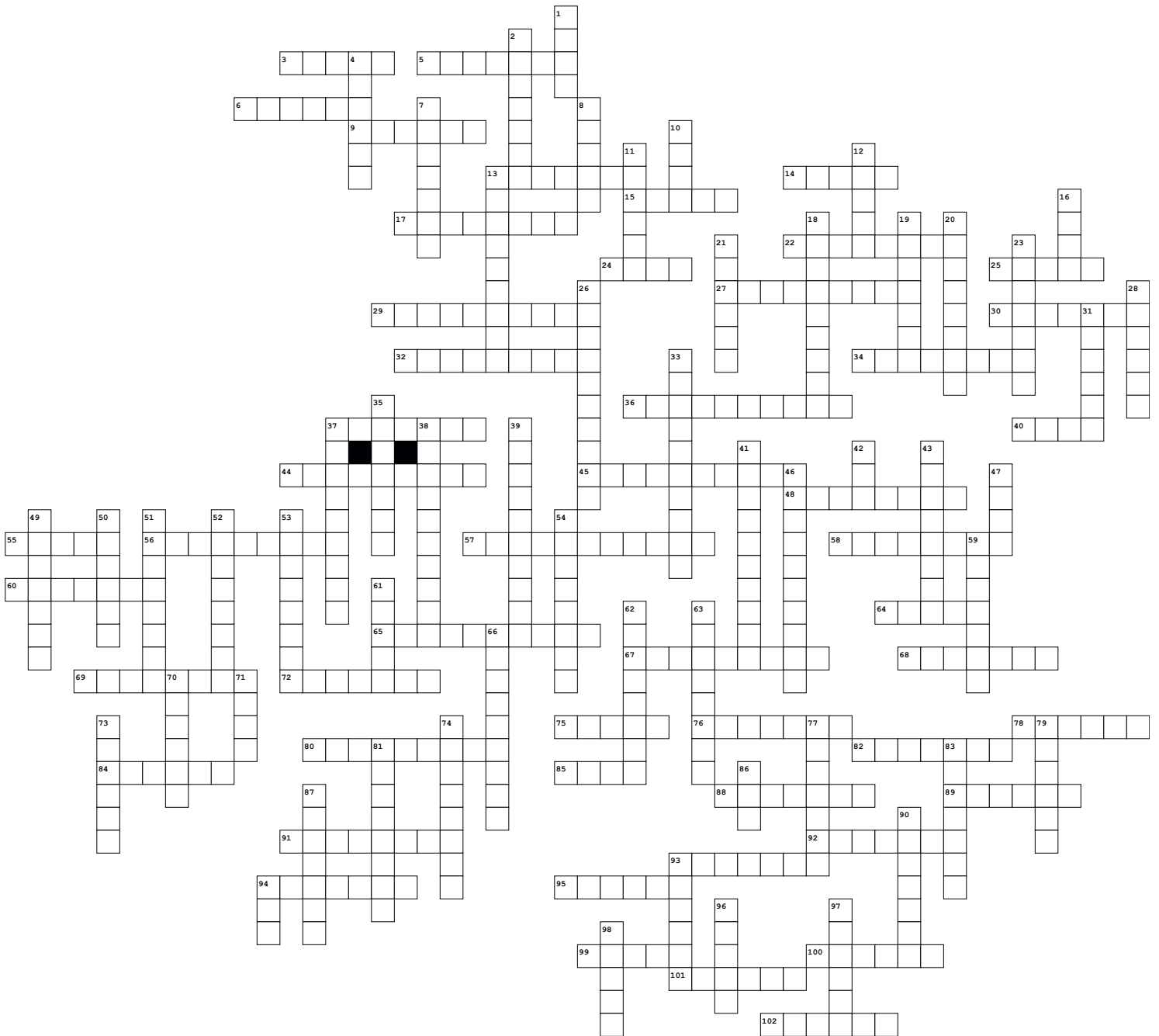


Food Folly



Across

3. Home of prosciutto and parmesan.
5. Molluscs for Muscadet.
6. Canapé topper and perfect match with Champagne.
9. To intensify flavour through evaporation.
13. Flaky dessert, sometimes flavoured with rosewater and cardamom.

Down

1. Often grated from citrus.
2. Deep-fried seafood or vegetable commonly found in a bento.
4. Chestnut, in Marseille.
7. Pigmy citrus with edible rind.
8. Oven-bound pigeon?
10. Types include shinshu, sendai and hatcho.

