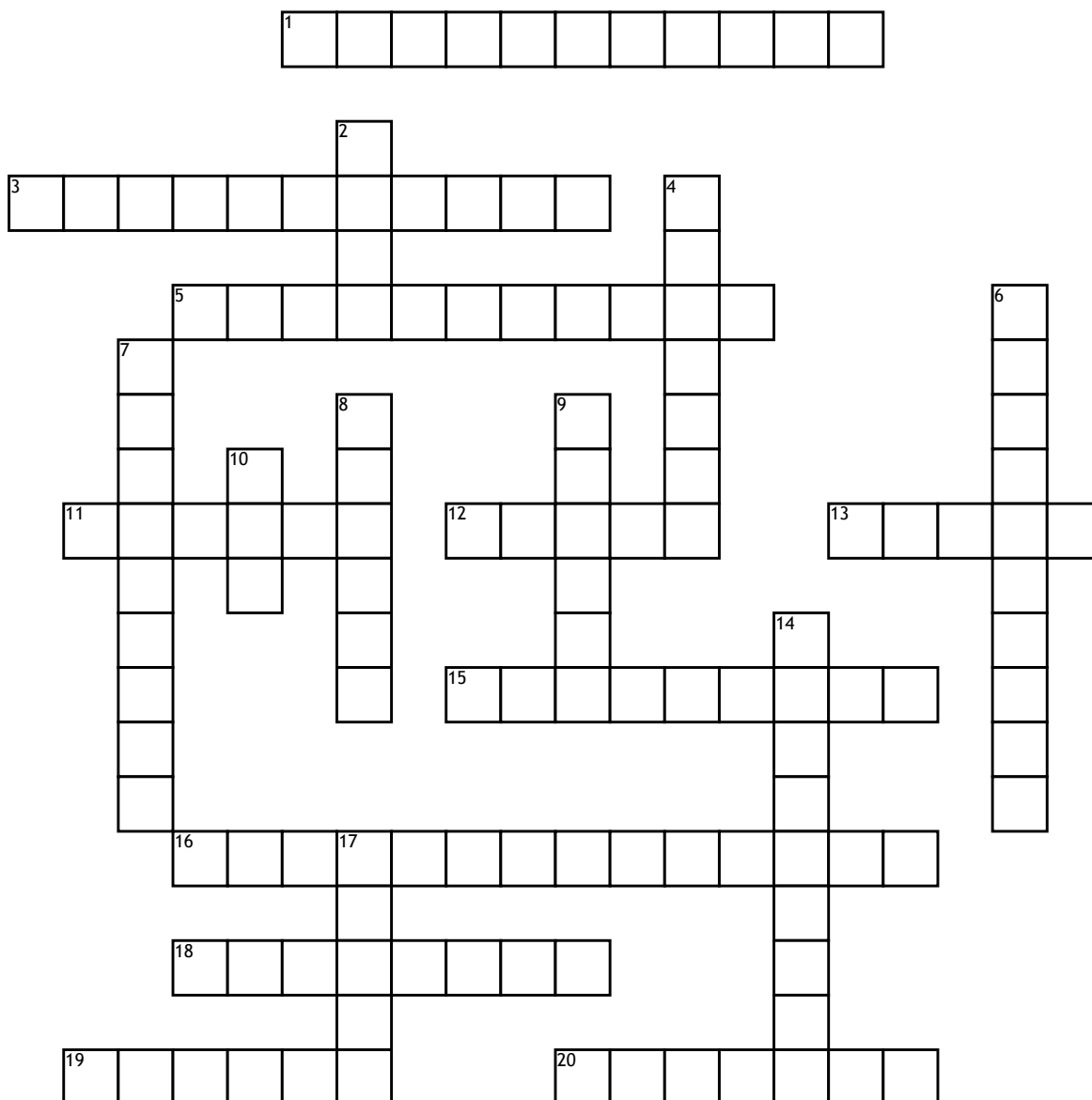


Name: _____

Date: _____

Foods



Across

1. Before rolling out the pastry dough, _____ to allow the water to permeate the dough.
3. What is the French name for shortbread tart dough?
5. What is another name for flaky pie dough.
11. Always _____ the pie plate to prevent it from sticking.
12. Where did Pannetonne originate?
13. What makes things rise.
15. This is a type of pastry is usually filled with cream.

16. a filling created by adding gelatin to a stirred custard or a fruit purée

18. Pastry provides mainly _____ from fat.

19. The method used to combine ingredients in pastry making determines how flaky and _____ the crust will be.

20. A typical pie crust or tart shell should be rolled to _____ thickness

Down

2. What aids in the tenderness of pastry products?

4. Where did kuchen originate?

6. What is another name for sweet tart dough?

7. _____ cakes are sometimes called "butter" cakes.

8. Where did Baklava originate?

9. Where did Profiteroles originate?

10. What tenderizes the pastry product?

14. The method used to add water to the fat/flour/ salt mixture

17. This is one of the basic ingredient in pastrie dough.