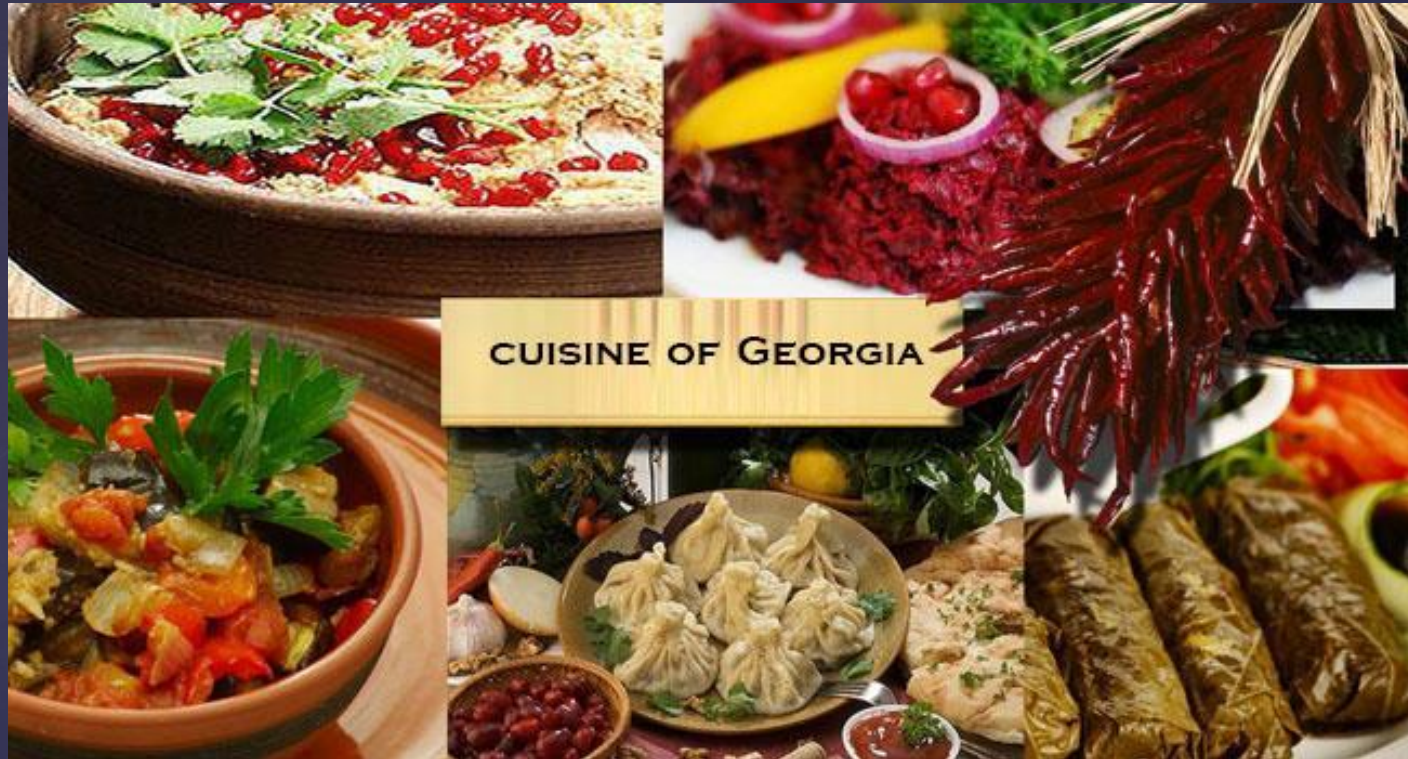


# National cuisine of Georgia



CUISINE OF GEORGIA

Speaking about Georgian cuisine, we can not help saying that the main differences between the cuisines of Western and Eastern Georgia are due to the different natural conditions of these two large areas. As a result, there was a difference in the use of some of the main products



The common features for both parts of Georgia is the consumption of wines and different greens - these are two compulsory meals included in any lunch. Greens are served at any time of the year for breakfast, lunch and dinner. This can be parsley, dill, wild garlic, leek, tarragon, mint, watercress, basil, savory, coriander, clove, saffron, etc.





In Western Georgia, bread and MCHADI are widely distributed - special tortillas from corn flour, which are baked on special clay frying pans - Ketsi. In some parts, the bread is made using CHUMIZ (a kind of millet) from which GOMI is cooked - a gruel mass used instead of bread with soups, meat and vegetable dishes. In East Georgia, they prefer SHOTI. - wheat bread from yeast dough Bread "Shoti" Bread "Mchadi"





Georgian soups differ from others in that they are almost completely devoid of vegetable thickening, but have a more dense consistency due to the addition of egg yolks or whole eggs. It is worthwhile to visit Georgia in order to taste the real Georgian soup HARCHO or HASH "Khash" "Soup kharcho"







