

French Desserts Quiz: Trivia Questions with Answers

1. What is Madeleine?	
O A French cookie.	
O A kind of pepper	
O A French beverage	
2. What is a French pastry made of egg whites, sugar, and ground almonds called?	
O Macaron	
O Parfait	
O Bouchet	

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3. In what year did the parfait dessert appear?
O In 1301
O In 1894
O In 2005
4. When did the petit fours appear in France?
O In the 18th century
O In the 17th century
O In the 15th century
5. For which feast is the French dessert chaudot usually prepared?
O Christmas
O Weddings
O Easter
6. Where was the Savoyardi cookie, another name for which is Ladyfinger, invented?
O At the court of the Medici
O At the court of the Dukes of Savoy
O At the court of Napoleon
7. What is Savoyardi used in making?
O In making tiramisu
O Cooking a soufflé
O Cooking bouchette.
8. What is used to make chaudo dessert?
O Milk
O Egg yolks
O Carrots
9. Which clafouti is considered a classic?





\circ	Made with strawberries

- O Made with fresh pitted cherries
- Made with pineapple
- 10. Who invented the dessert cannelle?
- O Cooks at the court of Catherine de Medici
- O The nuns of the Annunciation cloister
- O The cooks of Napoleon's court



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- 7. What is Savoyardi used in making? In making tiramisu
- 8. What is used to make chaudo dessert? Egg yolks
- 9. Which clafouti is considered a classic? Made with fresh pitted cherries
- 10. Who invented the dessert cannelle? The nuns of the Annunciation cloister