



Cultural Quiz

- Which of the following refers not only to a dish but also to the pot in which it's cooked?
 - Poutine (Canada)
 - Smorgasbord (Sweden)
 - Tagine (northwest Africa)
 - Goulash (Hungary)
- What item is on the table at every Ethiopian meal?
 - Curried chickpeas
 - Steamed rice
 - Pickled carrots
 - Injera bread
- The world's most expensive spice is native to Southwest Asia. What is it?
 - Cardamom
 - Saffron
 - Vanilla
 - Star anise
- Durian, a spiky fruit grown in Indonesia and Malaysia, is best known for what?
 - Its sweet milk
 - Its terrible smell
 - Its edible husk
 - All of the above
- The world's largest fish market is in what capital city?
 - Tokyo, Japan
 - Canberra, Australia
 - Mexico City, Mexico
 - Beijing, China
- What is traditionally served alongside haggis, Scotland's national dish?
 - Sauerkraut
 - Collard greens
 - Fried potatoes
 - Mashed turnips
- What fruit is the crucial ingredient in mofongo, Puerto Rico's signature dish?
 - Grapefruit
 - Plantain
 - Breadfruit
 - Coconut
- Which of the following is considered a "a true British national dish"?
 - Chicken tikka masala
 - Chicken parmigiana
 - Peking Duck
 - Souvlaki
- In Myanmar, a stew called _____ is a common breakfast item.
 - Mohinga
 - Suan la tang
 - Tom kha gai
 - Dashi
- Which of the following is a dish that you can find almost everywhere in Brazil?
 - Feijoada
 - Salteñas
 - Fasolada
 - Chicken tagine
- According to legend, the Margherita pizza was invented in which Italian city?
 - Margarita
 - Naples
 - Rome
 - Pisa
- Tarte tatin, a classic French dessert, is typically made with what fruit?
 - Cherries
 - Pears
 - Apples
 - Plums
- Which of these veggies would you find most often in Indian food?
 - Black beans
 - Lentils
 - Pinto beans
 - Kidney beans
- In which of these countries would you be likely to enjoy Puttu for breakfast?
 - Kenya
 - Mexico
 - Indonesia
 - India

15. Where outside of France is considered one of the best places to enjoy a meal of boiled snails?
 - a. China
 - b. Australia
 - c. Morocco
 - d. Madeira
16. Which country is most associated with the salty, luxurious fried cheese of Halloumi?
 - a. Greece
 - b. Turkey
 - c. Cyprus
 - d. Russia
17. In which country will you find the national dish of Pho?
 - a. Kerala
 - b. Vietnam
 - c. Philippines
 - d. Morocco
18. People of which country enjoy Harees, a wheaty, meaty paste filled with either lamb or chicken, spices and butter?
 - a. The United Arab Emirates
 - b. Sri Lanka
 - c. Indonesia
 - d. Malta
19. What is the name of the famous, nutty tasting bush tucker meal which Australia has made famous?
 - a. Emu
 - b. Balmain bugs
 - c. Witchetty grubs
 - d. Tim Tam
20. What is the traditional Maltese national recipe that is often eaten in large congregations?
 - a. Lampuki (Fish)
 - b. Bragioli (Rolled, stuffed beef)
 - c. Fenkata (Rabbit Stew)
 - d. Rizzi (Sea Urchins)

