

Tiramisu Quiz: questions and answers





- 1. What is a tiramisu?
- O A salad
- O A sauce
- A dessert
- 2. Where is tiramisu from?
- O Switzerland
- O France
- O Italy
- 3. What type of cheese is traditionally used in tiramisu?
- O Mascarpone
- O Parmesan
- O Ricotta
- 4. Which of the following ingredients is not part of a tiramisu?
- O Sugar
- O Orange juice
- O Coffee
- 5. Who is credited as the inventor of the tiramisu?
- O Antonio Carluccio
- O Roberto Linguanotto



O Massimo Bottura

- 6. In a typical tiramisu, what are ladyfingers dipped in?
- O Rum
- O Coffee
- Black tea

7. When was tiramisu entered by the Ministry of Agricultural, Food and Forestry Policies on the list of traditional Friulian and Giulian agri-food products in the Friuli-Venezia Giulia region?

- O July 29, 2016
- O July 29, 2015
- O July 29, 2017
- 8. What was the original shape of the cake?
- O Circular
- O Rectangular
- O Square
- 9. What is the name of the coffee-flavored liqueur from Mexico often added to the tiramisu recipe?
- O Tequila
- 🔘 Kahlúa
- O Rum

10. What ingredient is added to modern versions of tiramisu in order to make the dish lighter, thicker and foamy?

- Whipped cream or whipped egg
- O Peanut butter
- O Milk



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Right answers

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