

GABRIELA

RESTAURANT OF CZECH CUISINE



Made by Iryna Bashynska



FIRST
COURSES

SOUPS

Czech soups interesting for its flavor. They are usually sweet and sour soup sauerkraut, in which necessarily add cumin, chopped onion and two or three apples; mushroom soup, soup with meatballs from the liver, vegetable soup with dumplings. Traditional can be attributed soup with sausage, bean, pea, potato, garlic soup "chesnick".





MAIN COURSES

Recipes for dumplings in Czech cuisine very much: potato dumplings, dumplings made from dry bread, dumplings with meat, hard cheese from raw potatoes and flour, and sweet dumplings with fruit (original). Fruit dumplings are made from different types of dough. Dumplings with plums make a very thin batter. Cook them in boiling water. And the finished dumplings sprinkled with grated cheese with sugar and butter, or poppy seeds

DUMPLINGS



Czechs love the sauces. A lot of them - cucumber, tomato, horseradish, dill, garlic, onion. The taste of the sauce depends on the quality of the original products. In the middle ages sauces were one of the favorite kinds of food. While the sauce was called IgA. The basis of this sauce served porridge that resulted from Browning the flour in the fat. It was diluted with water, wine and even beer, spices, roots.



SAUCES



DESERTS

Fragrant tubes of delicious dough, rolled in a mixture of sugar, vanilla sugar, nuts and cinnamon. Bake them on a special "spit" on an open fire. No holiday in Prague goes by without this delicacy. Typically, the tubes are hollow, but you can find options for toppings: whipped cream, plum, Apple jam, chocolate paste, cream.



TRDELNIK



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THANKS FOR YOUR VISIT!