

# ПРЕЗЕНТАЦІЯ НА ТЕМУ: "THE ITALIAN CUISINE"

Виконав учень 10-б класу

ОЗОШ №89

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Italian national cuisine can safely be called international, it is so popular in all corners of the world. The famous traditional Italian dishes are quite easy to prepare, have not only an exquisite taste, but also a festive appearance, and, in addition, include ingredients that are available in almost any country. At the same time, the presentation of Italian dishes is distinguished by an elegant simplicity that gives even an official event a touch of friendly and even family.





# THE MOST POPULAR DISHES





# PIZZA

A simple and tasty Italian dish in the form of an open tortilla, on which pieces of food are baked with sauce and cheese. Interestingly, in Italy, traditionally, the main ingredients of pizza were tomatoes and mozzarella.

Pizza dough was originally yeast from special flour. Size - nothing is limited, except for the imagination of the cook and the number of eaters. Pizza is served on a wooden board or plate. When eating, it is customary to use your hands, although in pizzerias you will certainly be served a fork and knife. Sometimes you can find pizzetta on the menu - a pizza designed for only one person, which does not require cutting.





# PASTA

The second, and perhaps the first most popular Italian dish is pasta, that is, pasta made from durum wheat. The most popular are:

spaghetti carbonara;

spaghetti bolognese;

fettuccine Alfredo.

Italian cuisine cannot be imagined without pasta. Pasta is boiled, baked, stuffed with minced meat or vegetables, poured over with various sauces and, of course, sprinkled with cheese. By the way, the classic pasta may seem a little raw to us, because it is cooked to the state of "al dente", that is, it remains a little firm.





# RISOTTO

In the main dishes of Italian cuisine, you should definitely include risotto - “little rice”, a dish from this cereal, which is cooked with constant stirring with a lot of broth or water. Like Spanish paella, risotto can include as additional ingredients: vegetables, mushrooms, fish, meat, seafood. Mandatory in the list is only cheese - Parmesan or another representative of hard varieties. It is served hot, and the “flowing”, but rather homogeneous consistency of this Italian second course is very important.





# LASAGNA

Lasagna can be attributed to pasta. It is thin sheets of pasta stuffed with various fillings and baked. The main role is played, of course, by cheese and bechamel sauce, otherwise rely on the chef's imagination.





# CAPONATA

Caponata is one of the classic Italian vegetable dishes. Main ingredients: eggplant, onion, celery, capers and olives.





# CIABATTA

Ciabatta (or other bread) is dried or fried and served with the same tomatoes and mozzarella or other toppings. Included in popular Italian dishes, especially in Italy itself.





Italian style coffee (also known as espresso) is made from a blend of coffee beans. Italy produces the largest amount of wine in the world and is both the largest exporter and consumer of wine. Very popular drinks are beer, limoncello, (a traditional lemon liqueur from Sicily and Southern Italy ) and others.