



Cultural Quiz

- Which of the following desserts has commonly contested origins between Australia and New Zealand?
 - Lamingtons
 - Trifle
 - Pavlova
 - Apple Pie
- In Afghanistan's national dish, Kabuli Paulo, what is mixed with the lamb, spices and vegetables?
 - Couscous
 - Lentils
 - Pasta
 - Rice
- Which two countries commonly debate about who the creator of the common cocktail 'Pisco Sour' is?
 - Spain and Portugal
 - Chile and Peru
 - Brazil and Peru
 - Italy and France
- Which country is responsible for naming the commonly eaten fried potato 'French Fries'?
 - Americans
 - French
 - British
 - Canadians
- What are traditional Korean Dumplings called?
 - Gyoza
 - Mandu
 - Nepali Momo
 - Goutie
- Jamaica's national dish, 'Ackee and Salt Fish', is a mix of sauteed salt cod, and boiled ackee. What kind of food is ackee?
 - Fruit
 - Grain
 - Vegetable
 - Spice
- What does the word 'Wiener' refer to in reference to the internationally recognised and popular dish, the 'Wiener Schnitzel'?
 - Austrian
 - Viennese
 - Little
 - Veal
- Which food/food product was presented as a funeral offering by ancient Egyptians?
 - Barley
 - Onion
 - Plums
 - Fish
- In which city would you most likely buy the dish of Moules-Frites (a dish with fresh mussels in olive oil and cooked potato fries)?
 - Brussels
 - Montreal
 - Paris
 - Luxembourg
- Now being one of the most iconic dishes of Portugal, what are the origins of piri piri chicken?
 - Zimbabwe
 - Malawi
 - Zambia
 - Mozambique
- Which country consumes the most tea per person?
 - China
 - Turkey
 - United Kingdom
 - India
- Who invented the famous dish, Chicken Tikka Masala?
 - Scotland
 - Pakistan
 - Indonesia
 - India

13. In Morocco, bread is an integral part of any meal, often replacing cutlery. What is the Moroccan word for bread?
- Khubbz
 - Khabaz
 - Leib
 - Roti
14. Which of the following is not a traditional or cultural cuisine practice from Fiji?
- Lovo (traditional barbecue feast)
 - Kokoda (A delicacy of raw fish) Caesar
 - Kava (a ceremonial drink made from the root of Yaqona)
 - Koko Alaisa (A sweet dish of rice, coconut cream and sugar)
15. Where does the Caesar salad originate from?
- Italy
 - Portugal
 - Ireland
 - Mexico
16. Which of the following is a traditional Norwegian food served during Christmas time?
- Lefse (flatbread)
 - Gravlax (raw salmon)
 - Krumkake (Dessert Cookie)
 - Farikal (Stewed Lamb and Potato)
17. In which country is most famous for the Baklava?
- Lebanon
 - Italy
 - Greece
 - Turkey
18. What is the name of the traditional Macedonian red paprika spread?
- Avgha
 - Ajvar
 - Arpgca
 - Arcpa
19. Which of the following is a traditional dish originating from Papua New Guinea?
- Mumu (dish of roast pork, sweet potato and rice)
 - Tapa (Cured Beef)
 - Puto (Steamed Rice Cakes)
 - Dinuguan (Pork Blood Stew)
20. As well as being the French word for snails, what other French food is called an 'Escargot'?
- A spiral pastry filled with raisins
 - A classic pea soup
 - A spiral chocolate-filled pastry
 - A log of rolled cheese and pate.



