TERMINOLOGY

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| **Across****2.** To cut into very thin layers.**7.** To make a savoury dish look attractive.**8.** To rub food against a grater to cut it into small pieces.**9.** To remove a thin layer of skin from fruits and vegetables.**10.** Covering the surface of a baking sheet with a layer of butter to prevent the food from sticking to it. | **Down****1.** To make a sweet dish look attractive.**3.** To brush with milk or egg.**4.** Cutting into small blocks with a knife.**5.** To cut roughly into small pieces.**6.** Spreading crumbs, nuts or sugar from a height evenly over the surface of food. |