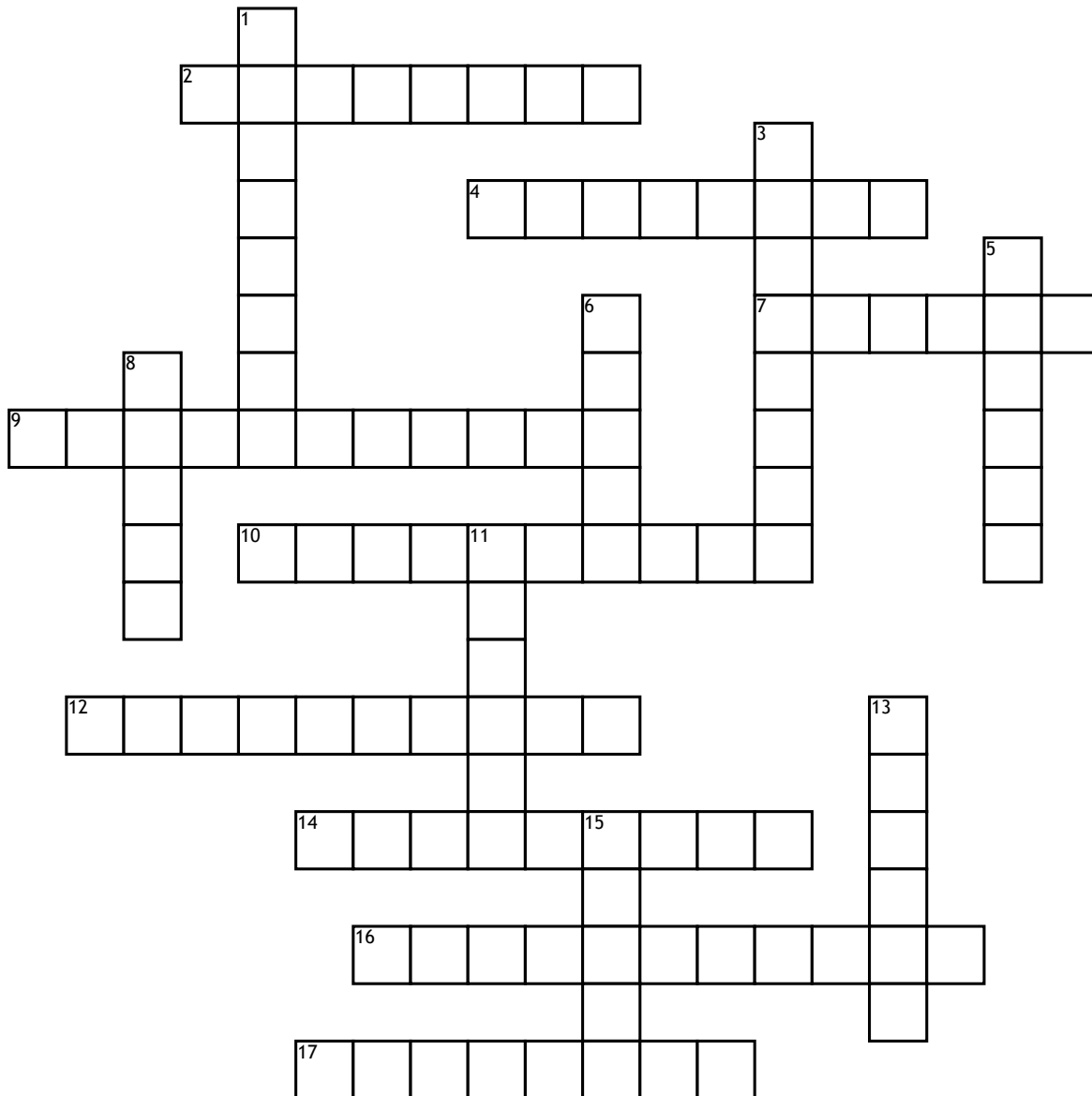


# prepare vegetables



## Across

2. the cut of vegetable is used for minestrone soup  
 4. this cut of vegetables is used as a flavouring for soups, sauces, stews and braised dishes  
 7. this vegetable is often used as in brunoise of vegetables  
 9. Another name for a vegetable knife  
 10. this knife is an all purpose work horse  
 12. this cut of vegetables is used as the base for prawn cocktail

14. another name for large diced vegetables  
 16. This vegetable is used for the vegetable cut florets  
 17. a vegetable cut shaped like a match stick

## Down

1. this piece of equipment has the same name as a musical instrument  
 3. this cut of vegetables used blanched, skinned, deseeded and diced tomato  
 5. this vegetable is used for concasse

6. this colour board should be used for salad and fruit  
 8. this colour chopping board should be used to prepare vegetables  
 11. one of the shapes used for paysanne  
 13. Another name for barrow shaped vegetable cut  
 15. Mirepoix contains the vegetables carrot, leek, celery and .....