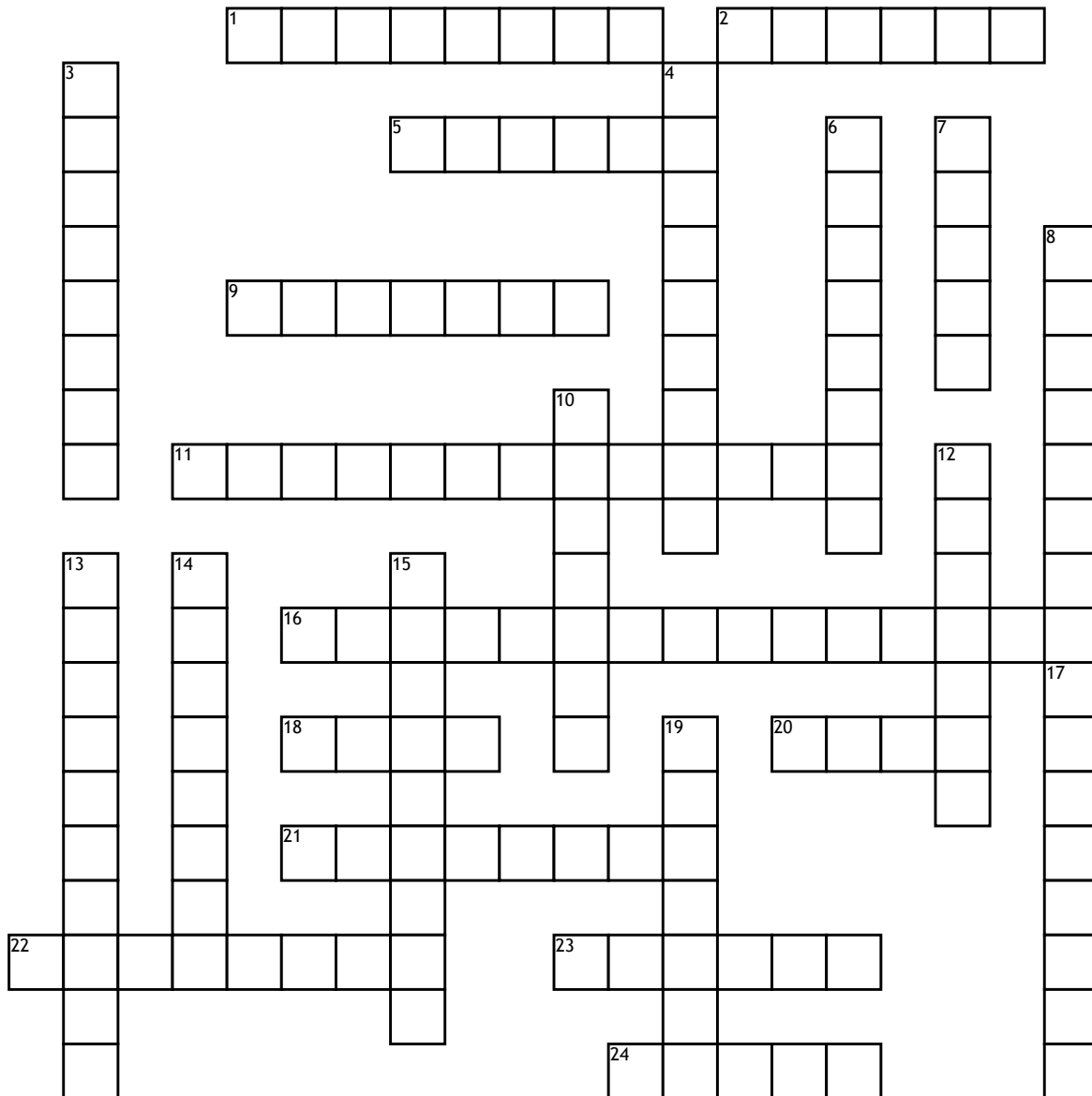


Name: _____

Review A La Carte Fall 2015 1



Across

1. I am sometimes called Jerusalem artichoke
2. What is the vegetable family of the fennel?
5. What is the basic ingredient of the Gnocchi?
9. What family of sea food is the scallop?
11. Water, White wine, Leeks, Celery, Onion, lemon (2 words)
16. It is the browning of sugar, resulting nutty flavor and brown color.
18. What is the typical flavor of the fennel?
20. Name a fortified wine from Portugal
21. French sweet meringue-based confection

22. It is an Italian round bacon made of spiced pork belly meat. In Italy it is typically consumed raw

23. It is a seed not a grain. It is similar in some respects to buckwheat

24. Pesto ingredients: pine nuts, garlic cloves, grated parmesan and oil - 1 missing

Down

3. Describe how prosciutto is aged? (2 words)

4. Port with gelatine (2 words)

6. vegetable cut: Small sticks

7. What type of vegetable is Sunchoke?

8. Water, yellow cornmeal GROSSA, butter, grated Parmesan cheese mixed and baked

10. Grapefruit wedge without the skin and seeds

12. It is a north Italian rice dish cooked in a broth to a creamy consistency

13. Sage leaves cut into long, thin strips

14. It is a variety of celery cultivated for its edible roots. It is sometimes called celery root

15. It has been described as a cross between salmon and trout (2 words)

17. Italian almond cookie

19. A semi firm creamy cow's milk cheese with a washed rind