



Pub Quiz 631

Food and Drink 11



1. Which kind of pastry is traditionally used to make profiteroles and eclairs?
2. What are the two main constituents of a 'Roux'?
3. A whole joint of beef parcelled in puff pastry is named after which duke?
4. Which food 'explodes' when it is heated?
5. What name is given to the liquid inside a coconut?
6. What colour is the flesh of a pomegranate?
7. What is used in the technique for opening a champagne bottle called 'Sabrage'?
8. Which part of the horseradish plant is normally used to make the sauce?
9. 'Amontillado' is a type of what?
10. How many flavours of ice-cream are there in a Neapolitan?
11. As what is the wine specialist in a restaurant known?
12. In which cuisine would you find the dessert kulfi?

Name /
Team Name



Score

- | | |
|----------|-----------|
| 1. _____ | 7. _____ |
| 2. _____ | 8. _____ |
| 3. _____ | 9. _____ |
| 4. _____ | 10. _____ |
| 5. _____ | 11. _____ |
| 6. _____ | 12. _____ |



Pub Quiz 631

Food and Drink 11



1. Which kind of pastry is traditionally used to make profiteroles and eclairs?
2. What are the two main constituents of a 'Roux'?
3. A whole joint of beef parcelled in puff pastry is named after which duke?
4. Which food 'explodes' when it is heated?
5. What name is given to the liquid inside a coconut?
6. What colour is the flesh of a pomegranate?
7. What is used in the technique for opening a champagne bottle called 'Sabrage'?
8. Which part of the horseradish plant is normally used to make the sauce?
9. 'Amontillado' is a type of what?
10. How many flavours of ice-cream are there in a Neapolitan?
11. As what is the wine specialist in a restaurant known?
12. In which cuisine would you find the dessert kulfi?

Quizmaster Answers



- | | |
|---|---------------|
| 1. Choux pastry | 7. Sword |
| 2. Fat (usually butter) & Flour | 8. The Root |
| 3. The Duke of Wellington (Beef Wellington) | 9. Sherry |
| 4. Corn | 10. 3 |
| 5. Coconut Milk | 11. Sommelier |
| 6. Red | 12. Indian |