14. Brain, kidneys, spleen and pancreas are examples.
15. Long, white mushroom you might find on ramen.
17. Cold Andalusian soup.
22. Italian omelet.
24. Indian flatbread.
25. Concentrated stock of fish or mushrooms, used to add flavour.
27. Southern US dish “suffered” by Sylvester.
29. Dry-cured Moscato d’Asti mate.
30. Truffle-flavoured dish a classic with Barolo.
32. Smoothly ground meat mixed with breadcrumbs and seasonings.
34. Full-bodied mushroom of Buddha’s Delight.
36. Alsatian Riesling goes with this “garnished” French classic.
37. Hot chilli pepper paste.
40. Cruciferous superfood.
44. Rich white-bean stew of Languedoc.
45. Citral oil–containing herb.
48. Classic trio of aromatic veggies.
55. Mediterranean sauce made with garlic and olive oil.
56. French toast, in French.
57. Prawn, in Brittany.
58. An Indian brick oven, or the simulated colouring of food cooked in it.
60. Raw fish “cooked” in lime juice.
64. Nigiri, hosomaki and futomaki are types.
65. A fully mature cremino.
67. Scallop shell–shaped spongecake?
68. Potent English blue.
69. Rich, classic pairing with Sauternes. (2 wds)
72. Snacky green soybeans.
75. Low-alcohol cooking sake.
76. Cubes of pork fat used for flavour.
78. Thick, French, appetite-stimulating stew.
80. Classic osso bucco garnish.
82. Hungarian stew made with paprika.
84. Key ingredient in dal and hummus.
85. Honeyed brew.
88. Plié pie of Australia? Dégagé dessert of New Zealand?
89. Cantonese meal of small, tasty dishes. (2 wds)
91. Provençal paste involving olives.
11. Red-tinged Valencian rice dish.
12. Ancient grain twice the size of modern wheat.
13. Sauce characterized by vinegar, tarragon and egg yolks.
16. Place where cows are massaged with sake.
18. Baby biscuit thickener.
19. Sliced raw fish, in Kyoto.
20. Scraped Swiss cheese.
21. Use sparingly with sushi?
23. Hallmark gin flavour.
26. Baloney’s Italian progenitor.
28. Sweet-spicy Chinese sauce.
31. Moroccan stew, or the vessel that cooks it.
33. Refers to a dish served with spinach and mornay.
35. Creamy risotto rice.
37. Fried catfish accompaniment.
38. Restaurant’s broiler.
39. Shallot-based condiment served with oysters.
41. Ethereal, eggy Italian dessert.
42. Beluga is a type.
43. Beans, in Monterrey.
46. Better suited for frying when higher.
47. Sushi wrapping.
49. Pricey pesto ingredient. (2 wds)
50. Fermented Korean staple.
51. Small German dumplings, sometimes flavoured with nutmeg.
52. Salad, in Siena.
53. Set menu, in Saint-Tropez. (2 wds)
54. Lobster liver.
59. “Rusty” French sauce and bouillabaisse garnish.
61. Soup, in Sorrento.
62. Key ingredient in chutneys and Worcestershire sauce.
63. Oval-shaped, stock-poached dumpling.
66. Water bath, in Paris. (2 wds)
70. Stracciatella and tartufo are types.
71. Buckwheat noodle in Hiroshima?
73. Dried beans, peas and lentils are examples.
74. The cheese of Don Quixote.
77. Salad sort featuring green beans, tuna and eggs.
79. Sweetened bean of anko.
81. “Mariner’s” sauce of Naples.
83. To the tooth, in Tuscany.
86. Sweet orange tuber.

- 92.** Flower stigma and pricey spice.
- 93.** Light and airy baked egg dish.
- 94.** Hotel-born salad involving apples and walnuts.
- 95.** Dough of spanakopita.
- 99.** Pancake fried up at Hanukkah.
- 100.** Middle Eastern dish made with ground meat and bulgur.
- 101.** Caffeine-free infusion such as rooibos.
- 102.** South American supergrain.
- 87.** Cured salmon in Stockholm?
- 90.** Chocolate named after its fungal lookalike.
- 93.** Sherbet variant that doesn't contain milk.
- 94.** Asian cooking vessel said to improve with age.
- 96.** Sausage in Munich.
- 97.** "Big root" Asian radish.
- 98.** Lamb's lettuce; edible green.