1. C – The slow-cooked stews called tagines in Moroccan, Algerian and Tunisian cooking are named after clay pots they are cooked in. Tagine pots have two pieces: a circular base and a cone-shaped cover that is easily removed during cooking to stir the ingredients or add new ones.
2. D – No Ethiopian meal is complete without injera, a pancake-like sourdough bread made out of teff flour. Ethiopians eat without utensils, using the bread to scoop up the spicy vegetable and meat dishes that make up the country's cuisine.
3. D – Saffron, the dried stigmas of the flower *Crocus sativus* – and the world's most expensive spice – colours food a golden yellow. Some 14,000 stigmas produce just one ounce of saffron.
4. B – The prickly durian is best known for one thing: its terrible smell. In Singapore, the government has banned the fruit and its noxious odour from taxis, subways and Singapore Airlines jets. Despite the introduction of odourless varieties, consumers sometimes shell out more than \$4 a pound for the soccer ball shaped fruit.
5. A – The Tsukiji fish market in Tokyo is the largest in the world, handling more than 2,000 tons of 450 types of seafood daily. The sprawling market also includes some three dozen eateries and a Shinto shrine.
6. D – Mashed turnips, also called "bashed neeps" in Scotland, are the usual accompaniment to haggis, a large sausage composed of sheep's innards, suet, oatmeal, and spices that is boiled inside a sheep's stomach.
7. B – Puerto Ricans use a mixture of mashed plantains, garlic, and pork cracklings to create the crunchy, savoury dish called mofongo. After the concoction is blended together, it's generally served in a mound on a plate.
8. A – While it has South Asian origins, chicken tikka masala is actually a British invention that involves tandoor-baked chicken served in a creamy tomato sauce. It was declared "a true national dish" in 2001 by a government minister who admired the way the popular dish represented the convergence of cultures throughout England.
9. A – Mohinga is a much beloved stew, and widely considered to be the national dish of Myanmar. This fish broth soup served with rice noodles is sold at restaurants and street stalls early in the morning.
10. A – Feijoada, a hearty Brazilian bean stew, is flavoured with all of the best parts of the pig and cow: ears, hock, bacon, and corn beef are all common additions, along with sausages and the occasional trotter. Locals eat it over rice, with a sprinkle of toasted manioc flour on top.
11. B – Although Naples residents had been eating cheap, portable flatbreads for decades, in the late 1700s, locals began adding tomatoes to their doughy snack. Pizza as we know it today was finessed in 1886, when King Umberto I and Queen Margherita of Savoy visited the city. A local pizza maker created a special pie just for the queen, topped with tomatoes, basil, and mozzarella cheese (in honour of colours of the Italian flag). Thus, the Margherita was born.
12. C – A tarte tatin is about as easy as pie, except it's not a pie, and it's actually a whole lot easier. Classic recipes require only four ingredients (apples, butter, sugar, and flour).
13. B – Lentils come in many Indian curry sauces or stews. You can also mix them with other veggies. They're a cousin of beans such as black beans and pinto beans.
14. D – Puttu is a dish of layered coconut and rice, which is steamed in a special 'puttu kutti' vessel and formed into delicious cylinders. As well as being served with small bananas and sugar as a popular breakfast, puttu is also often served with kadala curry.
15. C – Snails have functioned as a popular street food all around Morocco for many decades, despite being thought of by many as an exclusively French delicacy. The snails on offer in Morocco are not – however – served in garlic butter like they are in Europe. Instead, Moroccan snails are served in a complex mix of spices including liquorice root, thyme, pepper, mint, butter and orange peel.
16. C – Halloumi has been the most famous Cypriot food for centuries and remains a key constituent in the diet of Cyprian people, who eat around 8 kilos of the delicious cheese each, every year! The cheese is also a large part of the nation's cultural heritage, as it is a product of – and has come to represent – the rural life which many in Cyprus live to this day. The cheese is made of either goat's or sheep's milk, or a combination of the two. The milk is mixed with an enzyme called Rennet, which curdles the milk and forms it into cheese as it is heated.
17. B – Pho is a delicious, aromatic and nutritious rice noodle soup, which is served with a side plate of fresh herbs, condiments and sauces. The soup is made up of a rich broth combined with noodles, herbs and meat (usually beef or chicken). Pho is a popular street food in Vietnam and is also the speciality dish of Vietnamese restaurants around the world.
18. A – A favourite food around the time of Ramadan, Harees is made by soaking and boiling whole wheat, then adding either lamb or chicken and liquidising. The dish is prepared with a variety of spices including cinnamon, cumin and cardamom, as well as with salt, pepper and ghee or butter. The meal is preferred around Ramadan as it is very easy on the stomach, as well as being wholesome and filling.
19. C – You may be familiar with the witchetty grub from its being fed to celebrities on I'm a Celebrity, Get me out of Here! over the years. The wood-eating larvae was a staple food of aboriginal Australians, who would often eat it raw. However, most Australians who eat the grub these days will enjoy it cooked and describe the flavour as being nutty, eggy and hearty.
20. C – The correct answer is Fenkata, a meal of Marinated Rabbit fried in wine and served with potatoes and salad. The meal is loved by both Maltese people and tourists alike, with large gatherings of people often basing a whole day around the relatively inexpensive meal. Although it can be enjoyed at restaurants, Fenkata is more frequently eaten at a relaxing setting such as a park or beach. Participants at Fankata gatherings will typically eat three separate courses of rabbit and are encouraged to eat as much as they like, with no suggested portion sizes.