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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 |