



1. Which classic French dish features raw minced or finely chopped beef, often seasoned with onions, capers, and mustard?
2. In Italy, what are Grissini?
3. Which popular German street-food dish consists of sliced pork sausage topped with tomato ketchup and curry powder?
4. In Greek cuisine, what tasty selection of small sharing dishes is considered the country's answer to Spanish tapas?
5. What is the name of the traditional French dish from the Auvergne region that combines mashed potatoes with melted cheese to create a stretchy, rich side dish?
6. What is the national dish of Hungary?
7. What spicy, spreadable sausage from Calabria is made from pork trimmings, fatback, herbs, spices and sun-dried chillies?
8. A classic Greek salad usually includes tomatoes, cucumber, onions and olives — but which famous salty ingredient has mysteriously vanished from the bowl?
9. What is the name of the small, fluted French pastry made with rum and vanilla, featuring a caramelised crust and soft custard centre?
10. Considered a delicacy by some and controversial by others — foie gras is made from the liver of which animal?
11. Lamb, rice and vine leaves walk into a Greek kitchen — what dish are they making?
12. Arborio rice is traditionally used to make which classic Italian dish?





QUESTIONS

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ANSWERS

1. Steak Tartare
2. Breadsticks
3. Currywurst
4. Mèzédés (Meze)
5. Aligot
6. Goulash
7. 'Nduja
8. Feta cheese
9. Canelé
10. Duck or goose
11. Dolmades
12. Risotto



ONE FOR THE BAR!

1. 🥩 Despite sounding fancy, this dish is all about confidence — the fresher the beef, the happier (and braver) the diner.
2. 🍞 Grissini originated in Turin and were reportedly created for a young duke who struggled to digest ordinary bread.
3. 🌭 Currywurst is so popular in Germany that millions are eaten every year, and it even has its own museum in Berlin—because apparently some sausages achieve celebrity status.
4. 🇬🇷 In Greece, meze is as much about socialising as eating — some tavernas keep bringing dishes until the table can barely hold any more!
5. 🥔 This potato dish stretches so dramatically when stirred that chefs often show it off like a cheesy magic trick.
6. 🍽️ Goulash began as a simple stew cooked by Hungarian cattle herders, who dried it in the sun so they could carry it on long journeys and simply add water when it was time to eat.
7. 🌶️ 'Nduja is so spicy that a little goes a long way—though many Italians happily ignore that advice.
8. 🇬🇷 Traditional Greek salad is often called "Horiatiki," meaning "village salad" — and many Greeks would argue it's not a real one without a huge slab of feta on top!
9. 🍯 That dark, glossy crust comes from baking in moulds traditionally coated with beeswax — pastry chemistry at its finest.
10. 🇪🇬 Foie gras production dates back to ancient Egypt — apparently luxury dining has always been a thing.
11. 🍇 Dolmades are traditionally wrapped in vine leaves.
12. 🍚 Arborio rice releases starch as it cooks, giving risotto its famously creamy texture without adding cream.