

Italian cuisine

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Friuli-Venezia Giulia



MONTASIO CHEESE



- The majority of the eastern regional dishes are heavily influenced by Austrian, Hungarian, Slovene and Croatian cuisines: typical dishes include Istrian Stew (soup of beans, sauerkraut, potatoes, bacon and spare ribs), Vienna sausages, goulash, apple strudel, gugelhupf. Pork can be spicy and is often prepared over an open hearth called a fogolar

Gnocchi



- Gnocchi is a small dumpling. In fact, the word gnocchi in Italian means "lump". Gnocchi is most often made with potatoes, though it can also be made from flour, squash, cheese or even polenta. Gnocchi is served much in the same manner as pasta, with sauce or some butter and sage or parmesan cheese.

Venetian cuisine

- Venice and many surrounding parts of Veneto are known for risotto, a dish whose ingredients can highly vary upon different areas, as fish and seafood being added closer to the coast and pumpkin, asparagus, radicchio and frogs' legs appearing further away from the Adriatic.



POLENTA



- MADE FROM FINELY GROUND MAIZE MEAL, POLENTA IS A TRADITIONAL, RURAL

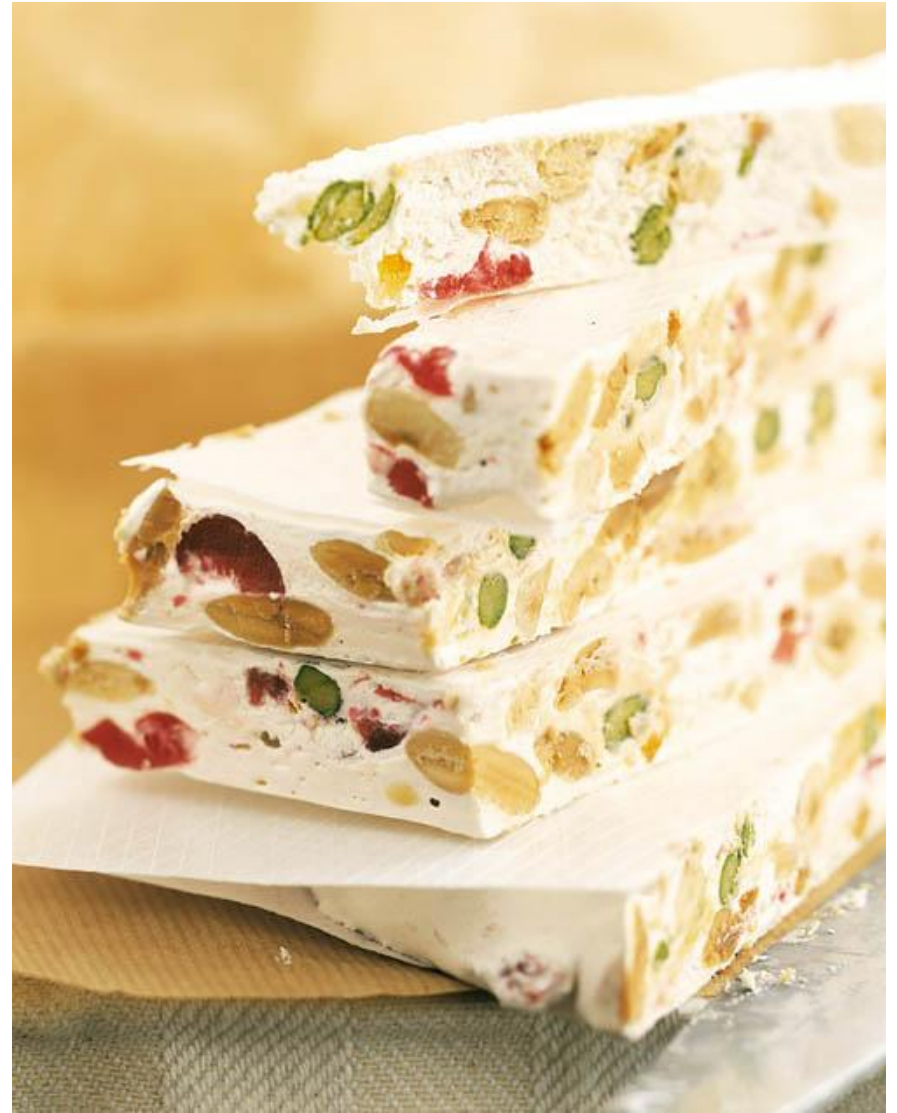


Tiramisu



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- Regional desserts include tiramisu (made of biscuits dipped in coffee, layered with a whipped mixture of egg yolks and mascarpone, and flavored with liquor and cocoa)



• *baicoli (biscuits made with butter and vanilla)
and nougat.*

Lombardy

- The regional cuisine of Lombardy is heavily based upon ingredients like maize, rice, beef, pork, butter, and lard. Rice dishes are very popular in this region, often found in soups as well as risotto.
- Other regional specialities include cassoeula (a typical winter dish prepared with cabbage and pork)
- Regional desserts include the famous panettone Christmas cake (sweet bread with candied orange, citron, and lemon zest, as well as raisins, which are added dry and not soaked).



Finally Piedmont is one of the Italian capital of pastry and chocolate in particular, with products like Nutella, gianduiotto and marron glacé that are famous worldwide.



Emilia-Romagna

- Emilia-Romagna is known for its egg and filled pasta made with soft wheat flour. Bologna is notable for pasta dishes like tortellini, lasagne, gramigna and tagliatelle which are found also in many other parts of the region in different declinations.
- Regional desserts include zuppa inglese (custard-based dessert made with sponge cake and Alchermes liqueur) and pampepato (Christmas cake made with pepper, chocolate, spices, and almonds).



Cappelletti



Zuppa inglese



Pampepato



Neapolitan cuisine



- Campania extensively produces tomatoes, peppers, spring onions, potatoes, artichokes, fennel, lemons and oranges which all take on the flavor of volcanic soil.
- Originating in Neapolitan cuisine, pizza has become popular in many different parts of the world. Pizza is an oven-baked, flat, disc-shaped bread typically topped with a tomato sauce, cheese (usually mozzarella) and various toppings depending on the culture. Since the original pizza, several other types of pizzas have evolved.

The
End

Ponomarenko