

Traditional Foods

1. Cold blank soup is a traditional Latvian dish that is prepared during the summer, during the time when the weather is hot. It is prepared from sour milk products, supplementing it with a variety of vegetables and spices, sometimes adding boiled potatoes, eggs, and meat. What is the main ingredient that gives this dish its recognizable pink colour?
 - a) Radishes
 - b) Beetroots
 - c) Bell pepper
 - d) Red Cabbage
2. Blank bread soup is a traditional Latvian sweet dish, which is made from leftovers of blank bread or slices, to whom honey and jam is added, whipped cream are placed in layers. From what kind of bread is this dish made out?
 - a) Rye bread
 - b) Whole Wheat Bread
 - c) Sourdough bread
 - d) Barley bread
3. Blank pies or Pīragi is a bread roll filled with, blank, cabbage, or cheese and is eaten as a snack. Fill the blanks
 - a) Bacon
 - b) Boiled beef
 - c) Chicken
 - d) Wild boar
4. Karbonāde or Chopped meat is a Latvian cuisine, which is like a schnitzel where the pork is pounded flat and fried in blank.
 - a) Butter crumbs
 - b) Breadcrumbs
 - c) Cheese crumbs
 - d) Potatoecrumbs
5. Which type of bread is served the most with Greek meals?
 - a) Elenia
 - b) Tiganopsomo
 - c) Eliopsomo
 - d) Pita

6. What's the favourite meat served in Greek homes and restaurants?
- a) Beef
 - b) Chicken
 - c) Lamb
 - d) Pork
7. What's the most popular Greek fried dough food in Greece?
- a) Fouskakia
 - b) Pitarakia
 - c) Loukoumades
 - d) Diples
8. Bougatsa is a sweet pie. It's made of phyllo pastry & blank custard. Fill the blank
- a) Cream custard
 - b) Boiled custard
 - c) Baked custard
 - d) Semolina
9. From which meat is the traditional Turkish meatballs Köfte usually made?
- a) Lamb or ground Pork
 - b) Lamb or ground Beef
 - c) Ground pork or Chicken
 - d) Chicken or ground Beef
10. Hünkârbeğendi is a royal dish dating back to the Ottoman Empire. It consists of grilled and pureed eggplant which has been smoked and spiced as well. It is then stirred with milk, butter, and roasted flour. This results in a flavourful mix that is topped with sauteed ...
- a) Lamb
 - b) Pork
 - c) Chicken
 - d) Beef

11. Menemen is a savory breakfast dish. From which ingredients it's made?
- a) Potatoes, cucumber, and asparagus
 - b) Potatoes, tomato, green peppers, and spices
 - c) Eggs, cucumber, red peppers, and spices
 - d) Eggs, tomato, green peppers, and spices
12. Pide is one of favourites of Turkish foods. It's a type of flatbread, which is baked in a stone or sometimes brick ovens. Some common fillings and toppings include cheese, onions, peppers, ground beef, eggs, pastrami, sausage, and blank?
- a) Tomatoes
 - b) Zucchini
 - c) Potatoes
 - d) Eggplants
13. A traditional Polish food is Gołąbki. Of what ingredients are this dish is made of?
- a) Minced pork with rice, mushrooms, and onions wrapped into cabbage leaves
 - b) Minced Lamb with rice, mushrooms, and onions wrapped into cabbage leaves
 - c) Minced Chicken with rice, mushrooms, and potatoes wrapped into cabbage leaves
 - d) Minced Pork with rice, mushrooms, and potatoes wrapped into cabbage leaves
14. Kotlet schabowy is a traditional dish in Poland. What is this dish?
- a) A breaded beef cutlet or tenderloin served with mashed potatoes and salads
 - b) A breaded pork cutlet or tenderloin served with mashed potatoes
 - c) A breaded pork cutlet or tenderloin served with mashed potatoes and salads
 - d) A breaded Lamb cutlet or tenderloin served with mashed potatoes and salads
15. Oscypek is a special kind of smoked cheese. From which salted milk this cheese is made?
- a) Salted Cow's meat
 - b) Salted Sheep's milk
 - c) Salted Goat's milk
 - d) Salted Horse's milk
16. Żurek is a traditional Polish soup characterized by its distinctively sour taste, which comes from sour leavening, or the fermentation of bread and rye flour. The soup also contains meats such as sausages, bacon, or ham, and vegetables such as potatoes and mushrooms. It is sometimes served in an edible bowl made of blank?

- a) Bread
- b) Elm tree
- c) Beef
- d) Pork

17. Piernik is the Polish Gingerbread loaf cake from Torun, traditionally made for festive occasions like Christmas. What are the 3 ingredients that is the base of this dish?

- a) Ginger, honey and treacle
- b) Ginger, honey, molasses
- c) Ginger, molasses, chocolate
- d) Honey, Chocolate, golden syrup