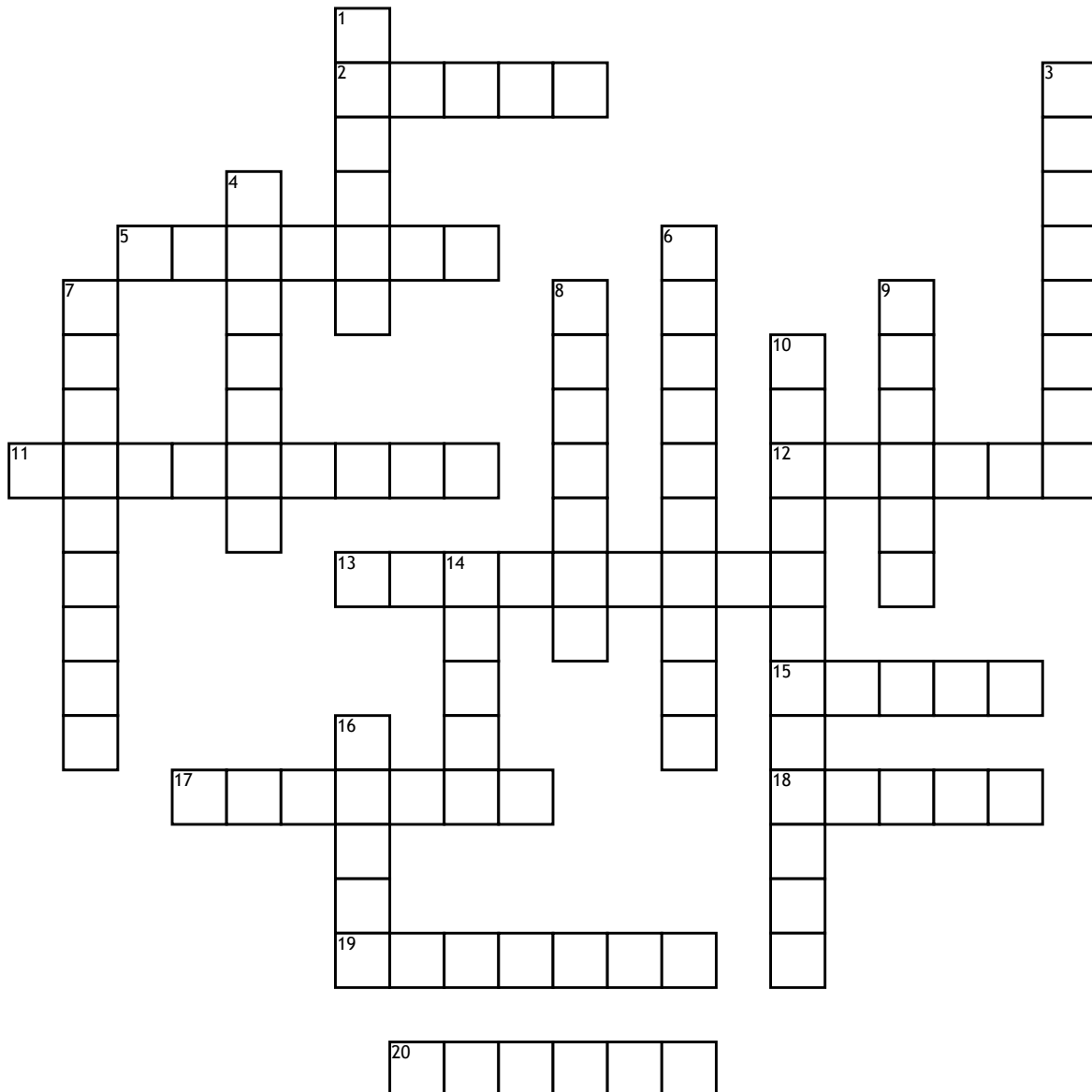


Name: _____

Date: _____

Pastry revision



Across

- 2. a cake made with layers of soaked sponge with ganache and buttercream
- 5. Frozen dessert
- 11. heat process to bring chocolate to desired crystalline state
- 12. an example of a stenciled biscuit
- 13. layers of almond and hazelnut meringue and whipped cream or buttercream
- 15. main ingredient in fudge

17. German speciality bread made for Christmas with a marzipan filling

18. international chocolate brand

19. Type of meringue

20. sauce from frozen or fresh berries

Down

1. a sweet made with Italian meringue with the addition of nuts and fruit

3. dark chocolate pieces topped with raisins, almonds and walnuts

4. main ingredient or flavour besides brandy in crepe suzette

6. small sweet delicacies

7. confection made from sugar caramel and bicarbonate of soda

8. whisked egg yolks and sugar

9. what biscuit can be piped

10. candy made from brown sugar, butter, glucose cream and vanilla essence

14. A dish for dessert

16. Russian pancakes made with buckwheat flour