

# UKRAINIAN cuisine





# 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**

