



# FOODIE PUZZLE

It's time to challenge your brain and put your knowledge to the test! Grab a pen (or maybe a pencil) and see if you can complete this food-themed crossword.

**ACROSS**

- 9. Almost every Italian region has its own form of this stuffed pasta
- 10. Area of northern Spain noted for its wines, such as the sought-after Viña El Pisón (2,5)
- 11. Style of egg preparation used in Scotch woodcock and the Indian dish of egg bhurji
- 13. The swiftlets of Southeast Asia use their saliva to make these homes, which are considered a delicacy in Chinese cuisine
- 14. Channel of water such as that between Gibraltar and Morocco, or between NZ's North and South Islands

- 16. Also known as soutirage, this method moves wine or beer off the lees by siphoning
- 18. Made from flour, honey, sugar, and water, tirggel are traditional biscuits from this European city
- 20. Nuts from a variety of hickory native to North America; they make a delicious pie
- 23. Tributary of the Rhine River and the name of a popular white wine
- 24. Green or black fruit used to make culinary oil or to garnish martinis
- 27. Comprehensible and clear-headed; what one may not be after a few vinos

- 29. This fruit is used in the production of Chambord
- 32. Italian dumplings that are similar to the Polish kopytka and Germanic spätzle
- 33. Burnt sugar; if you're making a sauce, don't let it proceed to the toffee stage

**DOWN**

- 1. Essential piece of kit for extracting the juice from the grapes, a wine ...
- 2. If you don't fancy your eggs in the style of 11 Across, perhaps you'd like them poached, boiled, or ... easy

- 3. Rich soil that's conducive to growing wine grapes
- 4. A full set of spare ribs with the curved part of the rib removed
- 5. Small burgers sometimes served as hors d'oeuvres
- 6. One of the most widely planted red wine grape varieties in the world
- 7. A kitchen's second-in-command is the ... chef
- 8. Oktoberfest events include the swilling of beer and the eating of these staples, known in German as wurst
- 12. Allowing a wine to breathe means exposing it to ...
- 15. Open pies such as Manchester, Neenish, and Norman
- 17. A picture or visual representation, especially one designed to impress
- 18. The science of fermentation and its uses; a handy skill for those producing wine or brewing beer
- 19. Sparkling wine variety made by mixing champagne with red wine (4,4)
- 21. In 2002 this southern US state declared grits to be its official prepared food
- 22. French island known for its nine AOC regions such as Patrimonio and Ajaccio
- 25. Brandy, eau de ...
- 26. An eco-friendly (and fun!) way to get around the vineyards
- 28. Chinese-American dish whose name translates as 'odds and ends', ... suey
- 30. Cinnamon spice is obtained from this part of the Cinnamomum tree
- 31. Frascati is a white wine closely associated since ancient times with this Italian city