

Turkish Cuisine Quiz: questions and answers



1. What fish is widely used in the cuisine of the Black Sea Region?

- Black Sea anchovy
- Arabian killifish
- Blacktip shark

2. What is the name of the dessert made with thin noodle-like pastry, soaked in sweet, sugar-based syrup, and typically layered with cheese?

- Künefe
- Borek
- Meze

3. Baklava is a rich, sweet dessert pastry made of layers of filo filled with chopped:

- Nuts
- Fruits
- Raisins

4. What is the major type of oil used for cooking in the western parts of Turkey?

- Safflower oil
- Olive oil
- Sunflower oil

5. What is kaymak made of?

- Honey
- Milk

Dates

6. What is the Turkish word for cardamom?

- Anason
- Kakule
- Kara biber

7. What shape has the Turkish bread called bazlama?

- Rectangular
- Triangular
- Circular

8. What is the name of the cold savory yogurt-based beverage that is mixed with salt?

- Raki
- Ayran
- Limonata

9. Where is the mihaliç peyniri from?

- Arkum
- Karacabey
- Bitez

10. Which of the following ingredients is not the part of the Choban salad dressing?

- Yogurt
- Lemon Juice
- Olive Oil

Turkish Cuisine Quiz: questions and answers

Right answers

1. What fish is widely used in the cuisine of the Black Sea Region?
Black Sea anchovy
2. What is the name of the dessert made with thin noodle-like pastry, soaked in sweet, sugar-based syrup, and typically layered with cheese?
Künefe
3. Baklava is a rich, sweet dessert pastry made of layers of filo filled with chopped:
Nuts
4. What is the major type of oil used for cooking in the western parts of Turkey?
Olive oil
5. What is kaymak made of?
Milk
6. What is the Turkish word for cardamom?
Kakule
7. What shape has the Turkish bread called bazlama?
Circular
8. What is the name of the cold savory yogurt-based beverage that is mixed with salt?
Ayran
9. Where is the mihaliç peyniri from?
Karacabey
10. Which of the following ingredients is not the part of the Choban salad dressing?
Yogurt