Cultural Quiz answer sheet

1. **C** - Pavlova - A long heated debate between the neighbouring countries, the origins of the Pavlova is not a conversation you may want to raise at a dinner party where both Aussies and Kiwis are present! While both countries agree that the dessert is named after Russian Ballet Dancer Anna Pavlova, the original creator is disputed to this day.
2. **D** - Kabuli pulao is a lamb and rice dish that is made in Afghanistan (their national dish), as well as Northwest Pakistan. It is cooked by using traditional techniques and flavourful spices, however, is not as spicy as its commonly eaten cousin, Biryani.
3. **B** - Chile and Peru - While both of these countries first obtained Grapes from Spain during the 16th century, and began fermenting it into alcohol, to this day, a controversy exists over where the original recipe for the Pisco Sour came from; the Peruvian port city of Pisco, or the Chilean village of Pisco Elqui. To make matters more confusing, an American Bartender in the 1920s also claimed to be the first creator of the drink!
4. **A** - The Americans are those who are responsible for the naming of the humble fried spud as French Fries! The name originates from when American Soldiers were posted in Belgium eating the now internationally beloved food, and assumed that given the Belgian Army spoke French, that the food also originated from there.
5. **B** - Mandu - With many Asian countries having their own variation of the much beloved dumpling, it is Mandu that is the Korean's own. The dumplings that can be filled with a variety of toppings, and can be boiled, steamed, or fried. This recipe uses a mixture of tofu, pork, beef, kimchi, scallions, and seasonings.
6. **A** - Fruit - The Ackee, native to West Africa, is part of the Sapindaceae soapberry family, the same fruit family as the lychee and longan. If improperly prepared, the Ackee can cause 'Jamaican Vomiting Sickness', as well as comas and even death.
7. **B** - Viennese - Although the schnitzel actually originates from Milan, Italy, the Viennese have truly embraced the Wiener Schnitzel, with it being both as popular Tourist food, but also a dish that is eaten quite regularly by Austrian families.
8. **B** - Onion. Ancient Egyptians worshipped onions, which translates to large pearl in Latin, before burying them with their pharaohs and presenting baskets full as funeral offerings.
9. **A** - Brussels - Considered the national dish of Belgium, Moules (French for mussels) and Frites (French for fries), is also a popular dish in Jersey and France. It is often served with either a mayonnaise, or garlic creme fraiche.
10. **D** - Mozambique - While many will associate 'Peri peri chicken' with the fast-food chain in Australia, the origins of the dish actually come from Mozambique in the 16th century, when Portuguese settlers came across the African Birds-Eye Chilli. The chilli (titled piri piri in Portuguese) was then made into a marinade with garlic and other spices.
11. **B** - Turkey. As of 2014, Turkey drank the most tea per person, averaging almost 7 pounds of tea per person annually.
12. **A** - Scotland. Surprisingly to some, the chicken Tikka Masala was first created in Scotland and not India, when a chef added a mild tomato-cream sauce to his chicken tikka to please a customer.
13. **A** - Khubz - Arabic bread, Lebanese bread, or Syrian bread, is a round leavened Middle Eastern flatbread, that forms a staple of the local diet from the Arabian Peninsula to Morocco.
14. **D** - Koko Alaisa - While many cultural practices can be similar in other islands and countries surrounding Fiji, Koko Alaisa is typically a Samoan dish. It is made from rice, coconut cream, sugar, and 100% cocoa.
15. **D** - Caesar Cardini invented the famous dish in 1924 in Tijuana, Mexico.
16. **A** - Lefse - Lefse is a flatbread made from a batter of flour, potatoes, butter, and milk or cream. It is traditionally made for Christmas and the holiday season, as well as other special occasions such as weddings.
17. **C** - Greece. Whilst originally created in the Ottoman Empire, this dish was adopted by Greece after the Empire fell. Today, the dessert, which consists of filo dough, nuts, honey and/or syrup, is a staple dish for locals, tourists and at any Greek restaurant.
18. **B** - Ajvar - Made from roasted paprika that is then pureed in its spreadable form, Ajvar is most commonly eaten with bread and salty cheese.
19. **A** - Mumu - All the others are in fact traditional dishes from the Philippines!
20. **A** - A spiral pastry filled with raisins - Known as both 'Pains aux Raisins' as well as 'Escargot', the commonly eaten breakfast pastry resembles the shell of a snail.