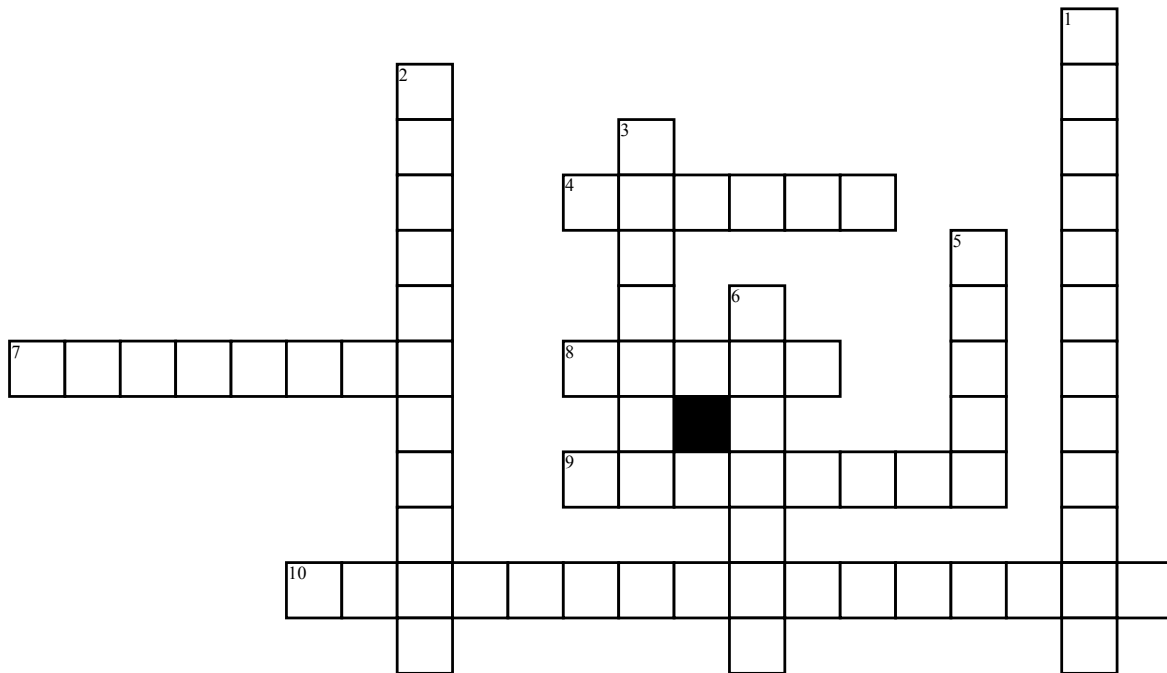


Name: _____

Date: _____

Foods of Western, Northern, and Southern Europe



Across

4. stuffing a sheep's stomach with a mixture of oats, organ meats, onions, and beef or lamb suet, and then boiling it.
7. casserole with lamb, eggplant, and tomatoes in a custard or white sauce seasoned with herbs and spices.
8. appears in hundreds of shapes and sizes, depending on region and recipe.
9. baked freshly and leftover are used for pain perdu (French toast)
10. popover baked in the hot pan drippings from the roast beef. Is a puffy, muffin sized bred with a crisp brown crust.

Down

1. is the classic French cuisine known for high-quality ingredients, expertly prepared and artistically presented.
2. best known Swedish dish, buffet laden with cured fish, cold meats, cheeses, salads, and vegetables.
3. sweet dessert made with layers of phyllo with finely chopped walnuts or almonds mixed with sugar and cinnamon.
5. rich cake made with small amount of flour and often ground with nuts or bread crumbs
6. is made from layers of paper-thin pastry rolled with a sweet or savory filling, such as fruit, cheese, or nuts.