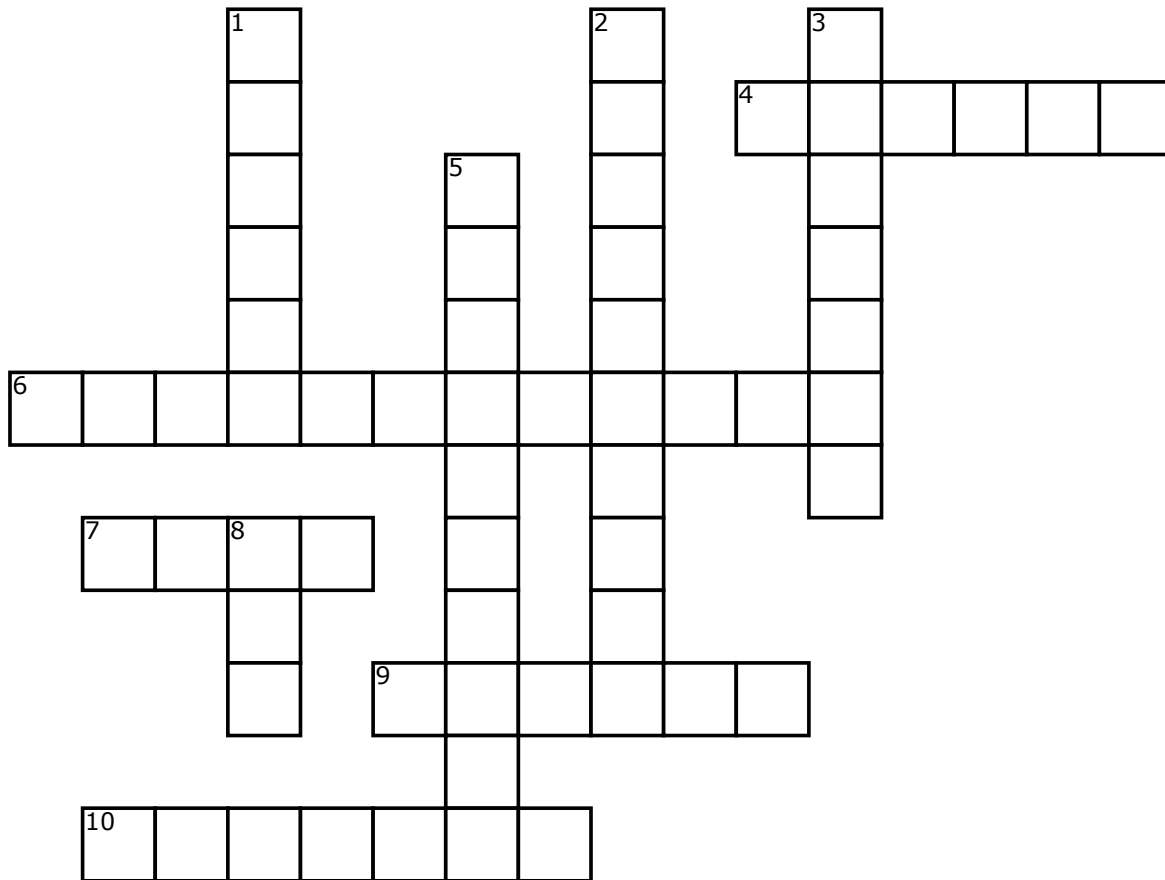


Name: _____

Date: _____

Lamination



Across

- 4.** Used to keep layers of dough separated to achieve maximum leavening.
- 6.** general term given to sweet yeast-raised dough goods both laminated and non laminated
- 7.** Laminated or rolled in dough, like Danish and Croissant dough.
- 9.** Folding the laminated dough into third fold call.
- 10.** The process of folding laminated dough to create layers.

Down

- 1.** What is the name of mixed using the same method as mealy pie dough the fat is first combined with the flour dough.
- 2.** What is blitz is the german word for
- 3.** What is the similar to pate brisee but has a much higher sugar content dough
- 5.** The incorporation of fat into pastry dough
- 8.** What is 1-2-3 dough part the 2 is