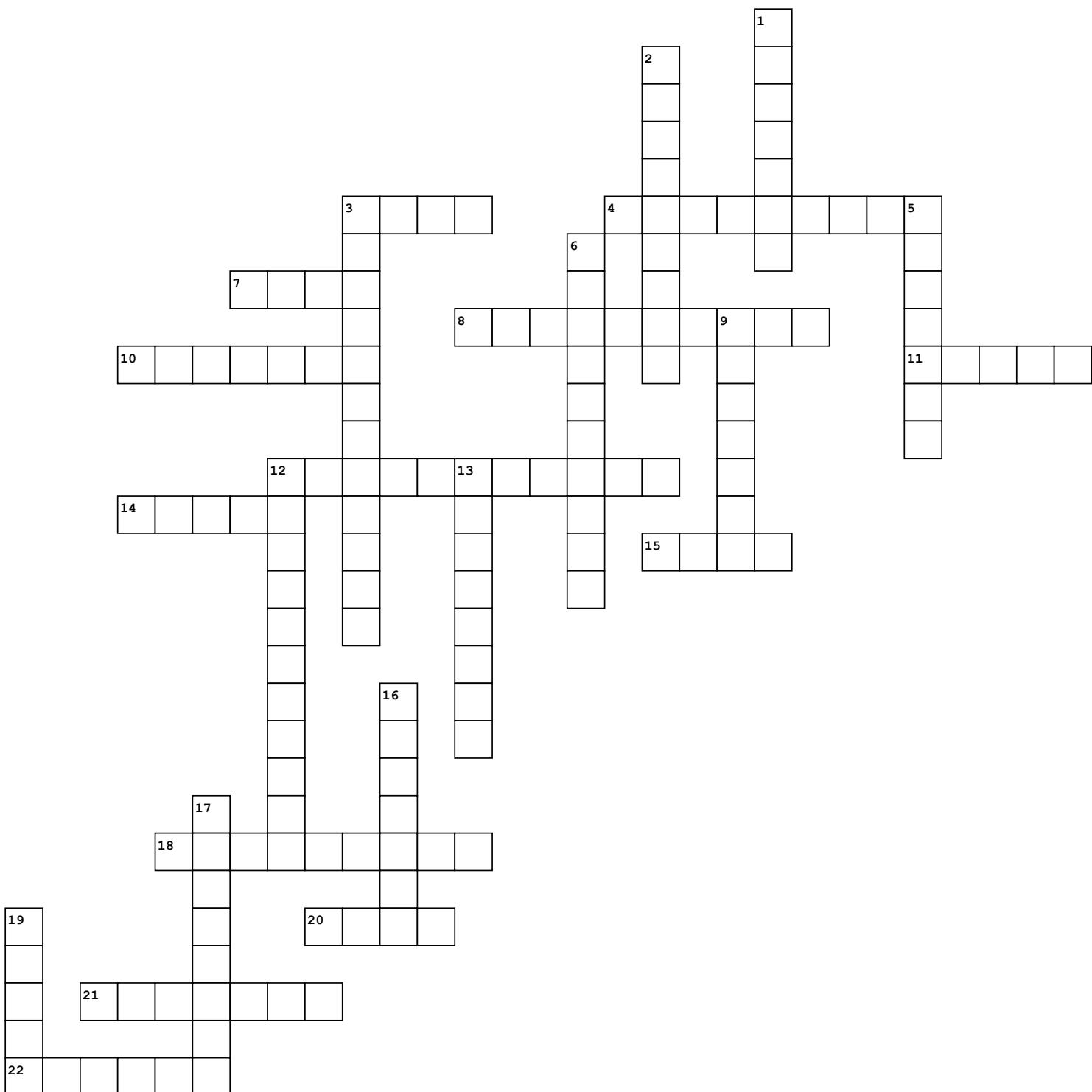


Produce Pates and Terrines SITHCCC305



Across

3. Savoury mixtures of animal livers, blended with other meats, vegetables and condiments. They may be either smooth or coarse in texture. Also the French term for a pastry or other dough, and translating as 'paste'.

Down

1. Fragrant berries that add flavour to pates.

2. A traditionally a boned thigh part of the chicken, duck or other poultry stuffed with forcemeat and other ingredients. It is tied to hold its shape and

4. A mixture of ground, lean meat emulsified with fat. The emulsification can be accomplished by either grinding, sieving, or pureeing the ingredients.

7. GRAS A popular and well-known delicacy in French cuisine. Its flavour is described as rich, buttery, and delicate, unlike that of an ordinary duck or goose ...

8. A beef dish made with pate wrapped in puff pastry

10. The fruiting body of a subterranean Ascomycete fungus, predominantly one of the many species of the genus *Tuber*. Some of the truffle species are highly prized as food.

11. Offal. A French term indicating the head, heart, livers, kidney, tongue, feet, etc, of an animal.

12. A French term indicating a food that has been coated with chaud-froid sauce.

14. A thick, malleable, sometimes elastic, paste made out of any cereals, leguminous or chestnut crops. Used in the making of "Pate en croute"

15. A French word meaning 'bind'.

18. A dish consisting of a deboned chicken stuffed into a deboned duck, stuffed into a deboned turkey. Outside of the United States and Canada, it is known as a Three Bird Roast. Can be served warm or cold.

20. MI A Vietnamese term for all kinds of bread. Bread, or more specifically the baguette, was introduced by the French during its colonial period.

21. A dish of filled rolled meat or pastry. Traditionally found in various European cuisines, the term roulade originates from the French word "rouler", meaning "to roll"

22. A type of hors d'œuvre, a small, prepared and usually decorative food, with some kind smooth pate, held in the fingers and often eaten in one bite.

sometimes stitched up with a trussing needle. A ballotine is cooked by roasting, braising or poaching. A ballotine is often shaped like a sausage or re-formed to look like the leg, often with a cleaned piece of bone left in the end.

3. Ingredients that preserve the life of pate products.

5. A half conical shaped mould of various sizes. Also, a flat bottomed conical shaped silver serving dish. A type of hot meat loaf. Derived from the French word *tamballe* meaning 'a drum'.

6. A Polish dish of de-boned stuffed meat, most commonly poultry or fish, that is poached and served cold, coated with aspic. Galantines are often stuffed with forcemeat, and pressed into a cylindrical shape. Since deboning poultry is thought of as difficult and time-consuming, this is a rather elaborate dish, which is often lavishly decorated, hence its name, connoting a presentation at table that is galant, or urbane and sophisticated.

9. A terrine most commonly refers to a French forcemeat loaf similar to a pâté, made with more coarsely chopped ingredients. Terrines are usually served cold or at room temperature.

12. A creamed veloute, béchamel or demi-glace with added gelatine or aspic that sets when cold and is used for masking cold savoury foods. A French term literally translating as 'hot-cold'.

13. (French) Are a preparation of meat similar to pâté. Commonly made from pork, the meat is cubed or chopped, salted heavily and cooked slowly in fat until it is tender enough to be easily shredded, and then cooled with enough of the fat to form a paste.

16. Popular pate made from this easily available poultry item.

17. Meat pounded, sieved and shaped like a brazil nut. Often poached. Derived from the German word *knodel* meaning 'dumpling'.

19. A dish in which ingredients are set into a gelatine made from a meat stock or consommé. Non-savory dishes, often made with commercial gelatine mixes without stock or consommé,