

Tradition Russian dishes

Hodgepodge

- One of the traditional dishes is hodgepodge. This delicious dish is cooked on a broth of meat, mushrooms, fish. Sour-salty foods must be added to the broth: cucumbers or mushrooms, olives, lemon, brine. Boiled or fried meat, corned beef, smoked meats or sausages are put into the meat broth.



Dumplings



- Classic dumplings are minced meat consisting of beef, lamb, pork, wrapped in unleavened dough made from flour, eggs and water. Ready dumplings are boiled in boiling salted water. Served with butter, mustard, mayonnaise or other seasonings. Many generations of Russians are familiar with the tradition of making dumplings with the whole family.



Russian pies

- Russian pies are baked mainly from unsweetened dough with various fillings - from meat and fish to fruit and cottage cheese. Cheesecakes, kulebyaki, pies, Easter cakes, shangi, wickets, kurniki - this is not a complete list of varieties of this dish. If you manage to try homemade pies, consider yourself lucky.

Pancakes

- This is the famous Russian food made from fried thin dough. Initially, pancakes were considered ritual food, prepared for Maslenitsa or for a wake. The round shape of pancakes symbolized the sun, as well as the circle of life, the cycle. Over time, the ritual meaning of pancakes was lost, they began to bake for any reason. Pancakes are served with honey, butter, jam.



Thank you for your attention !

