

Gastronomy Masterclass

Gastronomy · Answer Key · 12 Questions

1. Which specific botanical process is responsible for the unique flavor profile of authentic 'aged' balsamic vinegar of Modena?

- A) Oxidation
- B) Evaporation in wooden barrels**
- C) Fermentation in steel tanks
- D) Dehydration in sunlight

2. In French culinary terminology, what is the correct definition of a 'mirepoix'?

- A) A type of copper saucepan
- B) A mixture of diced onions, carrots, and celery**
- C) The process of thickening a sauce with flour
- D) A specialized knife for carving poultry

3. Which protein is the primary component in a traditional meringue that allows it to hold its structure when whipped?

- A) Casein
- B) Albumin**
- C) Gluten
- D) Collagen

4. From which country does the dish 'Nasi Goreng', which translates literally to 'fried rice', originate?

- A) Thailand
- B) Vietnam
- C) Indonesia**
- D) Philippines

5. What is the scientific term for the browning reaction that occurs when sugars and amino acids are heated, giving seared meat its flavor?

- A) Maillard reaction**
- B) Caramelization
- C) Emulsification
- D) Pasteurization

6. Which ingredient is essential to turn milk into cheese because it causes the protein casein to coagulate?

- A) Yeast
- B) Rennet**
- C) Baking soda
- D) Citric acid

7. Which spice, often considered the most expensive in the world by weight, consists of the dried stigmas of the *Crocus sativus* flower?

- A) Cardamom
- B) Saffron**
- C) Turmeric
- D) Vanilla

8. What is the main difference between a 'sorbet' and a 'sherbet'?

- A) Sorbet contains dairy, sherbet does not
- B) Sherbet contains dairy, sorbet does not**
- C) Sorbet is made of fruit, sherbet is made of chocolate
- D) There is no difference in ingredients

9. Which variety of tea is produced from leaves that are harvested and then immediately heated or steamed to prevent oxidation?

- A) Black tea
- B) Oolong tea
- C) Green tea**
- D) Pu-erh tea

10. What is the primary leavening agent used in traditional sourdough bread that distinguishes it from yeast-risen bread?

- A) Baking powder
- B) Potassium bitartrate
- C) Wild yeast and lactobacilli**
- D) Sodium bicarbonate

11. Which legume is the primary ingredient in the traditional Middle Eastern dish known as hummus?

- A) Lentils
- B) Chickpeas**
- C) Black beans
- D) Fava beans

12. What is the name of the Italian dish consisting of thin slices of raw meat or fish, typically served as an appetizer?

A) Carpaccio

B) Tartare

C) Ceviche

D) Sashimi