Scottish Cuisine Quiz: questions and answers
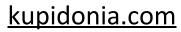
1. What is the traditional Scottish sweet flavored with cassia and cinnamon powder called?

○ Fatty cutties

○ Drop-scones

○ Lucky tattie

2. What is a flat quick bread or any large, round article baked or cooked from grain called?

○ Crappit heid

○ Bannock

○ Sowans

3. Which meat is used in Scottish Roastit Bubbly-Jock?

○ Turkey

○ Mutton

○ Ham

4. What is clootie dumpling in Scottish cuisine?

○ A floured cloth for making pudding

○ A plastic from for baking bread

○ A special pan for potato pancakes

5. Which fish is used for cooking the traditional Scottish dish Arbroath Toastie?

○ Smoked haddock

○ Fresh trout

○ Marinated tuna

6. What is Melrose Creams primarily made of?

○ Pear & Plum

○ Grapes & Rum

○ Pineapples & Apricots

7. What is a traditional Scottish soup Cock-a-Leekie called after whiskey is added to it?

○ Auld Reekie

○ Scotch broth

○ Partan bree

8. What is Scotch mist mainly consists of?

○ Whisky

○ Rum

○ Vodka

9. What is cinnamon called in Scottish cuisine?

○ Cinnes

○ Cine

○ Cannel

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Right answers

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Lucky tattie

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