

African cuisine Quiz: questions and answers



1. In Ghana peanut soup is often eaten with:

- Fufu
- Mesfouf
- Lahoh

2. What is mafuma?

- A frog meat
- A spicy condiment made of chili pepper, garlic, onion, and sometimes brandy
- A roasted goat with garlic and lemon juice

3. What is the main ingredient in catatos?

- Shrimps
- Goat meat
- Caterpillars

4. What is the name of the Cameroonian dish consisting of stewed nuts, ndoleh (bitter leaves indigenous to West Africa) and fish or beef?

- Duqqa
- Ndolé
- Achu

5. Where is chakhchoukha from?

- Tunisia
- Libya

South Africa

6. What is the national dish of the Democratic Republic of Congo?

Moambe Chicken

Mikate

Mulenda

7. Echicha is a dish native to the Igbo part of Nigeria consisting mainly of:

Dried pigeon pea and peanut oil

Dried pigeon pea and palm oil

Dried pigeon pea and olive oil

8. Zaalouk is a Moroccan:

Dessert

Soup

Salad

9. What is sfenj?

Marinated cubes of chicken

Donuts cooked in oil then soaked in honey or sprinkled with sugar

A traditional bread of western Africa, mainly in Senegal, The Gambia and Guinea

10. The Nile perch (*Lates niloticus*) reaches a maximum length of nearly:

3 meters

2 meters

2.5 meters

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Right answers

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