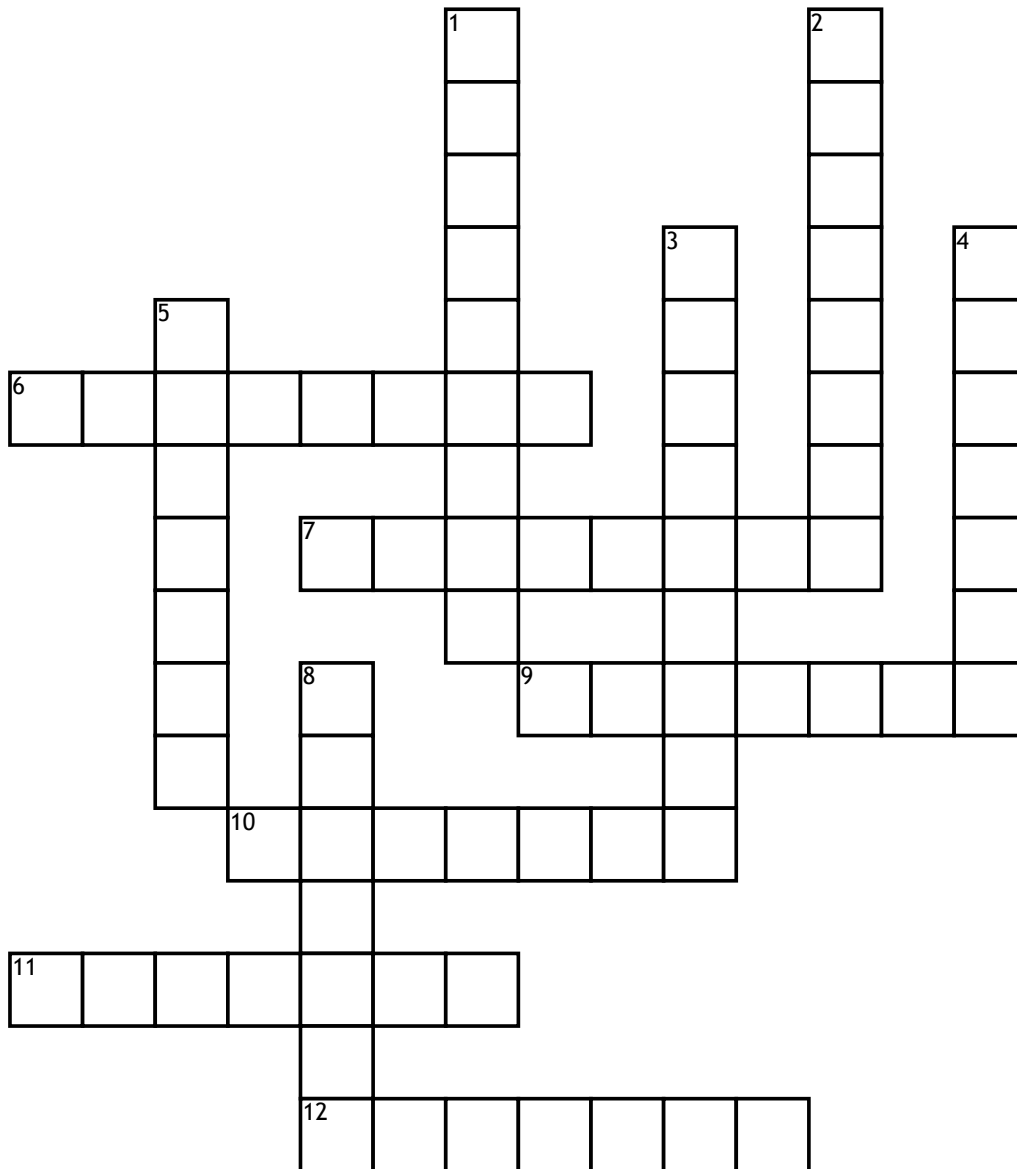


Preparation techniques



Across

6. Increasing the volume by adding air

7. Removal of excess fat

9. Making pieces the same size

10. Ensures ingredients are free of dirt and safe to use

11. Slow process of adding ingredients to maintain the volume of air

12. Prepare ingredients into fine shreds

Down

1. A method of preparing ingredients into 'breadcrumbs' using fingertips

2. Removing excess liquid

3. Mixing ingredients evenly

4. Removing the outer skin

5. A process for removing lumps

8. Quick movement to mix ingredients together