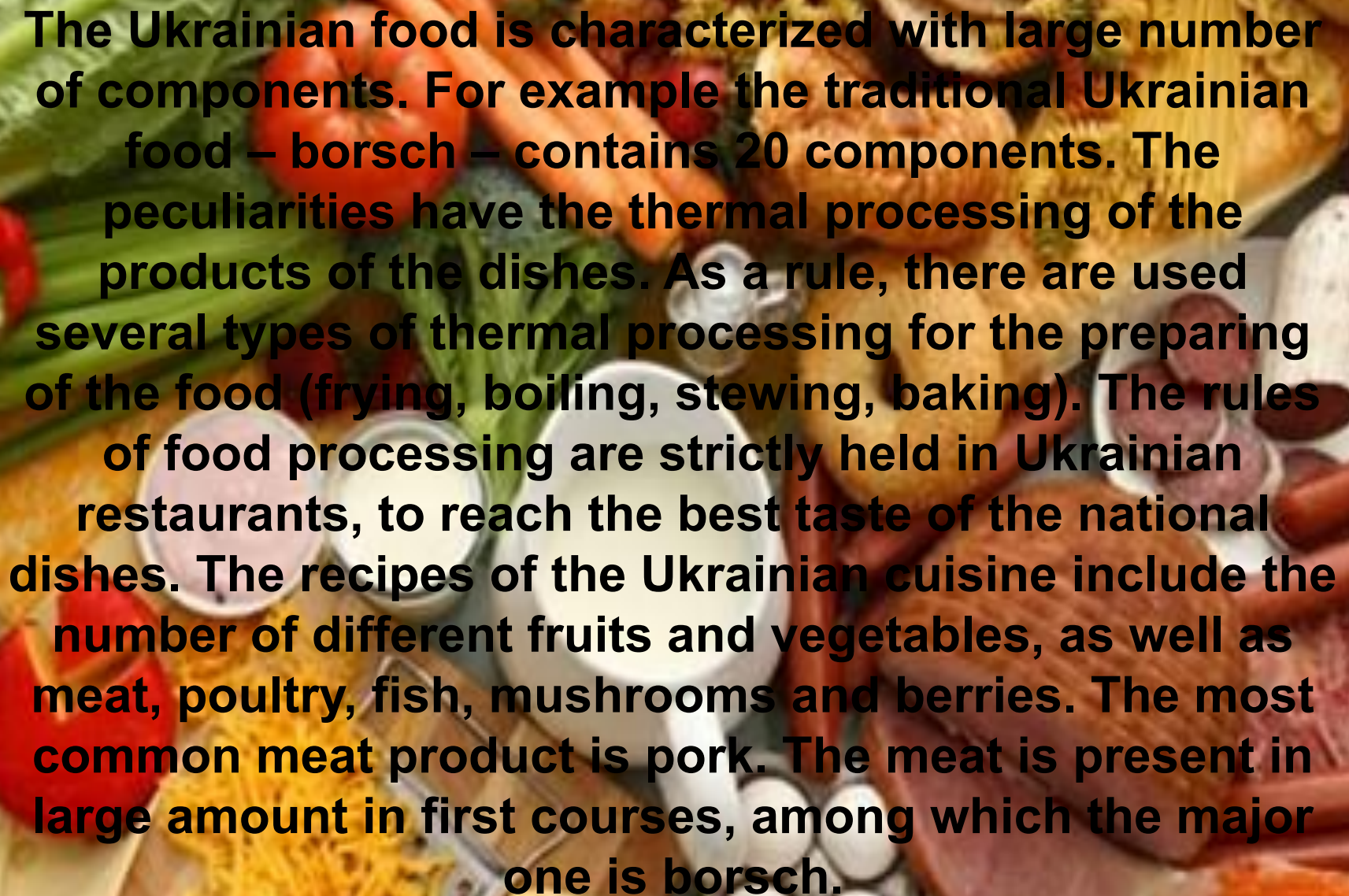




**Ukrainian
food**

Ukrainian food is one of the richest national cuisines. Its dishes are well known far away from Ukraine. And the Ukrainian recipes of the foods are very popular nowadays. Is anyone, who doesn't know the Ukrainian Borsch?



A collage of various food items including vegetables, meat, cheese, and eggs. The background is a dense arrangement of fresh produce like carrots, tomatoes, and leafy greens, alongside cooked meats, a carton of eggs, and various cheeses. The text is overlaid in a bold, black font.

The Ukrainian food is characterized with large number of components. For example the traditional Ukrainian food – borsch – contains 20 components. The peculiarities have the thermal processing of the products of the dishes. As a rule, there are used several types of thermal processing for the preparing of the food (frying, boiling, stewing, baking). The rules of food processing are strictly held in Ukrainian restaurants, to reach the best taste of the national dishes. The recipes of the Ukrainian cuisine include the number of different fruits and vegetables, as well as meat, poultry, fish, mushrooms and berries. The most common meat product is pork. The meat is present in large amount in first courses, among which the major one is borsch.

A close-up photograph of various fresh fruits including strawberries, grapes, and apples, with text overlaid. The background is a soft-focus arrangement of these fruits, with a prominent strawberry in the upper left and a bunch of purple grapes in the lower right.

Among the **traditional sweet foods** the most popular are uswars (stewed fruits) and jellied fruits. To prepare sweet dishes are used plums, apples, pears, apricots, cherries, red currants, strawberries, wild strawberries, raspberries, honey, nuts. Ukrainian cuisine was always famous for the big number of foods with fruits and berries, raised on the Ukrainian lands.

The very tasteful are dishes, which stewed in ceramic pots: roast meat, curds with sour cream, stewed cabbage, potatoes with meat and prunes.

Ukrainian cuisine has dozens thousands of food recipes, which are characterized with plane food cooking and high taste qualities. The modern national culinary art preserved and enriched the old good traditions.



Ukrainian borsch recipe





**Ukrainian Vareniki with potatoes
recipe**

A top-down view of a dark brown ceramic plate filled with numerous small, round, cooked dumplings (pelmeni). The dumplings are light yellowish-white, indicating they are boiled. They are arranged in a dense, somewhat circular pattern on the plate. The plate is set against a light green, textured background, possibly a woven placemat. The lighting is bright and even, highlighting the texture of the dumpling skins.

Pelmeni recipe

www.cookingfun.ru

A Napoleon cake, also known as a Mille-feuille, is a traditional French pastry. It consists of several layers of puff pastry separated by layers of cream. The cake is topped with a layer of almond flakes and fresh strawberries. In the background, there is a glass of strawberries and some green leaves.

Napoleon Cake recipe



Recipe of Homemade fried sausage



Delisious!

MADE BY:

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