AUSTRALIAN CUISINE





 Australia is full of exotic animals and plants that are not found in Europe or Asia, so it has all reasons to be the first in product's diversity



MEALS FORMED BY THE ENGLISH

Breakfast in

Australia consists of vegetables, bread, eggs, sausages, ham or one hot dish

MODEL

Lunch is also resembles English: steak with potatoes and onions, pate of meat or salad with mayonnaise, decorated with «Chester». However, Australians can be content sandwiches.





Dinner consists of soup or appetizer, a meat or fish dish and a dessert

FEATURES

- Australians eat a lot of beef and a little lamb.
- Mussels are almost not used in Australian cuisine but it's widely used lobster and oysters
- In addition to vegetables, Australian eat tropical fruits, such as taro, papaya, bananas, pineapples exc.



They consume a lot of fish, including native species such as shpeper (tastes like pike perch), barracuda – with a pretty tough meat



There is a very interesting method to fry fish: on the embers put a thick layer of grass, than fish and than again a layer of grass and cover it hot coals.

DRINKS

 Australians prefer to drink tea. Also they drink coffee, milk, fruit water, beer. Soft drinks are prepared from fruit juice with lemon, mint leaves and ginger, Very popular milk shakes and ice cream.



AUSTRALIAN DESSERT

- Among the desserts we should mention Lamington sponge cake circumfused chocolate fondant and sprinkled coconut shaving.
- Initially Lamington made of biscuit dough with stuffing of strawberries or raspberries



THANK YOU FOR YOUR ATTENTION!

