

My Christmas Foodie Quiz

Time to gather the family and test your foodie knowledge with my annual Christmas Quiz. The answers will be posted on my website.

1. What is in an Omelette Arnold Bennett and where was it made famous?
2. In Roman mythology who is the god of Vines and Wines?
3. If you ordered your beef "au Saignant" in a restaurant, how would you have ordered it to be cooked, and what would the internal temperature be?
4. What is ras al hanout?
5. What are the two main ingredients in Vitello Tonnato?
6. Where would you find a Jacobs Ladder?
7. True or False – 2012 was declared to be not a vintage year for Chateau d'Yquem?
8. What seasonal vegetable is called a 'tompinambour' in French?
9. Canon Felix Kir is associated with which drink? Name its two ingredients?
10. To be a true Jamon Iberico Gran Reserva, the pigs of this Spanish region must reach a specified weight eating what?
11. Roquefort is one of the oldest cheeses, which milk is it made from?
12. Name the two different pastries that make a Parisian "Gateau St Honore".
13. Saint Nicholas day is on which day?
14. The great chef Antonin Careme is attributed with creating a very light pastry and the saying 's`envola au vent', what was he referring to?
15. Who said "we want the finest wines known to humanity. We want them here and we want them now?"
16. What are the 6 versions of the Pimms Cup and their corresponding spirits?
17. The Italian composer Rossini had a number of dishes named after him. They almost always contain two ingredients, what are they?
18. What is 'rillettes'?
19. What is Zuppa Inglese?
20. Which chef, whilst at The Savoy, created Peach Melba?
21. The very large flat fish known in French as 'Fletan' is known as what in English?

I wish you all a very merry and peaceful Christmas,



Paul.