



*Food traditions in different countries.  
Traditional German food.*

# Food

- ❑ *Most countries and regions in the world have their own particular cuisine. Different types of cuisines involve certain cooking practices, local ingredients, and a combination of spices.*
- ❑ *There are hundreds of different cuisines in the world. Famous cuisines of the world include French, Italian, Indian and Chinese. I want to tell you about one of them.*



# *The main factors about food in Germany*

- ❑ *Germany is famous not only for its good quality of cars, but also the unusual cuisine.*
- ❑ *A traditional German breakfast consists of bread or muffins with jam or honey, sausage or ham, cheese and fruit, boiled eggs, yogurt, cottage cheese, tea or coffee. Dinner consists of several dishes: At first snacks are served, then soup, then main dish (potatoes, meat, vegetables), then side dish and the last one is dessert. At the dinner, which begins at 5 or 6 p.m., cold meal is usually served.*
- ❑ *Meat Pork and beef are the main varieties of meat, which are eaten in Germany. The main vegetables in this country are potatoes, carrots, beans, salad, tomatoes, cucumbers and cabbage. The national German beverage is beer.*
- ❑ *Baking : Apple Strudel is a real national pride of Germany There are also countless pies and cakes in this country.*

# *Traditional German food*

## **1. Bratwurst (Grilled Sausage)**

*-Bratwurst is sausages made with ground pork, veal, or beef. The sausages are then pan-fried or roasted until they are crispy.*

## **2. Schnitzel (Breaded Cutlet)**

*-A schnitzel is a thin piece of meat pounded into a flat slice. You then bread the meat before frying it. You can eat deep-fried or pan-fried schnitzel.*

## **3. Brezeln (Pretzel)**

*-It is a pastry made of wheat dough that you then tie into a knot. German pretzels are soft and baked.*

## **4. Braised Cabbage**

*-In Germany, cabbage is often combined with broth and vegetables to add flavor.*

## **5. Potato Dumplings**

*-Potatoes serve as the base of the dumplings, but you can include any seasoning and croutons you like. The dumplings are then boiled.*



# *In conclusion:*

- *The history of German cuisine shows that it appeared recently in 1948. But despite this, she blossomed. Modern German cuisine has thousands of different recipes that are being improved!!!*



the dish is in  
the process  
of cooking

the dish is  
served!!!



Thanks for you attention!

