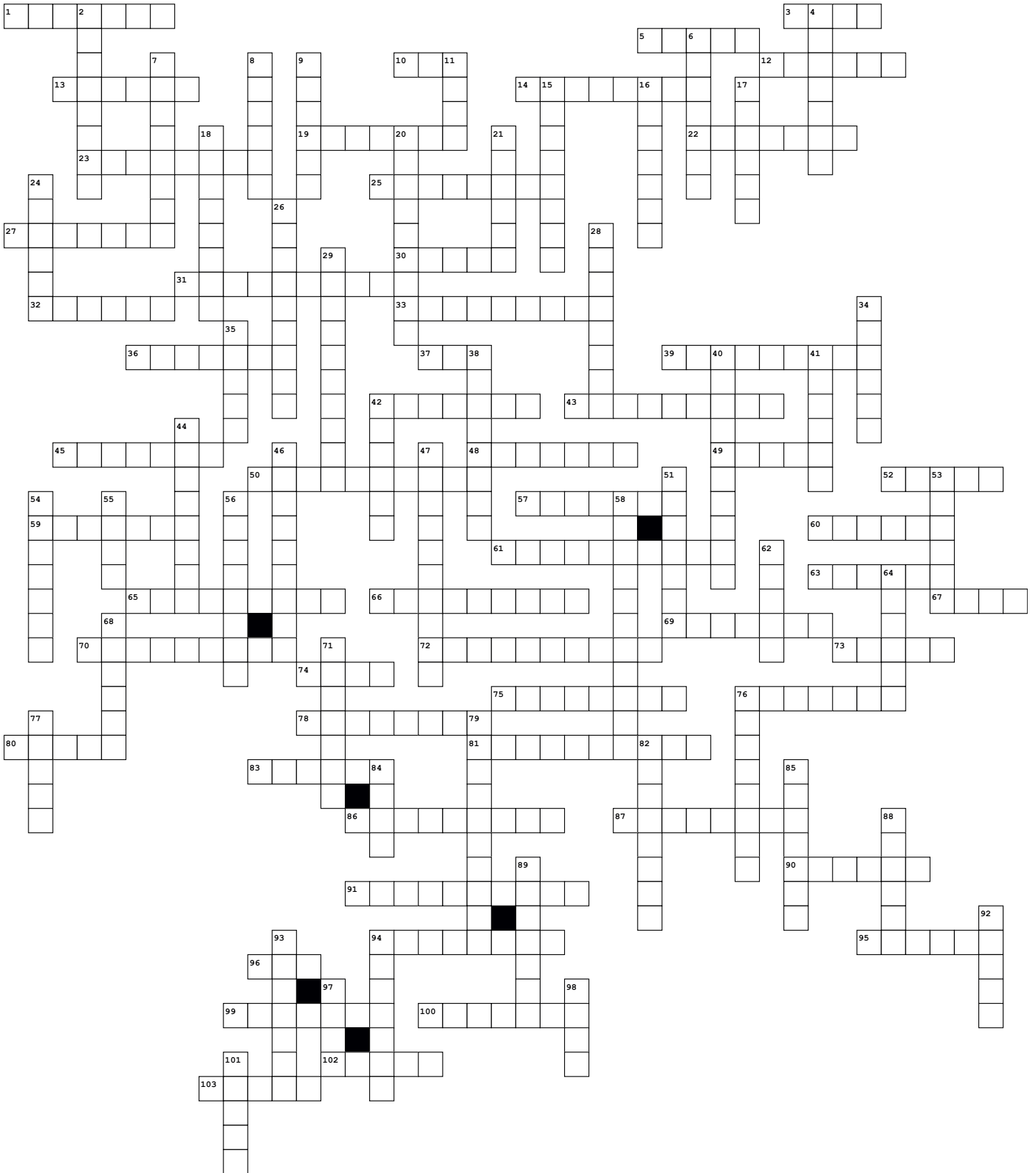


# Food Folly



**Across**

1. Hallmark gin flavour.
3. Sushi wrapping.
5. Sausage in Munich.
10. Asian cooking vessel said to improve with age.
12. Caffeine-free infusion such as rooibos.
13. Thick, French, appetite-stimulating stew.
14. Beans, in Monterrey.
19. Light and airy baked egg dish.
22. Deep-fried seafood or vegetable commonly found in a bento.
23. Provençal paste involving olives.
25. Set menu, in Saint-Tropez. (2 wds)
27. Chocolate named after its fungal lookalike.
30. Low-alcohol cooking sake.
31. Alsatian Riesling goes with this “garnished” French classic.
32. Moroccan stew, or the vessel that cooks it.
33. Baby biscuit thickener.
36. Flaky dessert, sometimes flavoured with rosewater and cardamom.
37. Sweet orange tuber.
39. Fried catfish accompaniment.
42. Pricey pesto ingredient. (2 wds)
43. Rich white-bean stew of Languedoc.
45. Pigmy citrus with edible rind.
48. Hot chilli pepper paste.
49. Lamb’s lettuce; edible green.
50. Ethereal, eggy Italian dessert.
52. Concentrated stock of fish or mushrooms, used to add flavour.
57. “Rusty” French sauce and bouillabaisse garnish.
59. Creamy risotto rice.
60. Canapé topper and perfect match with Champagne.
61. Refers to a dish served with spinach and mornay.
63. Stracciatella and tartufo are types.
65. French toast, in French.
66. Classic osso bucco garnish.
67. Indian flatbread.
69. Snacky green soybeans.
70. Sauce characterized by vinegar, tarragon and egg yolks.
72. Citral oil-containing herb.
73. Oven-bound pigeon?

**Down**

2. Salad, in Siena.
4. Molluscs for Muscadet.
6. Truffle-flavoured dish a classic with Barolo.
7. Oval-shaped, stock-poached dumpling.
8. Middle Eastern dish made with ground meat and bulgur.
9. Sweet-spicy Chinese sauce.
11. Cruciferous superfood.
15. Scraped Swiss cheese.
16. Cubes of pork fat used for flavour.
17. Fermented Korean staple.
18. Cold Andalusian soup.
20. Smoothly ground meat mixed with breadcrumbs and seasonings.
21. “Big root” Asian radish.
24. Sherbet variant that doesn’t contain milk.
