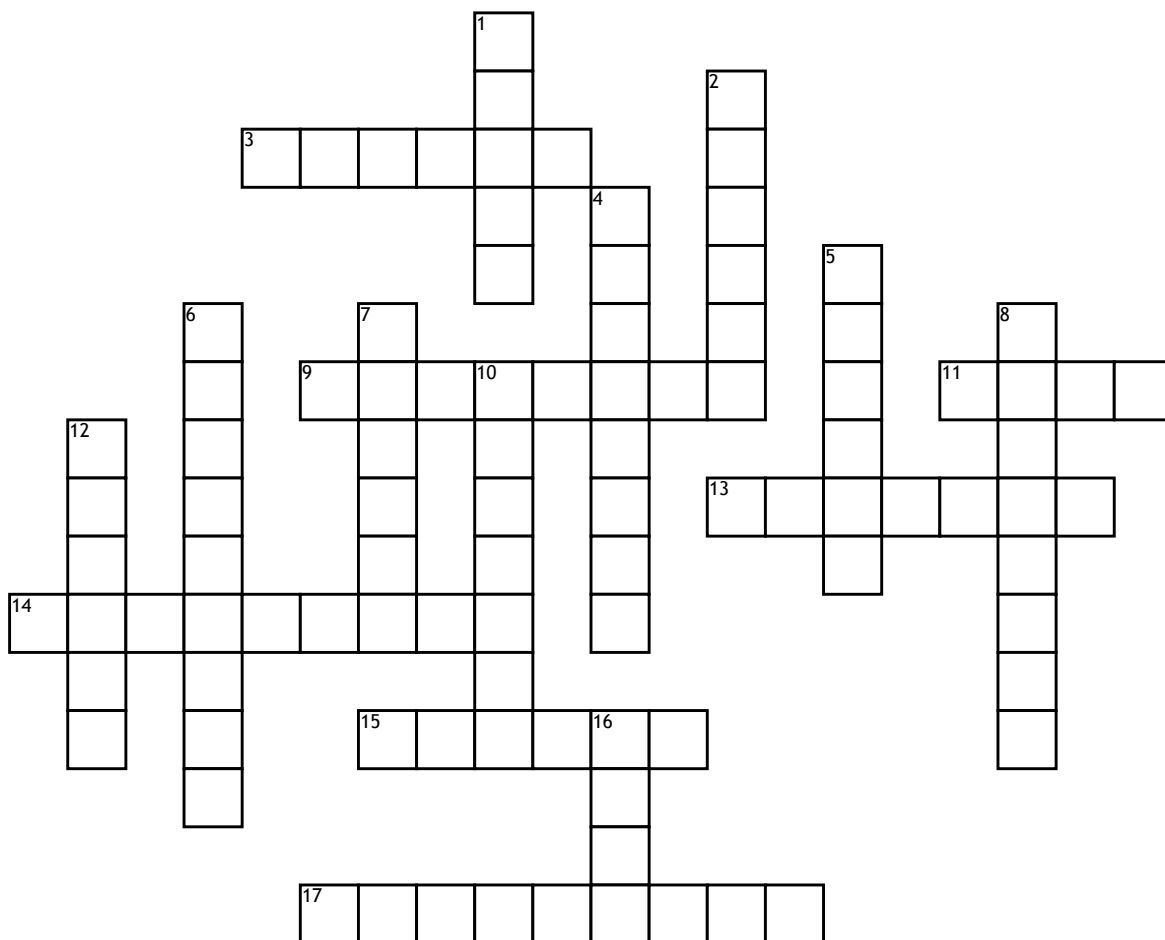


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# French cooking terms



## Across

3. a small meal served before the main meal

9. stew

11. melted butter and flour mixed together

13. french name for "chicken"

14. small pastry case used as a canape

15. finger food served before the main meal

17. potato combined with meat and crumbed

## Down

1. light pancake made in a pan eg ..... Suzette

2. to set on fire - used often with french desserts

4. a rich stock

5. a soup

6. the name of a large cooking dish

7. something iced

8. beef or chicken stock

10. small pieces of bread added to soup

12. another name for stew

16. a food made of pureed chicken livers, herbs and spices