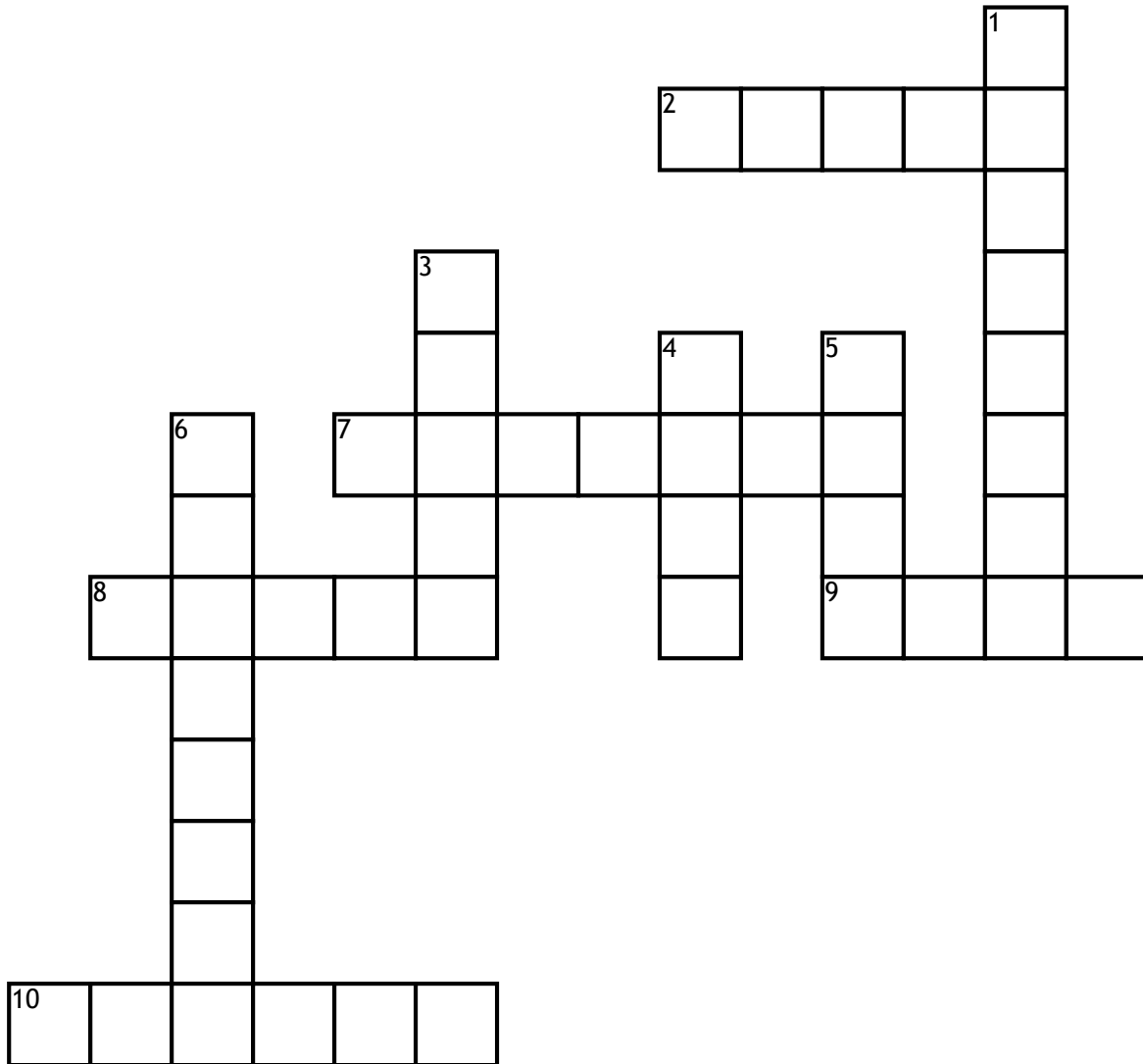


TERMINOLOGY



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.