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11-A

NATIONAL CUISINE.





From generation to generation handed people cooking experience. They kept all the traditions associated with food, knowing that the food - the basis of life, health and well-being.

Ukrainian cuisine

Ukrainian cuisine is widely known among the Slavic cuisines.



It has long spread far beyond the borders of Ukraine, and some Ukrainian dishes such as borscht and dumplings, included in the menu of international cuisine.



One of the most characteristic of the Ukrainian national cuisine dishes, a symbol of national cuisine was and remains borscht. The most widely used of beet borscht and cabbage, as well as with sorrel, nettles and other herbs.



In the Ukrainian national cuisine spicy seasonings are very common, most of which have used pepper, horseradish, garlic, onion, cumin, red pepper.



Significant place in the Ukrainian national cuisine take meals of fish: carp, baked in sour cream; carp stuffed with mushrooms and buckwheat, carp stewed with onions or sour cream.





Particularly prevalent in the Ukrainian national cuisine got dairy dishes: fresh, tart, baked milk, cheese.

DRINKS.

Among the ancient Ukrainian drinks - produced by the process of natural fermentation mead, beer, kvass, Uzvar.



TYPICAL DISHES.

- Salo



SOUPS:

- Borscht
- Green borsch
- hot soup
- Friedge



SECOND COURSE:

- Dumplings
- Galushki
- Roast
- Jellied

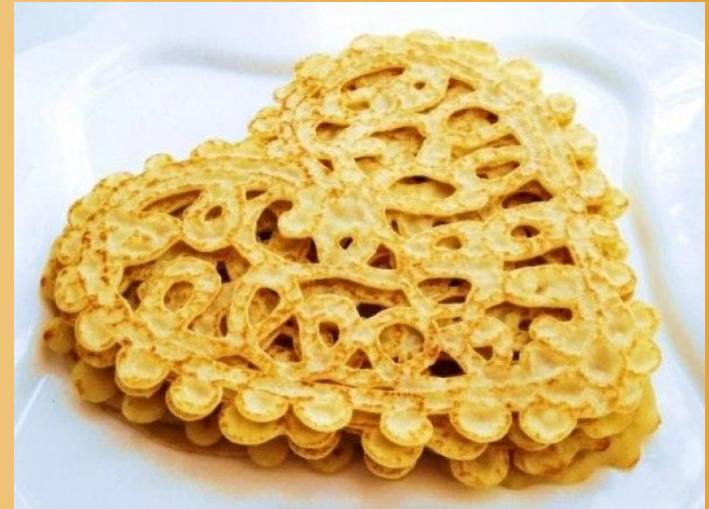


- Cabbage Rolls
- Kiev Cutlet
- Kutia



DIFFERENT KINDS OF PANCAKES AND FRITTERS:

- Grechanik
- Mlyntsi
- Pancakes
- Oladiki



Ukrainian cuisine is varied, tasty and extremely unusual. Ukrainians as true lovers of delicious food, made a huge contribution to world cuisine.



Game



**YOU NEED TO CHOOSE A
PICTURE WHICH BELONGS
TO UKRAINE.**



- 1 - kebab.
- 2 - sushi.
- 3 - Kiev Cutlet.



1



3



- 1 – rice.
2 - Cabbage
Rolls .
3 - mussels.

2



2



1



3



1 - vareniki.
2 - dumplings.
3 - pasta.

- 1 – kvass.
- 2 – pepsi.
- 3 – whiskey.





THANK YOU.