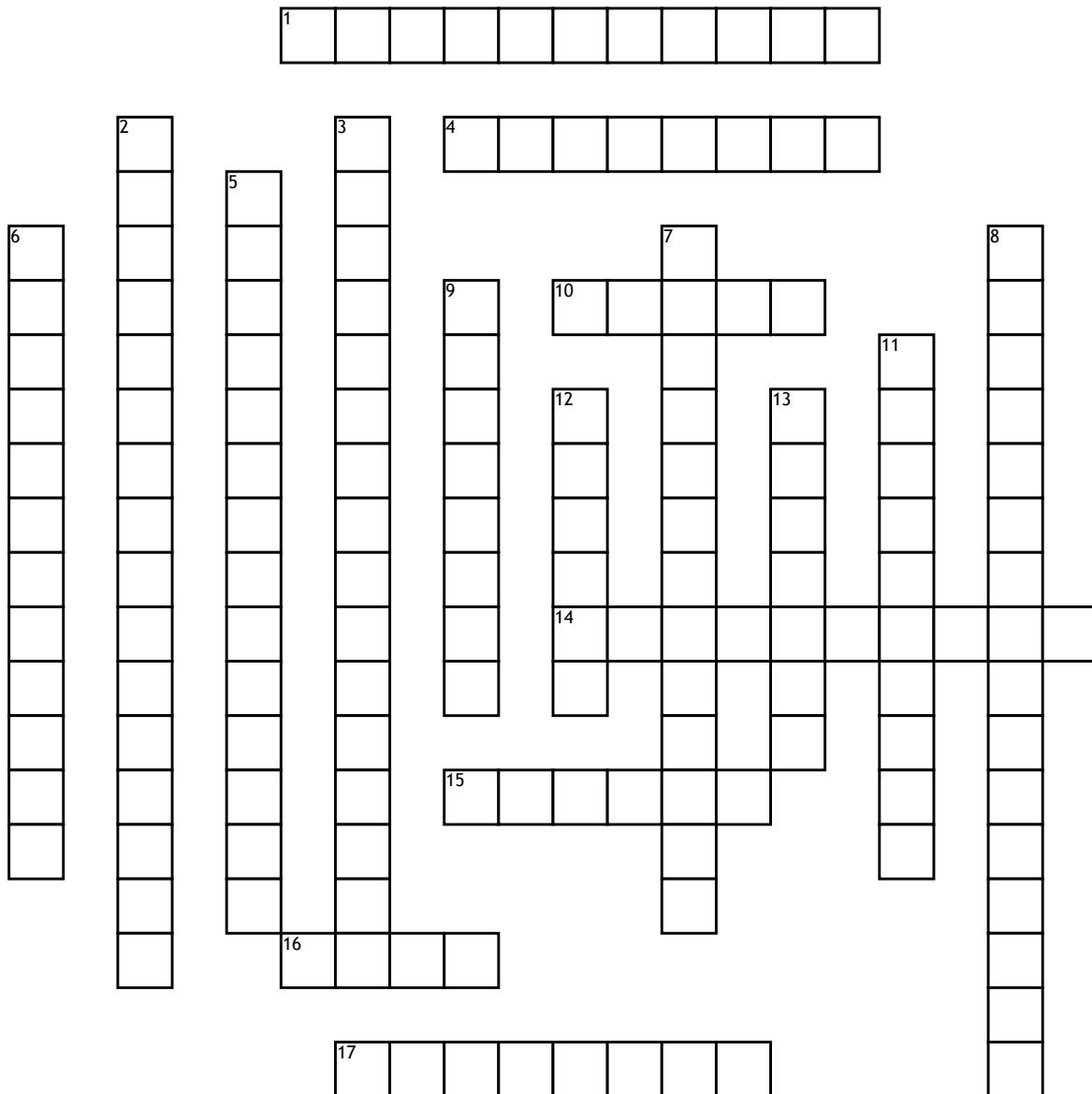


Name: _____

Peruvian dish Learning Activity



Across

1. a semi soft fresh Mexican cheese, white in color, typically served shredded over hot foods.
4. a hard, dry cheese used in grated form, especially on Italian dishes.
10. a powder obtained by grinding grain, typically wheat, and used to make bread, cakes, and pastry.
14. Popular dessert that uses three types of milk
15. a device having holes punched in it or made of crossed wires for separating solid matter from a liquid.
16. a white crystalline substance that gives seawater its characteristic taste and is used for seasoning or preserving food.

17. an oil pressed from ripe olives, used in cooking, medicines, soap, etc

Down

2. Green Noodles
3. Dish using boiled yellow potatoes and yellow cheese sauce
5. a processed form of milk that has had some of the liquid removed by evaporation.
6. a mixture of sodium bicarbonate and cream of tartar, used instead of yeast in baking.
7. canned milk that has been thickened by evaporation and sweetened.

8. a cooking thermometer used to measure the temperature and therefore the stage of a cooking sugar solution.

9. a deep cooking pan, typically round, made of metal, and with one long handle and a lid.
11. thick cream that contains a lot of butterfat.
12. a starchy plant tuber that is one of the most important food crops, cooked and eaten as a vegetable.
13. a substance obtained from vanilla beans or produced artificially and used to flavor sweet foods or to impart a fragrant scent to cosmetic preparations.