

# Ukrainian cuisine

Holubtsi



# SOMETHING ABOUT UKRAINIAN CUISINE

The image features three golden-brown, cylindrical fried dumplings, likely pierogies, arranged on a white ceramic plate with a blue floral pattern. The dumplings are garnished with fresh green herbs, possibly dill or parsley. The background is a vibrant red surface with a subtle, repeating geometric pattern. The overall lighting is warm, highlighting the texture of the fried dough.

Ukrainian cuisine - national cookery, which has a long history and is famous for its diversity, has hundreds of recipes: soup and dumplings, palianytsia and dumplings, dumplings and sausages, roasts and drinks with fruit and honey, known far beyond Ukraine. Some foods have a long

# Ingredients for cooking holubtsi

- ✓ Cabbage 1 piece
- ✓ Minced 200-300 g
- ✓ Rice 1 cup
- ✓ Onion 3 pieces
- ✓ Margarine 1/2 pieces
- ✓ Carrots 3 pieces
- ✓ oil
- ✓ spices
- ✓ Tomato Paste

# Description of cooking holubtsi

- 1) Cabbage leaves to decompose, steamed them in hot water, add a little vinegar.
- 2) Boil rice. Cut onions fried in oil (1 pc) tremors carrots and fry well. Kneaded rice, stuffing, carrots and onions, add salt and spices.
- 3) Spread on a sheet stuffing and wrapped stuffed cabbage

# Description of cooking holubtsi

- 4) At the bottom of the pan put cabbage leaves
- 5) Cut into slices and put the onions

## Now make the sauce.

- The required amount of water diluted with tomato paste and sour cream. Bring to a boil. Fill with cabbage and put on the fire until cooked.



  
BON APPÉTIT