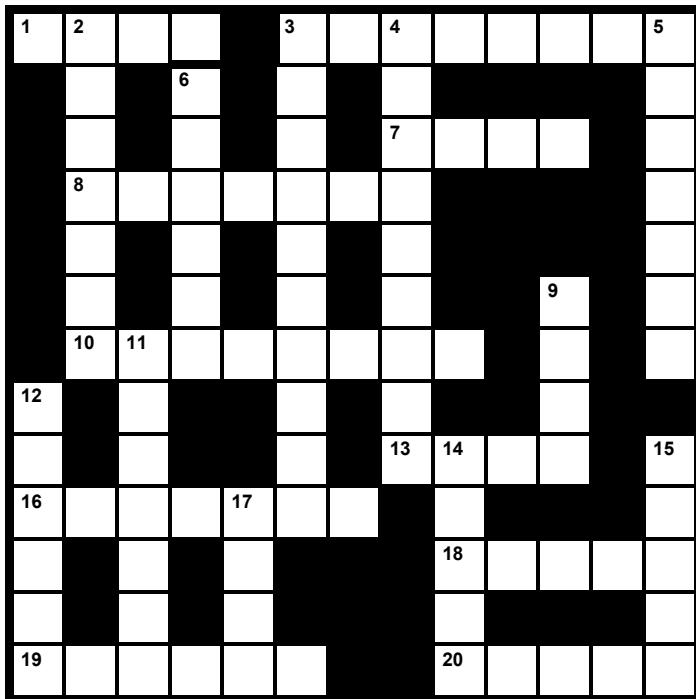


Foods _13x13_ 2003-12-16

B.B. Huria



Across

- 1 The rind of a fruit or vegetable. (4)
- 3 Soften, usually by steeping in liquid, and cause to disintegrate as a result. (8)
- 7 A mixture of fat and flour heated and used as a basis for sauces. (4)
- 8 Southern European plant having spiny leaves and purple flowers cultivated for its edible leafstalks and roots. (7)
- 10 A flat cake of thin batter fried on both sides on a griddle. (8)
- 13 Sweet edible fruit of the date palm with a single long woody seed. (4)

Down

- 16 A type of pasta made with flour and water and sometimes egg, cut into thin flat strips. (7)
- 18 Shaped and dried dough made from flour and water and sometimes egg. (5)
- 19 A saltwater shellfish, invariably sold fresh. Can be steamed, grilled, poached or eaten raw. (6)
- 20 Derived from the southern Indian word kari, meaning 'sauce'; refers to any number of hot, spicy, sauce-based dishes of Indian origin. (5)
- 2 Thick spicy sauce made from tomatoes. (7)
- 3 A thick, creamy, cold sauce made by beating oil and egg yolks, usually with some wine vinegar, salt, pepper and mustard. Used to dress salads or mixed with other ingredients. (10)
- 4 Bread made primarily of cornmeal. (9)
- 5 Concentrated aromatic extract. (7)
- 6 A south east Asian fruit of oval football size that smell like hell and tastes like heaven. (6)
- 9 A form of clarified butter used in Indian cookery. (4)
- 11 Oval-shaped edible seed of the almond tree. (7)
- 12 Large fish from the same family as tuna and mackerel. Bonito is an oily fish and is prepared in the same way as tuna. (6)
- 14 Savoury jelly based on fish or meat stock used as a mould for meats or vegetables. (5)
- 15 Basically the juices that drip from cooking meats. (5)
- 17 Green acidic fruit of any of various lime trees. (4)