



German national cuisine

Finished: Student Groups C-11

German cuisine



In the world of Germany is famous not only for its sturdy and prestigious cars, but also unusual cuisine.

Regional features

- In German cuisine is no unity, each region has its own peculiarities.
- Abundance of original dishes local cuisine in different southern regions of Bavaria and Swabia.



Regions



- In food Germans hitherto saved some territorial differences related to agriculture and climate features.

Features regions

- Pork with beans and potatoes, lard, fatty bean soup, rye bread - regular dishes in one area.
- Flour dishes, especially noodles, dumplings, common in the south.



Features regions



- **Population central regions loves potatoes in all forms: boiled, fried, as dumplings in soups.**

Features regions

- In another often eat porridge and cakes from buckwheat and flour; traditional sweet dishes - soups and jelly berries.



Traditional German cuisine

- Germans appreciate the customs and follow them religiously. Tradition they love, and their great variety, although most likely local than national origin.



By tradition, the Germans sit at the dinner table at least five times a day.



Breakfast

- A traditional German breakfast consists of breads or muffins with jam or honey, sausage or ham, cheese and fruit, boiled eggs, yogurt, cottage cheese, cereals, tea or coffee.



Traditional dinner

- **Lunch consists of several courses. Initially, snacks, then soup, main dish (potatoes, meat, vegetables), a side dish, and dessert completes the meal.**



Dinner

For dinner, which accounts for 5-6 pm, usually served cold dishes.



Meat

- **Pork and beef are the main varieties of meat consumed in Germany. Especially popular in Germany pork. The average German consumes 84 kilograms of meat a year? Believed that Germany produces more than 1,500 different kinds of sausages.**



Vegetables



■ **Vegetables used in the composition of thick soups, purees or boiled as a side dish. The greatest spread in Germany got potatoes, carrots, spinach, peas, beans and a variety of cabbage, but this German cuisine often used different varieties of lettuce, tomatoes and cucumbers.**





Drinks





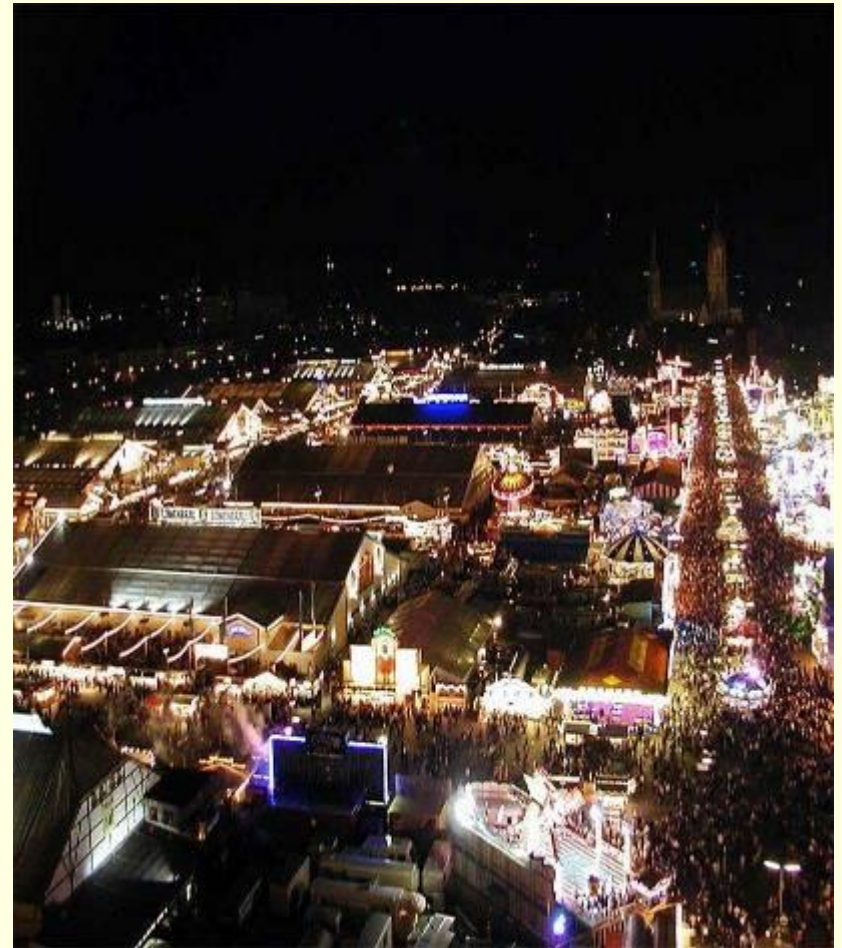
Beer

German national drink - beer. This ancient drink even dedicated festival held annually in the fall, Oktoberfest.



Oktoberfest

- **Oktoberfest - the largest folk festival in the world. It attracts every year about 6 million visitors coming to Munich from all parts of Bavaria and Germany as well as from other countries.**



Oktoberfest



- **Festival is held in mid-September - early October Meadow Teresa - in the center of Munich, close to the main railway station. Its duration is on average 16 days.**
- **Celebration features a large number of beer tents and a variety of attractions.**

Coffee

- Coffee is served not only for breakfast, but in the second half of the day with dessert.



Wine

- Living in the south and south-west of Germany the Germans are very respectful to blame.



Bread

- In Germany there are about 300-600 different varieties of bread. The importance of bread in German cuisine and suggest words like Abendbrot (dinner, literally "evening bread") and Brotzeit (appetizer, literally "bread time"). in Ulm there is the Museum of Bread, where visitors can learn about the history and technology of baking.



Desserts



The present shocking sight and taste German desserts and pastries





- **A sweet popular fruit salads, chopped fruits that are sprinkled with powdered sugar and pour fruit sauces or syrups (serves them badly chilled);**
- **Compotes, jellies, gels, mousses, puddings with various fruit sauces, ice cream, fruit, and certainly natural coffee with milk.**



Baking:

- Apple Strudel - truly national pride Germany
- Pies and cakes generally countless.



- Since then, in the 1920s, first appeared in the country foreign cafe - ice cream parlor, a popular dessert in Germany was the ice cream.

