

## 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**

1. What is a tiramisu? A dessert 2. Where is tiramisu from? Italy 3. What type of cheese is traditionally used in tiramisu? Mascarpone 4. Which of the following ingredients is not part of a tiramisu? Orange juice 5. Who is credited as the inventor of the tiramisu? **Roberto Linguanotto** 6. In a typical tiramisu, what are ladyfingers dipped in? Coffee 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? July 29, 2017 8. What was the original shape of the cake? Circular 9. What is the name of the coffee-flavored liqueur from Mexico often added to the tiramisu recipe? Kahlúa 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