26. Southern US dish “suffered” by Sylvester.
28. Italian omelet.
29. Baloney’s Italian progenitor.
34. Dough of spanakopita.
35. Ancient grain twice the size of modern wheat.
38. The cheese of Don Quixote.
40. Restaurant’s broiler.
41. Dried beans, peas and lentils are examples.
42. Red-tinged Valencian rice dish.
44. An Indian brick oven, or the simulated colouring of food cooked in it.
46. Water bath, in Paris. (2 wds)
47. A fully mature cremino.
51. Raw fish “cooked” in lime juice.
53. Chestnut, in Marseille.
54. Plié pie of Australia? Dégagé dessert of New Zealand?
55. Buckwheat noodle in Hiroshima?
56. Classic trio of aromatic légumes.
58. Prawn, in Brittany.
62. Brain, kidneys, spleen and pancreas are examples.
64. Sweetened bean of anko.
68. To intensify flavour through evaporation.
71. Salade sort featuring green beans, tuna and eggs.
76. Full-bodied mushroom of Buddha’s Delight.
77. Home of prosciutto and parmesan.
79. Better suited for frying when higher.

74. Types include shinshu, sendai and hatcho.
75. Key ingredient in chutneys and Worcestershire sauce.
76. Sliced raw fish, in Kyoto.
78. Rich, classic pairing with Sauternes. (2 wds)
80. Pancake fried up at Hanukkah.
81. Shallot-based condiment served with oysters.
83. Cantonese meal of small, tasty dishes. (2 wds)
86. Scallop shell-shaped spongecake?
87. "Mariner's" sauce of Naples.
90. Key ingredient in dal and hummus.
91. Dry-cured Moscato d'Asti mate.
94. Small German dumplings, sometimes flavoured with nutmeg.
95. Use sparingly with sushi?
96. Beluga is a type.
99. Hotel-born salad involving apples and walnuts.
100. To the tooth, in Tuscany.
102. Long, white mushroom you might find on ramen.
103. Nigiri, hosomaki and futomaki are types.
82. Lobster liver.
84. Honeyed brew.
85. Cured salmon in Stockholm?
88. South American supergrain.
89. Potent English blue.
92. Mediterranean sauce made with garlic and olive oil.
93. Hungarian stew made with paprika.
94. Flower stigma and pricey spice.
97. Place where cows are massaged with sake.
98. Often grated from citrus.
101. Soup, in Sorrento.