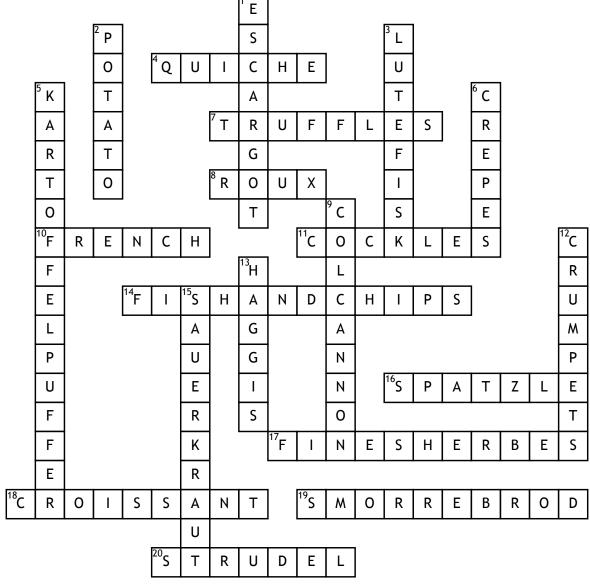
Name:	Date:

## 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 uusually 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 desserrt similar to English Muffin
- **13.** A Scottish dish made from a sheep's stomach and organs.
- **15.** Fermented or pickled cabbage