

Culinary Quiz: 20 Trivia Questions for the True Connoisseurs

- 1. What flavor does a red and burgundy spice called sumac taste like?
- O Sour
- O Sweet
- O Spicy
- 2. Chefs use the term "poaching" a lot. What does it mean?
- Short-term cooking with boiling water
- O Cooking in a small amount of liquid or in its own juice
- O Frying in grease until half done



- 3. What is the use of leesin?
- O Binding and crusting
- O To remove bitterness from foods
- O To remove excess moisture from the product
- 4. What is the name of a pickled herring roll filled with gherkins, onions, and various spices?
- O Ribeye
- O Forschmack
- Rolmops
- 5. Ahiaco is a traditional Colombian soup. What is the main product in it?
- O Potatoes
- O Peas
- O Rice
- 6. What is an ambiguity?
- O An old French cutlery that resembles a teaspoon
- Late meal
- O A meal where opposite dishes are served at the same time
- 7. To which cuisine does the tikka masala dish belong?
- O Indian
- O Turkish
- O Vietnamese
- 8. Mezzaluna is an Italian culinary device. What is it?
- O A knife of curved blades for chopping
- A wooden stick used as a whisk
- A special grater for nutmeg
- 9. Kalinji is an annual plant traditional to Egyptian and Indian cuisine. What part of it is used exactly?



- O Fresh leaves
- O Rootstock
- O Seeds
- 10. In what year was the first food festival The Taste of Chicago held?
- O 1963
- O 1980
- O 1971
- 11. What is another name for a menagerie?
- O Verrin
- O Cabaret
- O Persilad
- 12. In which country did the dish terrine originally appear?
- O France
- O Italy
- O Spain
- 13. What was not part of the oldest recipe for the famous ketchup?
- O Beans
- O Tomatoes
- O Garlic
- 14. What type of dish does Celery Victor belong to?
- O Salad
- O Soup
- O Dessert
- 15. Jellyfish dishes are a delicacy in several countries. Which method of processing jellyfish is not used?
- O Curing
- O Blanching



- O Canning
- 16. Which ingredient is the main ingredient in making kimchi?
- O Beijing cabbage
- O Squid
- O Soybeans
- 17. In France, what is the name of the cake that has the name "Napoleon" in some other countries?
- O Louis
- O A thousand layers
- O A thousand islands
- 18. What unusual museum is there in Belgium?
- O Hamburger Museum
- O Museum of French fries
- O Nuggets museum
- 19. *** Translated with www.DeepL.com/Translator (free version) ***
- O Tomatoes
- O Tofu cheese
- O Oatmeal



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Right answers

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