

Georgian food.



history

- Georgian cuisine is an integral part of the country. The Georgian cuisine recipes are based on contrast of spicy and hot. Widely used vegetables, as in a separate dishes, or as an addition to meat dishes.
- There is a distinction between the traditional cuisines of the Western and Eastern Georgia. For Western Georgia typical eating bread made from cornmeal mchadi. To the East is more widespread use of wheat bread. In addition, in Western Georgia, a large part of the meat diet is the home bird. Fish dishes are not distributed on the entire territory of Georgia, except the regions located along the rivers.



- The history of Georgian wines

Wines , main national pride of Georgian wine. For winemaking here, the nature has created all conditions - mountain relief, with abundance of sun, rich soil and sufficient rainfall in the main winemaking regions. The Georgian people cultivate the best varieties of grapes. Jan Голдхеймер in his book «a Brief dictionary of drinks» describes up to 40 species of Georgian wine. Among them such well-known wines, as «Tsinandali (white)», «Gurjaani», «Khvanchkara», " Kindzmarauli " (red) and other

As a strong alcoholic drink in Georgia spread of Chach.



Snacks

Ajapsandali from appetizers are most popular:

Adzhapsandali - stew of eggplants, tomatoes, green pepper, onion and other vegetables

Eggplants prepared with nuts and garlic

Cheese in Georgia

- cheese in Georgia - one of the most common dishes. It is used as a separate snack or as an ingredient in many dishes, from Gomi to famous «khachapuri». By the way, «khachapuri» Georgia is prepared with all sorts of fillings (such as рачинские khachapuri with beans «lobiani», puff pies like Adjara «achma»