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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

European Cuisine

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| **Across**  **4.** An egg custard tart served in many variations as an appetizer and a main dish.  **7.** A rare type of fungi that grow near Oak trees  **8.** A bechamel sauce begins with a  **10.** Ratatouille is a \_\_\_\_ dish  **11.** A type of mussel common to Wales  **14.** Battered, deep-fried fish fillets  **16.** Small dumplings made from wheat flour  **17.** A mixture of fresh chives, parsley, tarragon, and chervil  **18.** A flaky, buttery yeast roll shaped into a crescent.  **19.** Danish open-faced sandwiches uusually make with rye bread.  **20.** A German dessert made with paper-thin layers of pastry filled with fruit. | **Down**  **1.** A snail eaten as food  **2.** Staple food of Ireland  **3.** Dried cod that have been soaked in a lye solution  **5.** German potato pancakes.  **6.** Thin pancakes with a filling of savory or sweet  **9.** An Irish dish made with mashed potatoes mixed with chopped scallions, shredded cooked cabbage, and melted butter.  **12.** English desserrt similar to English Muffin  **13.** A Scottish dish made from a sheep's stomach and organs.  **15.** Fermented or pickled cabbage |