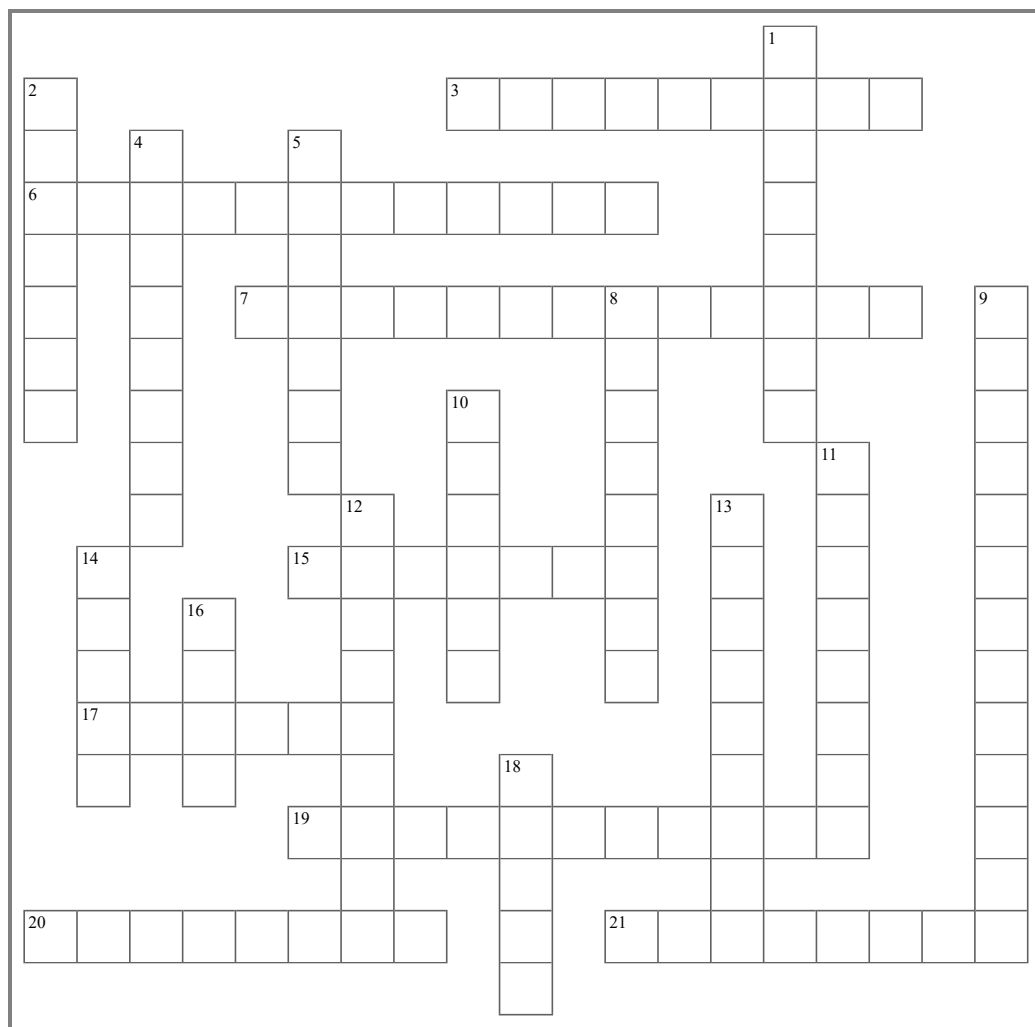


French Cooking Terms



Across

3. Method of slow cooking in a dish of water
6. Bundle of herbs added to a dish
7. A rich shellfish stew served as a soup
15. Rich egg based bread enriched with butter (slightly sweet)
17. A thin puree of fruit
19. Baked dish of sliced potato and sliced onion with cream
20. A selection of food from a menu, individually priced
21. a light beaten, cooked egg dish. served in a crescent shape, often stuffed with cheese or vegetables

Down

1. Braised in wine and cream
2. Light dessert cooked in a Bain Marie made with whipped egg yolks, sugar and wine or cream
4. Finely stripped
5. A "velvety" sauce, made from 1/2 stock and 1/2 roux - white sauce. often used as a fish sauce made from fish stock
8. Fritters, usually made with choux pastry
9. Custard made with egg yolks and cream or milk
10. A stew
11. Torpedo shaped loaf of bread
12. Butter pastry shaped into a crescent
13. Boned, stuffed, rolled and cooked meat, served cold with a glaze
14. Stuffing
16. Equal quantities of flour and butter used to thicken sauces
18. Pastry used in eclairs