

Crème Brulee Quiz: questions and answers



1. The earliest known recipe for crème brûlée dates to which year?

- 1554
- 1691
- 1389

2. Crème brûlée's ingredients are fresh cream, sugar, egg or egg yolks and:

- Chocolate
- Strawberries
- Vanilla extract

3. During which period, in the 20th century, did crème brûlée become extremely popular?

- 1950s
- 1980s
- 1970s

4. How is Crème brûlée usually served?

- Slightly chilled
- Cold
- Frozen

5. Which day is National Crème Brûlée Day in the USA?

- March 21
- July 27

August 14

6. The world record for largest crème brûlée topped out at how many feet in diameter?

22

24

26

7. What is the literal English translation of crème brûlée?

Bright mass

Burnt cream

Burnt mixture

8. Who besides the British and the French claim to have invented crème brûlée?

The Turks

The Catalans

The Swedes

9. When was crème brûlée first introduced to Britain?

1747

1956

1879

10. What is crème brûlée desert topped with?

Whipped cream

Chocolate sprinkles

Caramelized sugar

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Right answers

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