

Desserts Presentation

" ... Food , launched with pleasure due to the need for food , and should be over it , despite the satisfaction of needs , with the object of pleasure is the substance that requires almost no work on the digestive ... - sugar"

Pavlov

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Historical reference:

- The word " dessert " in European languages appeared in the XVI century as a culinary term for the final meal of dishes , and in Russia it became known from 1652 year. It occurs from French «desserrer» - relieves stress, do relaxed .

- And indeed , when the dessert is served , "stronger heart beat quickens and mind ...
- True gourmets always ends his dessert dinner when the appetite was in general satisfied with ...
- Skilled craftsmen will spare no means to ensure that re- initiate the feeling : this is where the cook is waiting for the triumph ...

- Dessert at the end of the meal - the same as in fireworks garland - namely, the most brilliant part of it.
- Dessert should excite the soul and eyes , he should cause surprise and delight ... " - wrote about desserts at the beginning of the XIX century Grimaud de la Renier .



Natural fruits , berries , fruit vegetables. Fruits are always popular .

Buy them can be almost throughout the year , and they allow an infinite number of variations in cooking . It's not just that they look different . They can be cut, straighten fan or chemsome stuff . They can be used in the raw state or lightly boil thoroughly with wine , juice, and then cut. Even some quarters , slices , halves look beautiful , especially if part of the composition with other fruits .



- Eye Food
-Beautiful
decoration .
- No one will deny
that gourmet
enjoy not only the
taste of the
dessert and its
beautiful views .
- What looks
appetizing
dessert, the more
fun it gives .



- Features design desserts do not limit your imagination , on the contrary -skoree are any ideas will give freedom to your imagination .



- Sweet
- Cold
- Refined
- - This ice cream



History of Coffee One legend says that coffee is the world presented Abyssinian goat, in the early 15th century. The poor shepherd noticed his goats , chewing the leaves and fruit of the coffee bush , began to frolic . At first the owner was angry , and then have realized what was going on , and he nazhevavshis leaves green bush , and then felt the exhilaration . It happened in the southern mining province of Ethiopia : in Kaffa . Since the 16th century, coffee became quickly conquer Europe , where it was brought by Venetian merchants . In Russia, drinking coffee became a set of rules of etiquette under Peter 1



Tea

At the beginning of the seventeenth century, Altyn Khan presented the Russian Tsar Mikhail Fedorovich 4 pounds of dried leaves of previously unknown in Russia tea leaves. And now, more than three and a half centuries we drink this wonderful drink.

The first mention of tea plant found in ancient Chinese encyclopedia (2737 g.do AD). In fact, China is the birthplace of the magic potion.

The secret to growing and processing tea leaves as fiercely guarded as the secret of making porcelain. China was the only supplier and producer of tea. In the world there are more than 2000 kinds of tea and as many ways to prepare it. Each nation has its own traditions and rituals of tea drinking.



COCKTAILS from English - "cock tail" . So , something magnificent , multicolored , elegant . This mixed drink , which can be the basis of juices and tea, milk and ice cream , coffee and wine , vodka and gin .
Improvisation in the field of creativity decorate your cocktails.



Cocoa and chocolate Aztecs, the people of ancient Mexico noticed that like small melons golden fruit of a plant full of sweetish pulp fragrant and quite edible seeds. Satisfy your hunger, they also increase the tone. When we breathe in the smell of cocoa, we are unlikely to reflect on the fact that once in Europe about this amazing product had no idea. Chocolate - an indispensable companion for travelers and tourists, athletes and soldiers, children and adults.