

Cooking Quiz: What Do They Eat in France?

1. How much does a Parisian baguette weigh?

- 150 grams
- 200 grams
- 300 grams

2. Bisque is a French cream soup. What is its main ingredient?

- Crustacean shells
- Truffles
- Oysters

3. Which famous French sauce was created by the founder of haute cuisine in Versailles, chef François de La Varenne, and named after the chamberlain at the court of Louis XIV?

- Bechamel
- Remoulade
- Béarnaise

4. What popular French dish was the title of a famous full-length cartoon about the adventures of a rat in Paris?

- Petitfour
- Timbal
- Ratatouille

5. German fräubrötchen, according to one version, is a semblance of the French ...

- onion soup
- baguette
- croissant

6. French Macaroni is ...

- pastry
- rice noodles
- truffle straws

7. Cun-aman (aka cun-aman), a Breton puff pastry created according to a traditional recipe contains ...

- 70 percent dough, 10 percent butter and 20 percent sugar
- 50 percent dough, 40 percent butter and 10 percent sugar
- 40 percent dough, 30 percent butter and 30 percent sugar

8. Which berries are used to make the sweet liqueur Crème de cassis?

- Lingonberry
- Black currant
- Raspberries

9. What is the English translation of the French dish that got its name from the rebellion of the weavers of

Lyon against the July monarchy in 1834?

- Weaver's brains
- The weaver's head
- The weaver's last song

10. What is the traditional French mustard called?

- Lyon mustard
- Ruan mustard
- Dijon mustard

11. Ravigot is a French ...

- dessert
- sauce
- soup

12. What kind of dough are traditional French vol-au-vents made of?

- Puff pastry
- Choux pastry
- Yeast dough

13. What shape are Vichy lozenges?

- Star
- Circle
- Octagon

14. What is the traditional way to wrap a bouquet of garni?

- Grape leaves
- Laurel leaves
- Cabbage leaves

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Right answers

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40 percent dough, 30 percent butter and 30 percent sugar
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