

# Russian Cuisine

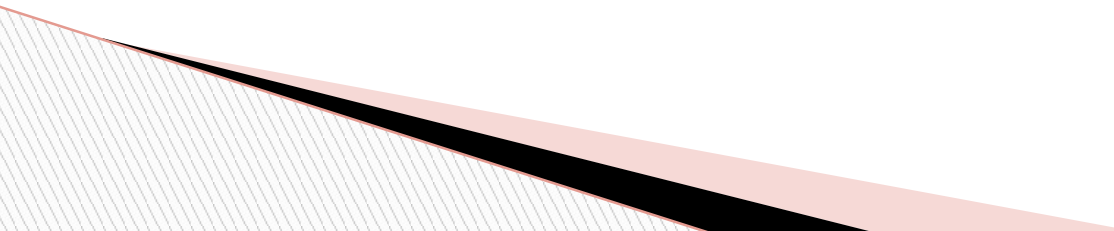
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Russian cuisine is popular around the world. The national Russian dishes are very diverse and have features depending on the region of the country. Russian cuisine also includes the national dishes of the former Soviet Union and borrowing from other national cuisines.



One of the popular dishes that Russian is often prepared - Solyanka



- Solyanka - Soup with meat, fish or mushroom broth with hot spices. Solyanka are of three types: meat, fish and mushroom.
  - Base sour salty-sharp because of the addition of components such as pickles, olives, capers, lemon, kvass, salted or pickled mushrooms. Solyanka combines ingredients and boiling (cabbage, sour cream), and rassolnik (pickles, cucumber pickle)
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- Origin of the word solyanka  
earlier in Russia this dish called selyanka . It was formed from the words of the selo (village). then it was called solyanka from the word soleniy (salty)



# The most popular meat is team solyanka.

## Ingredients:

- 2 l or beef bone broth
- 500 g boiled beef
- 3 sausages
- 300 g of ham or other smoked - the more varied are meat products, the tastier get solyanka
- 1 boiled beef kidney
- 1 canteen spoon of butter or vegetable oil
- 2 canteen Spoon tomato paste
- 2 onions
- 1 \ 2 cup sour cream
- 10 olives or olives
- 1 \ 2 lemon
- 2 large pickles salt, a few peas black pepper, bay leaf 1 canteen chopped parsley and dill.

**So, solyanka very tasty and satisfying dish, which is very loved not only in Russia, but also worldwide.**



(mushroom)



(fish)



(meat)



**PRESENTATION IS FINISHED!**



**THANK YOU FOR YOUR  
ATTENTION!**