

My Easter Foodie Quiz

Here is my Easter foodie quiz for you to try over a hot cross bun and a cup of tea! (Answers on my website).

1. Traditionally how many marzipan balls should be on top of an Easter simnel cake? *11 - representing the true apostles (excluding Judas)*
2. What is the flavour added to make Earl Grey Tea? *Oil of Bergamot*
3. Who is the Patron Saint of Beekeeping? *St Ambrose*
4. What is 5 spice? *Star Anise, Clove, Fennel, Cinnamon & Sichuan Pepper*
5. Which has more calories – a portion of walnuts or golden syrup? *Walnuts – they have 690 calories as opposed to 300 calories in golden syrup*
6. In 1953 Coronation Chicken was created for the Coronation of Queen Elizabeth II. What is in it? *Cold chicken in a creamy curry sauce with a salad of rice, green peas and herbs.*
7. Name the four traditional summer fruits in France that are combined together to make preserves, compotes and syrups. *Strawberries, redcurrants, cherries and raspberries.*
8. What is the difference between a 'Gourmet' and a 'Gourmand'? *A Gourmet is a connoisseur of food and wines and a Gourmand is someone whose chief pleasure is eating.*
9. What do Paul McCartney, Gandhi, St Frances of Assisi and Leo Tolstoy have in common? *They are/were all vegetarians*
10. What herbs are used in 'Omelettes Fines Herbs'? *Parsley, Chives, Chervil, Tarragon*
11. What is Cullen Skink? *A thick soup made with smoked haddock, leek and potato from Scotland*
12. How many Easter Eggs are eaten in the UK each year? *Around 80 million*
13. From where does 'Osso Buco' originate? *Lombardy*
14. What ingredient was traditionally placed under the potatoes in a Lancashire Hotpot? *Oysters*
15. Name the three old cities of Languedoc that produce the original Cassoulet? *Carcassone, Toulouse and Castelnaudarys*

I wish you all a happy Easter,



Paul.