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. |