



Food and Drink



Quiz 27

1. What fishy ingredient is used to make Worcestershire Sauce?
2. Which vegetable is used to make the layers in a MOUSSAKA?
3. If a dish is served AU GRATIN, what does it have on it?
4. What is added to a CROQUE MONSIEUR to make it a CROQUE MADAME?
5. Which fruit is balsamic vinegar made from?
6. What would you do to SHUCK an oyster?
7. What term is used to describe vegetables cut into very thin strips?
8. What should a caviar spoon be made of?
9. How old must a sheep be to be classed as mutton?
10. What name is given to the holes in Swiss Cheese?
11. What is another word for a rotisserie?
12. What type of meat is traditionally used to make a shepherd's pie?

Name /
Team Name



Score

1. _____
2. _____
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Quizmaster Answers



- | | |
|--------------------------|--------------------|
| 1. Anchovies | 7. Julienne |
| 2. Aubergine | 8. Mother of Pearl |
| 3. Cheese or Breadcrumbs | 9. 2 years old |
| 4. A Fried Egg | 10. Eyes |
| 5. Grapes | 11. A spit |
| 6. Open its shell | 12. Lamb |

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