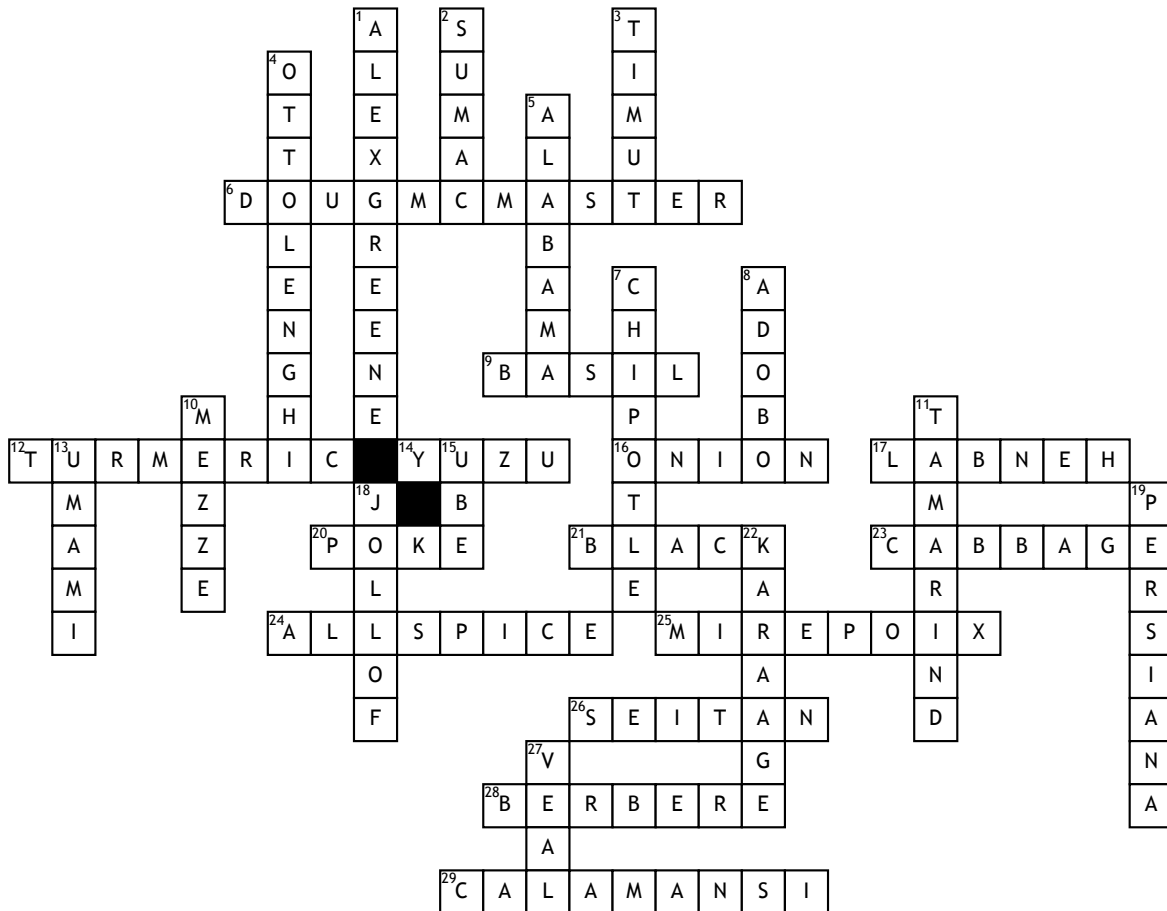


Culinary Academy Quiz



Across

6. Founder of Silo and pioneer in the UK's zero-waste movement
 9. Primary herb in traditional Italian pesto
 12. Rooty yellow spice hailed for anti-inflammatory properties
 14. Citrus fruit used in Japanese cuisine
 16. In Cajun and Creole cookery, the 'Holy Trinity' is made up of bell pepper, celery and which other ingredient
 17. A Middle Eastern soft cheese made from strained yoghurt
 20. Colourful food bowls; a Hawaiian export
 21. Type of garlic with balsamic notes
 23. The main vegetable component of kimchi
 24. Another name for pimento

25. In classical French cuisine, finely diced carrot, onion and celery is known as
 26. A meat substitute made from wheat gluten
 28. Ethiopian spice
 29. Filipino lime
Down
 1. Belfast-born chef and winner of two courses on this year's Great British Menu
 2. A purple/red zingy lemon spice used in Middle Eastern cuisine
 3. Type of pepper with grapefruit notes
 4. Yotam ____; chef famous for bringing Middle Eastern to the UK
 5. Regional state of white, mayo-based BBQ sauce

7. A dried smokey jalapeno chilli used in Mexican cuisine
 8. Traditional Filipino dish based around a vinegar, soy, garlic and peppercorn marinade
 10. A selection of small dishes given as appetisers in Middle Eastern cuisine
 11. Sweet and sour tangy pulp, also an ingredient in Worcestershire sauce
 13. Basic taste associated with monosodium glutamate
 15. Bright purple Filipino yam, an instagram favourite
 18. A rice dish popular in West African cuisine
 19. Debut cookbook from Sabrina Gayhour
 22. Japanese fried chicken
 27. Traditional meat used for saltimbocca