

## French Cuisine Quiz: questions and answers



1. Who wrote Le Viandier which is one of the earliest recipe collections of medieval France?

- François Pierre La Varenne
- Marie-Antoine Carême
- Guillaume Tirel

2. What does AOC stand for?

- Appellation d'origin contrôlée
- Appellation d'origine contrôlée
- Appellation d'origine contrôl

3. Which area of France did French mustard come from?

- Burgundy
- Dijon
- Lyon

4. In which year French gastronomy was added by the UNESCO to its lists of the world's 'intangible cultural heritage'?

- 2015
- 1999
- 2010

5. What are palmiers are also known as?

- Bow Ties
- Pig's Ears

Gentlemen's suits

6. What is the main ingredient of French Escargot?

- Pig's tails
- Oysters
- Land snails

7. Which of the following is a typical French Christmas dish?

- French Escargot
- Steak tartare
- Turkey with Chestnuts

8. What is Bouillabaisse?

- Traditional Provençal fish stew
- Sauce
- Traditional beef dish

9. What is the primary sauce used in Nantua called?

- Velouté sauce
- Hollandaise sauce
- Béchamel sauce

10. Which animal's meat is used for the preparation of Pot-au-feu?

- Duck
- Pork
- Beef

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### Right answers

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