

RUSSIAN



CUISINE

HISTORY OF RUSSIAN CUISINE



Russia is a beautiful country with a lot of rivers, lakes, forests. Russian nature influenced the Russian cuisine which is rich and has a great variety of different dishes.

RUSSIAN TRADITIONS

1) NEW

2) OLD



MODERN CUISINE



FAST FOOD

The term ‘fast food’ appeared in the Merriam-Webster dictionary in 1951. Modern cuisine is food that can be cooked quickly.

HISTORY OF FAST FOOD

A collage of various fast food items. In the top left, a white bowl contains a salad with green onions, tomatoes, and a white dressing. To its right is a sesame seed bun, likely for a burger. Below the salad is a large pile of golden-brown french fries. In the top right, a hot dog is visible in a bun. The bottom right corner shows a dark, possibly chocolate-based dessert or sauce.

Fast food was known in ancient Rome. In every town there was a market where different kinds of food were sold. One of the most popular dishes were cakes.

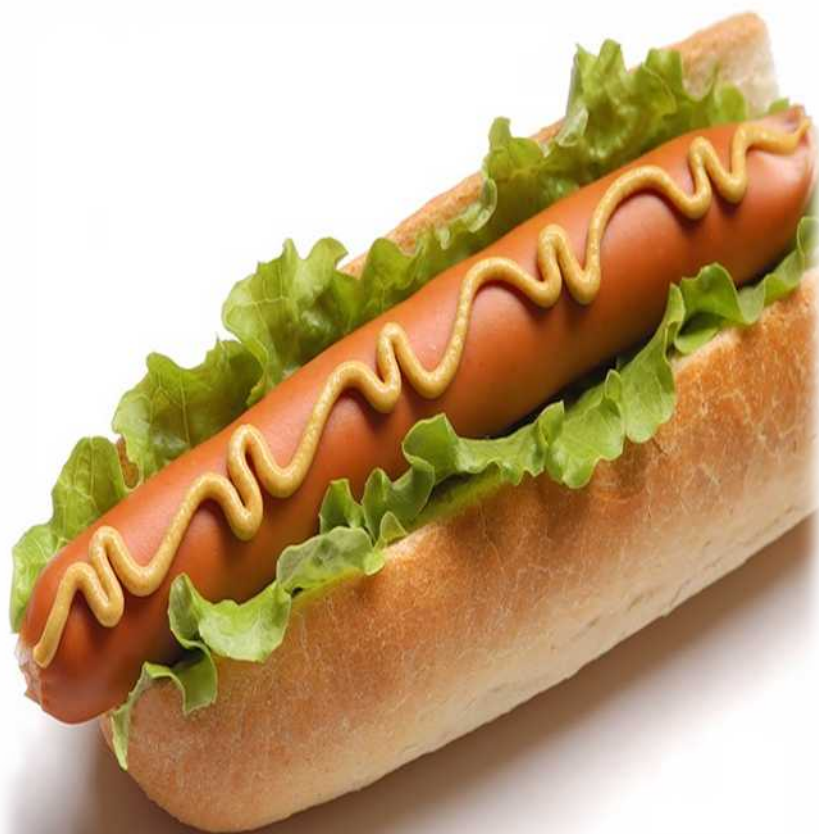
MODERN CUISINE



Hamburgers



French Fries



Hot dog



Sandwic
h



Pizza



Burritos



Fish and
chips



Corn
Dog



Dehner
-kebab



Falafel

TRADITIONAL OLD CUISINE



Russian cuisine is very tasty food, for examples, cabbage soup, borscht, boiled potatoes, Mashed Potatoes, pancakes with caviar and etc.

EVERYDAY RUSSIAN FOOD

TRADITIONAL OLD RUSSIAN DISHES



Pelmeni



Okroshk



Cabbage
Soup



Mashed
Potatoes



Cutlet



Pasta



Borscht



Zrazy



Grilled
Fish



GloryCedar

RC-MIR.com

Pancakes
with Cavi

CROSSWORD

1)



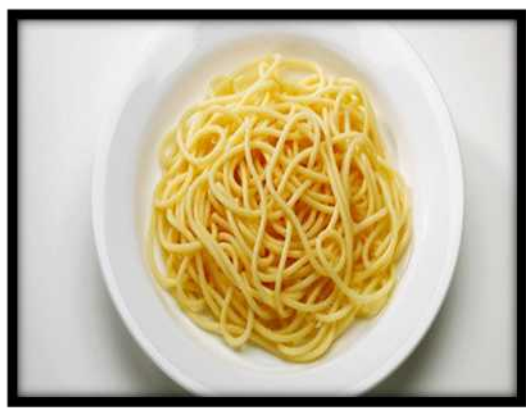
5)



3)



2)



4)



Task: What dishes
can you see in the
pictures?

CROSSWORD

2)

5)

4)

1)

3)



KEYS

2)*P*

5)*F* *A* *L* *A* *F* *E* *L*

4)*B* *O* *R* *S* *C* *H* *T*

1)*C* *U* *T* *L* *E* *T*

3)*P* *I* *Z* *Z* *A*

The background of the image is a collage of various Russian dishes. It includes bowls of borscht with beets, plates of dumplings (pelmeni), and several different types of salads, including one with cucumbers and tomatoes. The dishes are arranged in a circular pattern, creating a rich and colorful backdrop for the text.

I think
our everyday
Russian food is
healthier and tastier
than fast food.

Recipes of Russian pancakes.

FIRST METHOD. Take two eggs and 0.5 liter milk. Mix them into a bowl. Add some salt and sugar. Mix together. Add 2 cups of flour, teaspoon of baking powder and some oil. Mix it again. Fry your pancakes. Put your pancake on the plate. Add caviar and roll it. Enjoy your meal!

SECOND METHOD. 1,5 cup wheat flour, 10 gm sugar, 10 gm vegetable oil, 2 eggs, some yeast, salt, 2 cups of milk. Mix well. Wait for an hour. Then bake your pancakes. Put pancake on the plate and put sour cream on it. Bon appetite!