

Greek Cuisine Quiz: questions and answers



1. What is the most commonly used grain in Greek cuisine?

- Barley
- Oats
- Wheat

2. "The Mediterranean Triad" is a term used to describe the three most prominent crops in the Classical Mediterranean diet:

- Grapes, Grains and Olives
- Tomatoes, Grains and Olives
- Grapes, Grains and Tomatoes

3. What is the most typical and ancient element of Greek cuisine?

- Olive oil
- Feta cheese
- Wine

4. What is Feta cheese made of?

- Goat's milk
- Cow's milk
- Sheep's milk

5. Which of the following ingredients is not part of a Greek Salad?

- Tomatoes
- Beef

Olives

6. What is fasolada?

- A dessert
- A salad
- A soup

7. What is the filling of the Spanakopita?

- Basil
- Celery
- Spinach

8. What is the name of the Greek dish that consists of baked beans with tomato sauce and various herbs?

- Lakerda
- Gigandes plaki
- Loukaniko

9. Kokorets is a dish consisting of:

- Pork intestines wrapped around seasoned offal
- Lamb or goat intestines wrapped around seasoned offal
- Buffalo intestines wrapped around seasoned offal

10. Where is the Assyrtiko grape native to?

- Santorini
- Crete
- Mykonos

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Right answers

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Wheat
2. "The Mediterranean Triad" is a term used to describe the three most prominent crops in the Classical Mediterranean diet:
Grapes, Grains and Olives
3. What is the most typical and ancient element of Greek cuisine?
Olive oil
4. What is Feta cheese made of?
Sheep's milk
5. Which of the following ingredients is not part of a Greek Salad?
Beef
6. What is fasolada?
A soup
7. What is the filling of the Spanakopita?
Spinach
8. What is the name of the Greek dish that consists of baked beans with tomato sauce and various herbs?
Gigandes plaki
9. Kokorets is a dish consisting of:
Lamb or goat intestines wrapped around seasoned offal
10. Where is the Assyrtiko grape native to?
Santorini