

# How Italian are You?

Take our quiz to test your knowledge of Italian foods!

Chabad of Mill valley

1

Match the city or region to its famous dish:



A Spaghetti alla Carbonara



B Panettone



C Cannoli



D Pizza Margherita



E Lasagna

2

When do you drink Cappuccino?

A Any time of Day

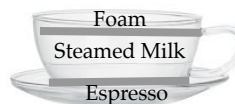
B Only before Noon

C After Dessert

3

Name the following drinks:

A \_\_\_\_\_ B \_\_\_\_\_ C \_\_\_\_\_



4



**GNOCCHI**

A "KNOCK-ee"

B "Nyoh-kee"



**REGGIANO**

A "reh-JYAH-noh"

B "rej-ee-AHN-no"



**RICOTTA**

A "ree-KAH-tuh"

B REE-koh-tah"

# N A M E T H E P A S T R Y :

5



A



B



C



D

6 Tuscan bread is typically made without:

- A Yeast
- B Salt
- C Sugar

7 Place these noodles in order thinnest to widest:

- A Pappardelle
- B Spaghetti
- C Linguine
- D Fettuccine

8 Match the dish to its literal translation:

- |             |           |
|-------------|-----------|
| Calzone     | A Slipper |
| Ciabatta    | B Trouser |
| Manicotti   | C Hats    |
| Cappellacci | D Sleeves |

9 Which treat is not deep fried?

- A Torrone
- B Zeppole
- C Frittelle
- D Cannoli

10 Match the cheese to the animal:

- |                 |        |       |         |
|-----------------|--------|-------|---------|
| Pecorino Romano | A Goat | B Cow | C Sheep |
| Caprino         |        |       |         |
| Asiago          |        |       |         |

11 What color pasta is in a traditional lasagna bolognese?

- A Yellow
- B Black
- C Green

## True or False:

- 12
1. By Italian law, parmesan cheese must age at least 12 months before it can be sold. **T F**
  2. Olive oil, like wine, gets better as it ages. **T F**
  3. Small gnocci are called gnocchetti. **T F**
  4. In addition to pasta the term "al dente" can refer to the firmness of beans, rice and vegetables. **T F**

## Which of these do you have in your kitchen right now?

13



Fresh Garlic



Pizza Stone



Ravioli Stamp



Espresso Maker



Mezzaluna

Take our quiz to test your knowledge of Jewish foods and Purim!

1

Name the following:



2

**PURIM MULTIPLE CHOICE**

**A) The name of Hashem (G-d) is mentioned in the Megillah \_\_\_\_\_ times:**

- A) 1
- B) 18
- C) 0

**B) Hamantashen are shaped like a triangle because:**

- A) King Ahasverosh's Kingdom was triangular in shape.
- B) Haman's Hat was shaped like a triangle
- C) They are easier to swallow

**C) The Mitzvah of hearing the Megillah is to hear it twice:**

- a) twice at night
- b) twice in the day
- c) Once at night and once in the day

**D) The Mitzvah Of Mishloach Manot (sending gifts of food) must include:**

- a) Dairy and Meat products
- b) Candy
- c) Two ready to eat foods that require two different blessings to be said.

**E) The Mitzvah of eating a Festive meal must ...**

- a) Take place at Chabad of Mill valley's Purim Party
- b) include the Blessing of Hamotzi , said on bread.
- c) Must begin before sunset

**F) The Mitzvah of Matanot L'Evyonim (Tzedakah, Charity to the poor) must be the amount of:**

- a) Your mortgage
- b) The price of a Megillah
- c) The value of two meals

3

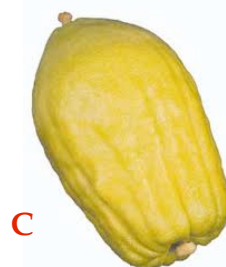
Match the Jewish item to the Holiday it belongs to:

Purim

Pesach

Sukkot

Chanukah



# SCORE SHEET!

## How Italian are you?

### Tally your points!

1. 1 point for each answer

Milan B (Panettone)

Bologna E (Lasagna)

Rome A (Spaghetti alla Carbonara)

Naples D (Pizza Margherita)

Sicily C (Cannoli)

2. B 1 point

Italians don't typically drink milky coffee drinks after noon because they believe milk interferes with digestion.

3. 1 point for each correct answer

A Caffè Latte

B Capuccino

C Caffè Americano

4. 1 point for each correct answer

Gnocchi: B ("nYOH-kee)

Reggiano: A ("reh-JYAH-noh")

Ricotta: B ("REE-koh-tah")

5. 1 point for each correct answer

A Tricolore

B Struffoli

C Biscotti

D Sfogliatelle

6. B 1 point

Tuscan meats and cheeses aren't highly salted, so the bread isn't.

7. Give yourself 1 point if you got the order correct.

B, C, D and A

8. 1 point for each correct answer.

Calzone: B (Trouser)

Ciabatta: A (Slipper)

Manicotti: D (Sleeves)

Cappellacci C (hats)

9. A 1 point

Torrone is a nougat made from whipped egg whites, honey, vanilla and walnuts or almonds.

10. 1 point for each correct answer.

pecorino Romano: C (sheep)

Caprino: A (Goat)

Asiago: B (Cow)

11. C 1 point

12. Add 1 point for each correct answer.

T Wheels of parmesan aren't approved for sale in Italy until they age for 12 months, but most varieties age for 24 or even 30 months.

F Olive oil should be consumed within 1 to 2 years of production, and within a few months of opening.

T The suffix "etti" in Italian means smaller

T Although typically used to describe pasta, "al dente" can describe other ingredients that are cooked but still firm.

13. Give yourself 1 point for each tool or ingredient you have on hand.

## How did you do?

Tally your score: \_\_\_\_\_

0- 15 points

**Italian in Training: Even if your idea of Italian dining is pizza delivery, you can master Italian cooking.**

16- 25 points

**Italian at Heart: You know your calzones from your cannoli, but there's a lot to learn. It's time you tried your hand at homemade pasta!**

26 -36 points

**Full-blooded Italian: your nonna has taught you well! You're practically a dual citizen, so try turning your home into a Tuscan villa!**

## How Jewish Are you!

### Tally your points!

1. 1 point for each correct answer.

a) Hamantashne

b) Rugelach

c) Kreplach

d) Kneidlach

2. 1 point for each correct answer.

A) 0

B) B

C) C

D) C

E) A, B and C

F) C

3. 1 point for each correct answer.

A) Chanukah

B) Pesach

C) Sukkot

D) Purim

## How did you do?

Tally your score: \_\_\_\_\_

0 - 4 points

**You're doing great, so keep it up by joining an educational class at Chabad or ask Rabbi Scop to come learn with you in your home or at work!**

5 - 8 points

**You know your Kneidelach from your Kreplach, but don't miss our upcoming Gourmet Kosher Cooking class on March 28th!**

9 - 14 points

**Judaism is a life-long journey of learning! Take your Judaism to the next level and add a Mitzvah to your life!**

We are here for you! So take advantage and participate in the fantastic Jewish events and classes that we have made just for you!

Call Rabbi Hillel and Chana Scop for more info. or to just chat! 415.381.3794