

## My Christmas Foodie Quiz – The Answers...

1. What is in an Omelette Arnold Bennett and where was it made famous? *Smoked Haddock and Bechamel, named after the English writer, created at the Savoy.*
2. In Roman mythology who is the god of Vines and Wines? *Bacchus.*
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? *It would be rare at 54c.*
4. What is ras al hanout? *Mixed black pepper, cinnamon & cloves used in Moroccan/Tunisian cuisine.*
5. What are the two main ingredients in Vitello Tonnato? *Veal & Tuna.*
6. Where would you find a Jacobs Ladder? *A cut of beef though the ribs.*
7. True or False – 2012 was declared to be not a vintage year for Chateau d'Yquem? *True.*
8. What seasonal vegetable is called a 'tompinambour' in French? *Jerusalem Artichokes.*
9. Canon Felix Kir is associated with which drink? Name its two ingredients? *Bourgogne Aligote & Cassis.*
10. To be a true Jamon Iberico Gran Reserva, the pigs of this Spanish region must reach a specified weight eating what? *Acorns.*
11. Roquefort is one of the oldest cheeses, which milk is it made from? *Ewes.*
12. Name the two different pastries that make a Parisian "Gateau St Honore". *Sweet paste & choux paste.*
13. Saint Nicholas day is on which day? *6<sup>th</sup> December.*
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? *The 'vol au vent' – it flew away with the wind.*
15. Who said "we want the finest wines known to humanity. We want them here and we want them now?" *Withnail in a Cumbrian tea shop – from film Withnail & I.*
16. What are the 6 versions of the Pimms Cup and their corresponding spirits? *No1 gin, No2 whisky, No3 brandy, No4 Rum, No5 rye, No6 vodka.*
17. The Italian composer Rossini had a number of dishes named after him. They almost always contain two ingredients, what are they? *Truffles & Foie Gras: Tournedos Rossini & Omelette Rossini*
18. What is 'rillettes?' *A dish cooked in fat, usually made of pork, goose or rabbit and pounded to make a paste. A way to preserve meat.*
19. What is Zuppa Inglese? *Trifle.*
20. Which chef, whilst at The Savoy, created Peach Melba? *Auguste Escoffier.*
21. The very large flat fish known in French as 'Fletan' is known as what in English? *Halibut.*

I wish you all a very merry and peaceful Christmas,



Paul.