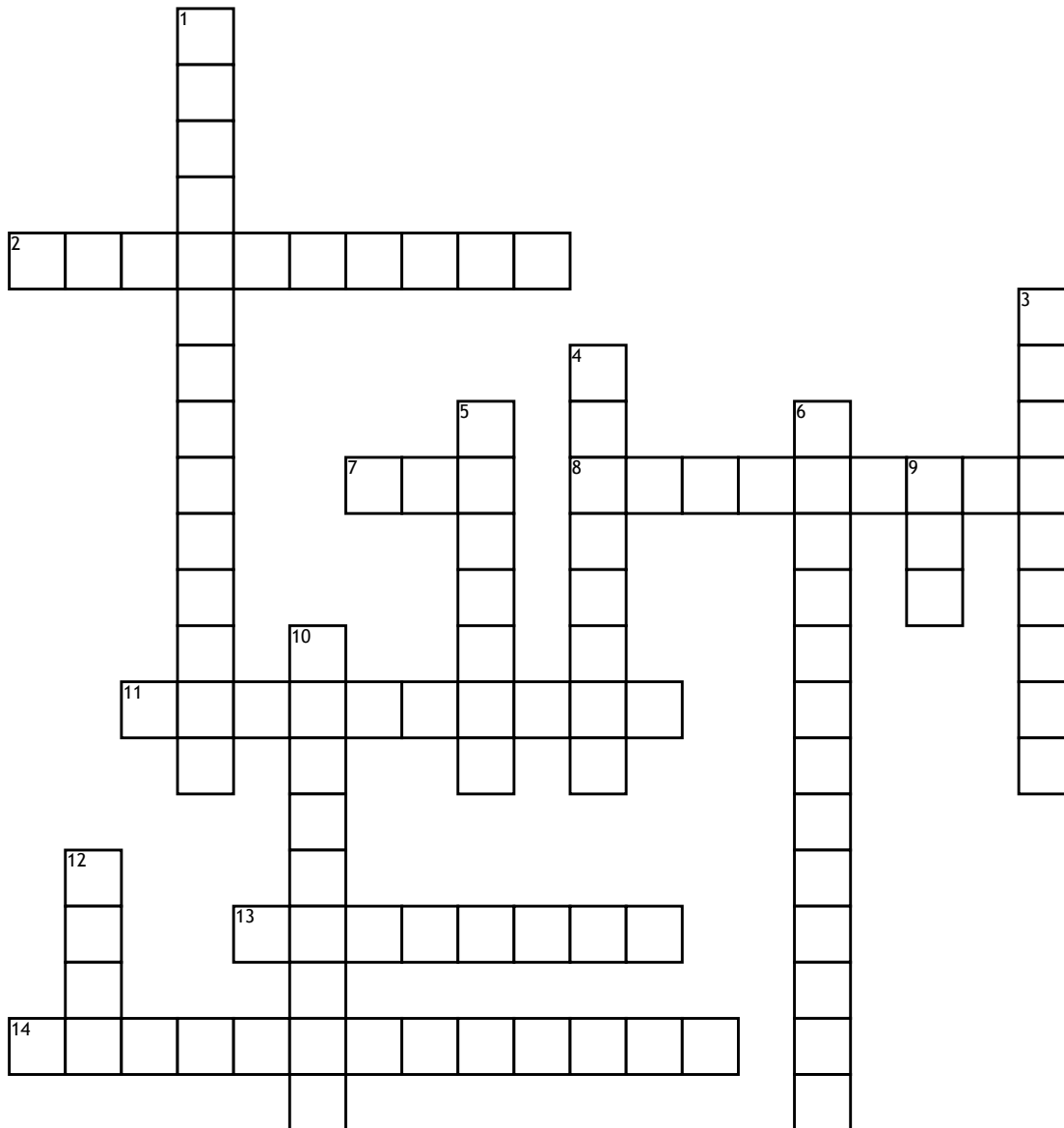


Prepare and cook basic fish dishes



Across

2. a piece of equipment used to deep poach large whole fish such as salmon

7. this is the number of fillets from a round fish

8. the name for a buttered circle of paper used to cover poached fish dishes, sauces or or to bake pastry blind

11. another name for a hot heat grill

13. this is the french term for shallow fried fish served with nut brown butter sauce

14. when purchasing fresh fish you should check the gills are.....?

Down

1. when purchasing fresh fish you should check the eyes are....?

3. this fish is classified as a flat fish

4. this fish is classified as a oily fish

5. this is the name given to strips of fish cut from a fillet

6. a fish stew famous in the south of France

9. This fish is classified as a round white fish

10. this is the name given to a fillet of fish which is stuffed and rolled

12. this is the number of fillets from a flat fish