

Italian Food Facts



Go to www.euroclub-schools.org. Enter the **Italian Zone**. Click on **Italian Food Facts - part 2**. By reading through the web page, can you find the answers to the following questions?

1. Which meal is known as *il cenone di San Silvestro*?

2. Which Italian dairy product is produced from heating the whey that is left over from making cheese?

3. At what time of year is *il brodo di pollo* usually eaten?
Italians believe that it can be used as a remedy for
4. Which pasta sauce contains finely-chopped minced meat and originated in Bologna?

5. What does the word *antipasto* literally mean?

6. Name two types of Italian rice.

7. What is the Italian name for 'the cultivation of rice'?

8. What is the Italian name for the category of sliced hams and meats?

9. Which Italian ham has a name that actually means 'raw ham'?

10. Which Italian meat product is identified by pieces of white fat throughout?

11. In Italy, which food is believed to bring good luck at New Year?

12. In Italy, at which time of year is it the tradition to eat lamb and a cake called *la colomba*?

13. How many sugared almonds are contained within the decorative pouch called *una bomboniera*?
What is the Italian name for these sugared almonds?

14. What kind of dish is *lo spezzatino*?

15. The most highly-considered Parmesan cheese is called -

16. Which kind of meat is *il cinghiale*?

17. What is *la crema pasticcera*?

18. Which cake means 'golden bread'?
Traditionally, when is it eaten?

19. At which time of year is it the tradition to eat *le frittelle*?

20. Which ingredient is often combined with *la ricotta* as a filling for pasta such as *i ravioli*?
