

European cuisine

Asparagus Cream Soup



German cuisine

- It is made of chicken broth, potatoes, asparagus, onion, chopped fresh tarragon, spoon yogurt and white pepper.

Braised Pork



French cuisine

- It is stewed pork chops with beans or beans.

Currant cookies



French cuisine

- Cookies are very beautiful color and delicious smells.

Draniki



Ukrainian cuisine

- Often made of grated potatoes out of mixed spices and fried like pancakes.

Escalope in German



German cuisine

- Escalope breaded in flour and fried on low heat. Serve with roasted potatoes and red sauce.

Banana-strawberry **F**resh



- Grind the banana and strawberries, then add some cold water and lemon juice and mix all. You can add some ice and mint.

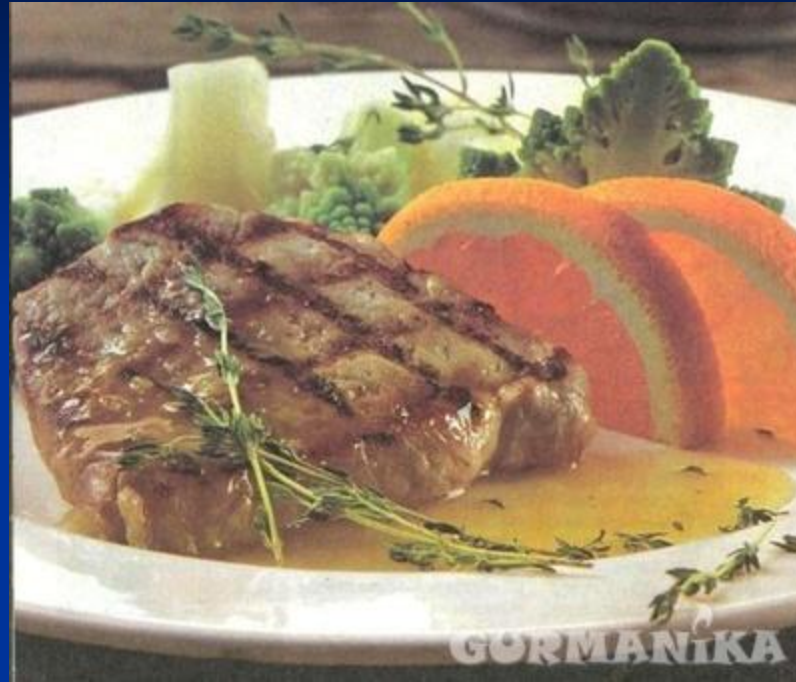
Garlic soup with leek and potato



French cuisine

- It consists of broth, onions, potato, leeks, garlic and butter with spices.

Ham with orange sauce Dijon



French cuisine

- It consists of baked ham flavored with orange concentrate, apricot brandy, honey, mustard and brown sugar

Jam



- Fruit preserves are preparations of fruits, vegetables and sugar, often canned or sealed for long-term storage.

King prawns cooked in the shell



Italian Cuisine

- Boil some prawns lay out on a plate and add some of sauce.

Limonade



- For the preparation of traditional homemade limonade you need lemon zest, infused with alcohol, lemon juice, water, saffron or turmeric (as a dye) and sugar. All ingredients are should be mixed and leave in the refrigerator at night

Mushroom soup with tofu



French cuisine

- It is made of sliced mushrooms, garlic, onion, chicken broth or water, wheat flour, diced tofu, carrots and some oil.

Napoleon



French cuisine

- Tasty puff cakes with custard

Olivier



- Salad popular in the former USSR salad that is a celebratory and traditional New Year's

Pizza neapolitan



Italian Cuisine

- An authentic Neapolitan pizza is typically made with tomatoes and mozzarella cheese.

Quass cranberry



- Consists of cranberry, sugar, water and yeast.

Risotto



- Risotto is a class of Italian rice dishes cooked in broth to a creamy consistency.

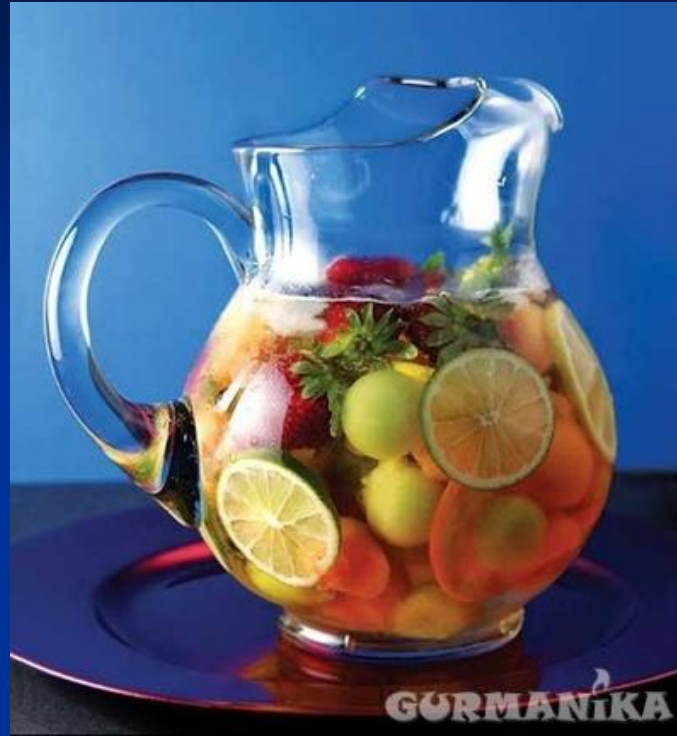
Roast at home



Ukrainian cuisine

- Very simple and tasty dish of pork and potatoes.

Sangria



Spanish cuisine

- The classic Spanish sangria is made of 1 lemon, 1 lime, 1 orange, rum, dry wine belles and orange juice.

Tiramisu



Italian Cuisine

- It is made of ladyfingers dipped in coffee, layered with a whipped mixture of egg yolks and mascarpone cheese, and flavored with liqueur and cocoa.

Sweet Waffles



- A waffle is a batter-based or dough-based cake cooked in a waffle iron patterned to give a characteristic size, shape and surface impression.