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ГБОУ СПО КСУ №3

БЕЛОРУССКАЯ НАЦИОНАЛЬНАЯ КУХНЯ

BELARUSIAN NATIONAL
CUISINE

History

- Belarusian cuisine formed for centuries.
- Meat consumption in the old days was very low. It was popular, like the neighbors Ukrainians, salty bacon, which is salted, however, with the skin. Mushrooms are almost never salted or pickled, and dried, often after rubbing into flour.
- Unlike other Slavic cuisine is almost a complete lack of dairy foods and sweets. Sweets replaced with different soft drinks - as a dessert often serve different types of gelatinous jelly (oatmeal, berry), berry pies, pastries and various.

National cuisine

- A significant part of the national Belarusian cuisine make dishes from grated potatoes: potato pancakes, dumplings, witches, potato casseroles, drach.



- Popular soups: ear, jour, mushroom soup, pea soup, and others.



- Alcoholic beverages: vodka, hot drinks based on vodka and honey, Krambambulya and Krupnik.



- Baking - pancakes, biscuits, cakes, cookies.



Belarusian Kvass

