



Food and Cooking Trivia

10 questions · Pencil & Grid

1. Which grain is traditionally used to make risotto?

- A. Basmati rice
- B. Arborio rice
- C. Brown rice
- D. Wild rice

2. Which ingredient gives sourdough bread its rise and tang?

- A. A living starter
- B. Baking soda only
- C. Cornstarch
- D. Gelatin

3. Which herb is the main ingredient in traditional pesto Genovese?

- A. Parsley
- B. Basil
- C. Mint
- D. Cilantro

4. What does it mean to julienne a vegetable?

- A. Boil it
- B. Cut it into thin matchsticks
- C. Roast it whole
- D. Mash it

5. Which cheese is commonly used in a Greek salad?

- A. Cheddar
- B. Feta
- C. Brie
- D. Gouda



6. What does it mean to blanch a vegetable?

- A. Cook it briefly in boiling water, then cool it
- B. Bake it until brown
- C. Freeze it raw
- D. Mash it with butter

7. Which fruit is dried to make a prune?

- A. Apricot
- B. Plum
- C. Grape
- D. Fig

8. What cooking method uses hot fat to brown food quickly?

- A. Steaming
- B. Sautéing
- C. Poaching
- D. Blanching

9. Which spice gives many curry powders their yellow color?

- A. Paprika
- B. Turmeric
- C. Cumin
- D. Nutmeg

10. What is meringue made from?

- A. Egg whites and sugar
- B. Milk and flour
- C. Butter and cocoa
- D. Cream and gelatin