

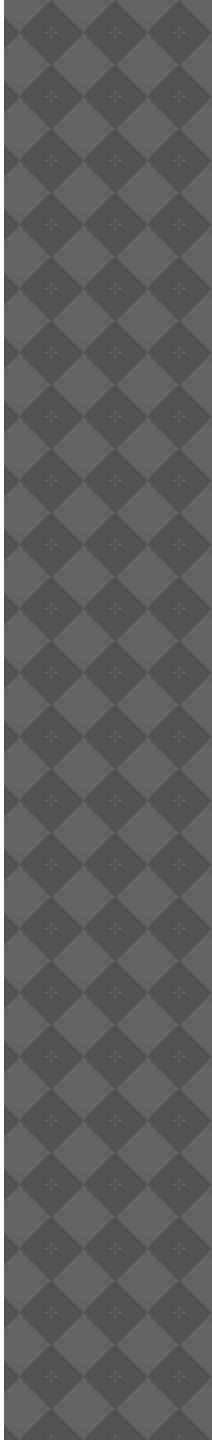
PRESENTATION

subject: Azerbaijan cuisine.



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INTRODUCTION

Azerbaijani cuisine is one of the most interesting cuisines. Through the territory of the Republic of Azerbaijan held 8 climatic zones. This creates the conditions for life and development of all animals and plants. Azerbaijani cuisine is tasty and healthy. It is full of meat. In the preparation of finely cut salad vegetables. Eat salad with the main dishes. In the Azerbaijani cuisine for more than 30 soups. From generation to generation has evolved Azerbaijani cuisine.



1 RECIPE: QUTAB WITH CHEESE AND HERBS

Ingredients:

Greens - hundred gram

Fetaki - two hundred grams

Onions - 3 pieces

Flour - to taste

Salt - to taste

Water - 1 cup



1. Fry onions, herbs and add the cheese.
2. Knead the dough, you can send it in the fridge for half an hour to stand up. Then roll out the cake and spread the stuffing on them. Pellets to be thin.
3. Fry on a hot frying pan without oil for a minute on each side (at high heat).
4. READY! *_*



2 RECIPE: PITI MUTTON SOUP

Ingredients:

Mutton with bones - 800 grams

Onions - 1 Each

Dry peas - 1/2 cup

Potatoes - 2 pieces

Tomato - 1

Each Dill - to taste

Egg - 1 Each

Salt - to taste

Pepper - to taste

Saffron - to taste



1. First drop into a pot of chopped lamb and a meadow. Then fill it with water and bring to a boil. Remove the foam, add the chickpeas. Cook over low heat for 4 hours.
2. Throw away the onion, add the chopped potatoes, tomatoes, herbs, salt, pepper and saffron. All the mix, close the lid. Periodically open the lid to mix things up.
3. After 10-15 minutes, pour in a pot broken egg. Petey will be ready in 2-3 minutes, the egg will curdle. You can serve the soup in a pot or a spill on plates, just enough for 4-5 servings.
4. READY! *_*



3 RECIPE: DOLMA

Ingredients:

Mutton - 500 g

Onions - 1 Each

Rice - 100 g

Cabbage - 200 g (20 leaves)

Chestnuts - 8 pieces

Raisins - 100 grams

Cinnamon - to taste

Quince - to taste

Garnet - 1 Each

Lemon - 1 Each

Saffron - to taste



1. Prepare the ingredients. Boil chestnuts, cleans, and then fry in a pan. Cole set to languish in the microwave oven at maximum power for five minutes. Figure mine, lamb mince, lemon mine, onions and cut clean.

2. Prepare the filling. Interfere with minced lamb, onion, rice, add salt and pepper. Add the raisins and cinnamon, chopped chestnuts. Wrapped in cabbage leaves.

3. Cooking dolma in pot. Meanwhile, prepare the fill. Through a sieve missing pomegranate seeds. The resulting juice interfere with lemon juice, saffron, grated quince.

4. Add a little water and pour everything into the pan with the dolma. Now you can begin to simmer over medium heat for 30 minutes. Pre Cover the pan with a lid dolma.

5. **READY!** * _ *



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