

# GERMAN CUISINE

The cuisines of Germany varies from region to region. German cuisine is ancient, it originates from Roman times when the ancient Germans, the ancestors of the Germans lived on the territory of today's Germany. It should be noted that in German cuisine there is no unity, each region has its own characteristics. An abundance of original dishes of the local cuisine in the southern regions of Bavaria and Swabia



# MEAT DISHES

Pork is very popular in Germany. The average German consumes 84 kg of meat per year. Germany is famous for its sausages. It is believed that Germany produces more than 1500 different types of sausages.



# SAUSAGE

- It is believed that Germany produces about 1500 different varieties of sausage, and it is impossible to highlight any specific one, because every type of sausage is very tasty and worth of your attention. Any foodie will find something to his liking: smoked sausages, boiled sausages, etc.



# SOUR CABBAGE OR «SAUERKRAUT»

It is considered a national German dish, and its name is even used in English. The Germans are so fond of sauerkraut, that sometimes they call it “Krauts” as a joke.



# STRUDEL

- German traditional flour dish that is a roll with filling. Commonly thin dough is used. The filling can be various, but the most popular are apples and cherries.



# ROAST PORK KNUCKLE - "AYSBAYN".

- This dish is usually presented on a holiday table. By the way, the name means "ice leg", and there are two explanations for this. First, the shank is usually prepared in the winter for Christmas, but this time it is stored in frozen form. Secondly, its crust is shiny so that it becomes similar to ice.



# EINTOPF

- It is a thick soup, usually boiled in broth or water. It can be taken both as the first dish and the second. Its composition may be various. Usual components are the vegetables (carrots, cabbage, potatoes), legumes, pasta, meat, sausages and other meat products. Its name means "one pot," and according to a legend this dish appeared in a peasant family, where the hostess wanted to feed all the family members.



# BLACK FOREST CAKE

- It is a traditional German dessert that is a chocolate-cherry cake. It is a chocolate sponge cake which is soaked with cherry syrup and greased with cream. But sometimes the filling is thick curly mass like jelly.

