

Dutch Cuisine Quiz: Trivia Questions and Answers

1. What is the Dutch word for salt herring?
O Metworst
Vlaggetjesdag
Maatjesharing
2. Who invented the process of gibbing?
O Jacqueline, Countess of Hainaut
O Willem Beukelszoon
O Clara Peeters

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3. Which of the following ingredients is not present in ontbijtkoek?
O Cloves
O Panela
O Rye
4. Who painted "Stilleven met kalkoenpastei (Still Life with Turkey Pie)"?
O Clara Peeters
O David Teniers
O Pieter Claesz
5. What was the most consumed tuberous crop consumed by the Dutch in the 19th century?
O Dahlia
O Potato
O Cassava
Cussava
6. What is the cooking time of the Fries roggebrood (Frisian rye bread)?
O 22 hours
O 20 hours
O 18 hours
7. What is Edam choose called in many Latin American countries?
7. What is Edam cheese called in many Latin American countries?
O Queso amarillo (yellow cheese)
O Queso holandés (Dutch cheese)
O Queso de bola (ball cheese)
8. Gouda cheese is a mild, yellow cheese made of:
O Sheep's milk
O Goat's milk
O Cow's milk
9. What is a metworst?

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O A type of Dutch sausage
O A Dutch dessert
O A type of Dutch cheese
10. What is the name of the very thick pea soup that can be served either as a main dish or as an appetizer and is traditionally eaten during the winter in the Netherlands?
O Vlaai
O Snert
O Hachee



Dutch Cuisine Quiz: Trivia Questions and Answers Right answers

- 1. What is the Dutch word for salt herring? Maatjesharing
- 2. Who invented the process of gibbing? Willem Beukelszoon
- 3. Which of the following ingredients is not present in ontbijtkoek? Panela
- 4. Who painted "Stilleven met kalkoenpastei (Still Life with Turkey Pie)"? Pieter Claesz
- 5. What was the most consumed tuberous crop consumed by the Dutch in the 19th century? Potato
- 6. What is the cooking time of the Fries roggebrood (Frisian rye bread)? 20 hours
- 7. What is Edam cheese called in many Latin American countries? Queso de bola (ball cheese)
- 8. Gouda cheese is a mild, yellow cheese made of: Cow's milk
- 9. What is a metworst?
- A type of Dutch sausage
- 10. What is the name of the very thick pea soup that can be served either as a main dish or as an appetizer and is traditionally eaten during the winter in the Netherlands?

 Snert