Christmas Food Trivia

Use this key to check answers and read the explanations.

1. What shape gives the French Christmas dessert bûche de Noël its name?
   - A. A log
   - B. A bell
   - C. A star
   - D. A wreath

   Correct answer: A. A log
   A traditional version rolls a sponge cake to resemble a log and decorates the outside to look like bark.

2. In many Mexican households, Christmas tamales are filled and wrapped in corn husks. How are they usually cooked after wrapping?
   - A. Grilled over charcoal
   - B. Deep-fried
   - C. Steamed
   - D. Baked uncovered

   Correct answer: C. Steamed
   The husks hold the filled corn dough together while the tamales cook over steam.

3. Which grain supplies the flour typically used to make the Filipino Christmas cake bibingka?
   - A. Rye
   - B. Rice
   - C. Barley
   - D. Oats

   Correct answer: B. Rice
   Bibingka commonly uses rice flour and coconut milk. Toppings can vary.

4. Which fish is served as bacalhau in the traditional Portuguese Christmas Eve supper?
   - A. Trout
   - B. Herring
   - C. Mackerel
   - D. Cod

   Correct answer: D. Cod
   Bacalhau is salted cod. VisitPortugal names it as a traditional choice for the Christmas Eve meal.

5. Coquito is a creamy Puerto Rican Christmas drink named for the flavor of which ingredient?

A. Pineapple
B. Coconut
C. Almond
D. Passion fruit

Correct answer: B. Coconut
Coconut gives coquito its distinctive flavor. Recipes often add spices such as cinnamon.

6. Which Italian Christmas sweet is baked in a tall mold with eight points, so the top looks like a star?

A. Pandoro
B. Panettone
C. Panforte
D. Cannoli

Correct answer: A. Pandoro
The tall, eight-pointed mold gives pandoro its recognizable outline. Panettone typically has a rounded top.

7. The Feast of the Seven Fishes is most closely associated with which Christmas Eve tradition?

A. Greek American
B. Danish American
C. Finnish American
D. Italian American

Correct answer: D. Italian American
The meal is an Italian American tradition drawing on Christmas Eve seafood customs in Italy.

8. What fruit sauce is a traditional accompaniment to the Danish Christmas rice dessert risalamande?

A. Peach
B. Pear
C. Cherry
D. Blueberry

Correct answer: C. Cherry
Risalamande is commonly served with cherry sauce. Recipes often include chopped almonds.

9. Which region is home to the city whose protected Christmas bread is called Dresdner Christstollen?

A. Saxony
B. Bavaria
C. Brandenburg
D. Thuringia

Correct answer: A. Saxony
The protected name refers to Dresden and its surrounding area. Dresden is in Saxony.

10. Which Portuguese cake has a ring shape and a decoration of crystallized fruit for the Christmas season?

A. Arroz doce
B. Pão de ló
C. Pastel de nata
D. Bolo-Rei

Correct answer: D. Bolo-Rei
Bolo-Rei means King Cake. Its crown-like shape is decorated with candied fruit.

11. At a Polish Christmas Eve meal, what are uszka when served in barszcz?

A. Pieces of roasted beetroot
B. Thin slices of smoked fish
C. Small dumplings often filled with mushrooms
D. Cubes of toasted rye bread

Correct answer: C. Small dumplings often filled with mushrooms
Uszka are small dumplings. One Christmas Eve pairing places mushroom-filled uszka in a clear beet soup.

12. Which ingredient distinguishes the dough in many Puerto Rican pasteles from the corn dough in a typical Mexican tamal?

A. Baking wheat
B. Green banana
C. White rice
D. Oat flour

Correct answer: B. Green banana
Pasteles frequently use a grated green-banana dough with other root vegetables. A traditional Mexican tamal starts with prepared corn dough.

13. English Heritage adapted a 1591 recipe for a mince pie. What savory ingredient appears alongside the spices and dried fruit?

A. Roasted chestnuts
B. Grated cheddar cheese
C. Chopped salted cod
D. Minced mutton or beef

Correct answer: D. Minced mutton or beef
Older mince pies could combine meat and suet with dried fruit and spices. The largely sweet version familiar today developed later.

14. Which pair names a sweet commonly eaten during the Spanish Christmas season and the ring cake associated with Three Kings’ Day, in that order?

A. Turrón and roscón
B. Roscón and turrón
C. Churros and panettone
D. Flan and pandoro

Correct answer: A. Turrón and roscón
Turrón is one of the sweets associated with Spanish Christmas. Around January 6, Spain’s tourism guide highlights the roscón eaten for Three Kings’ Day.

15. Which Goan Christmas sweet is built by baking successive layers of a mixture made with coconut milk?

A. Coquito
B. Bibingka
C. Bebinca
D. Bolo-Rei

Correct answer: C. Bebinca
Bebinca is a layered Goan dessert. The similarly named bibingka is the Filipino rice cake, a different dish.