

UKRAINIAN cuisine



Room для готовит-дома.ru



Salo-salted pork fat with, or without garlic and pepper



**Borshch-cabbage and beets based soup,
usually with pork or beef meat, served with
sour-cream**



Pampushky-small baked breads, often buttered and topped with garlic and dill



Holubtsi-cabbage rolls stuffed with rice and minced meat



Varenyky-large stuffed dumplings, can be stuffed with potatoes, cottage cheese, curds, meat, berries, etc.



Nalysnyky-very thin pancakes



**Syrnyky-fried cheese pancakes,
usually served with sour cream,
honey, or jam**



**Holodets' or studen'-meat (beef, or pork)
aspic, prepared with garlic, onion, bay leaf
and black pepper**



Thank you for attention

