

Summer Eating Test

*A*s summer reading tests are behind us, I thought I would administer a Summer Eating Test to the Delaware Bench and Bar this September.

Instructions: Fill in the blanks below with the correct food item from the Word Bank. Please note that there are more words in the Word Bank than blanks. You may not use a word more than once. Each blank is worth 5 points.

The first reader to email me with the correct answers, thereby earning a score of 100%, will receive a bottle of one of my favorite rosé wines — a perfect way to end the summer. 🍷

1. A(n) _____ is not a vegetable; it is a fruit, specifically, a berry.
2. _____ is a key ingredient in bouillabaisse.
3. A peach, an apricot and a(n) _____ are drupes.
4. _____ is a spice derived from a crocus flower.
5. Stale bread is an important ingredient of traditional _____.
6. One of the ingredients of Dashi is _____ flakes.
7. The third most expensive spice in the world is _____.
8. The most used spice worldwide is _____.
9. _____ is produced from water buffalo milk.
10. _____ is also known as coriander.
11. _____ oil is used to attract honey bees.
12. _____ al Plin are rectangular shaped pasta packets.
13. _____ crabs are found in the Pacific Ocean.
14. A _____ is a savory custard.
15. A _____ is a South American fruit shaped like an artichoke.
16. _____ is a necessary ingredient of tabouleh.
17. Peru has a national holiday in honor of _____.
18. St. Germain is made from _____.
19. A _____ is a type of chili pepper.
20. _____ is a French emulsion.

Word Bank

zucchini	cappelletti
saffron	vanilla
bulgur	clove
pistou	almond
parsley	pecorino
zabaglione	rascasse
bonito	serrano
pepper	tomatillo
burrata	gazpacho
cilantro	cherimoya
cassis	paella
baccala	couscous
truffle	ceviche
eggplant	sardine
sformato	cardamom
lemongrass	boniato
dungeness	lavender
aioli	peekytoe
fig	agnolotti
branzino	elderflower

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