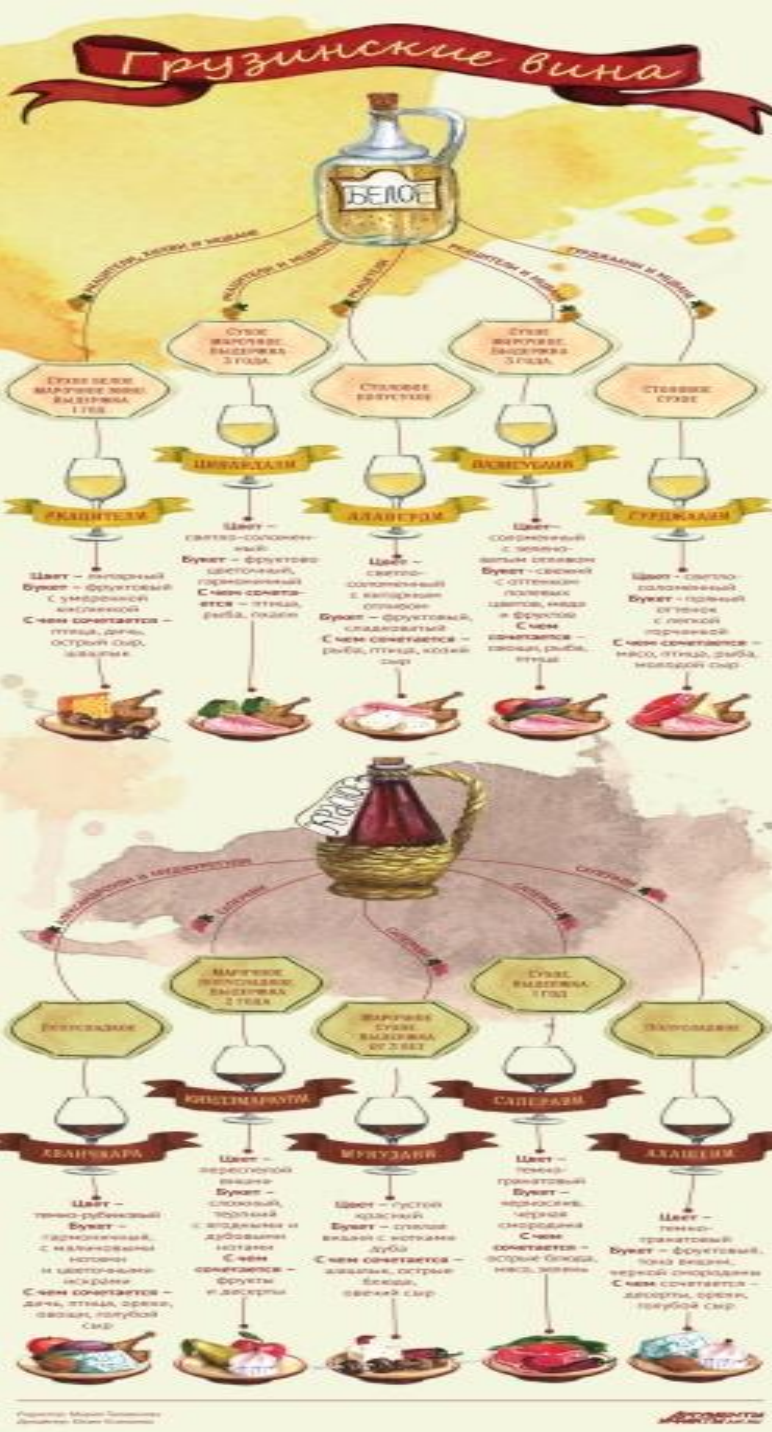
A peculiar "zest" of Georgian cuisine is nuts. Hazelnut, almonds, hazel, but more often walnuts - add to meat, vegetable dishes and even soups and sauces







□ Another distinctive feature of the Georgian table is the abundant use of cheeses. Basically it is cheese of brine type. In Georgia, cheeses are almost not used as snacks, but they cook with them hot dishes. The most common delicacy is hundreds of kinds of KHACHAPURI, ACMA - puff cakes, all kinds of cakes and candied fruits, the famous ChURCHHELA from thickened grape juice and nuts "Khachapuri" "Churchchela



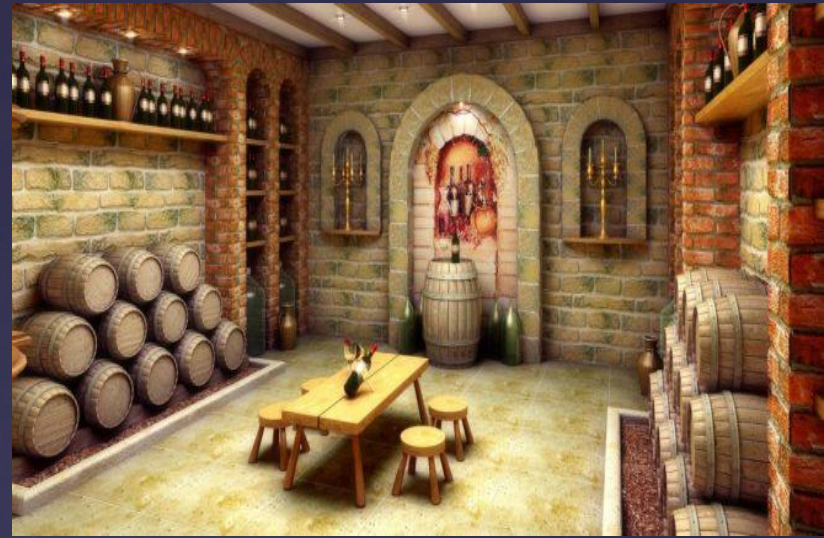
Wine is the pride of Georgia. Wine is respected here, and therefore do not abuse it. To drink a glass of wine before dinner, every Georgian considers his duty, and even on a holiday this drink flows like a river. The feast is controlled by the toastmaster. He should separately say a toast to each of those present without leaving the table for 5 hours. The last glass at the Georgian table must be drained to the bottom





□ Wine from Georgia is shipped to 40 countries.

□ In 2011, Georgia exported 18 million bottles of wine at 0.75 liters. The bulk of exports - 73% - fell to Ukraine, Kazakhstan and Belarus





# Popular restaurants of Georgia



**-Umami Asian Fusion**



**-Barbarestan**



# The End

- ▣ Nursultan Mukhamedali
- ▣ Ayan Belesuly



