





Enormous popularity of pizza, but, strangely enough, most of the tourists. Famous throughout the world was once a pizza dish poor - bread with tomatoes and spices, sometimes with cheap cheese. Over time, however, the chefs have learned to give it a spicy, sometimes refined taste, using in recipes, mushrooms, a variety of seafood, artichokes and even pineapples.



The weakness of the Italians - olives. They are served to any dish, including preparing sauces, added to soups and stews, baked with meat and various vegetables.





A vibrant collage of fresh ingredients used in Italian cooking. In the center is a stone mortar and pestle filled with ground spices. Surrounding it are various items: a wooden spoon with yellow powder, another with green herbs, and a third with red powder. There are whole red and yellow tomatoes, a red onion, several heads of garlic, and a sprig of rosemary. The background is a dark, textured surface, possibly a wooden table.

A characteristic feature of Italian food is the love of herbs. In Italian recipes basil and saffron is more often than any other recipes in the world.

Italian cuisine,
recipes which
conquered the
world, came to us
later than others,
but fell in love at
first sight, to be
exact, from the
first bite.



Play «Guess the food»



a) lasagna

b) pizza

c) salad



a) salad b) crab
sticks



c) shrimp



a) pasta

c) olives

b) salad



a) rissole

b) fish

c) chicken