1. ***Переведите текст на русский язык***

**Russian cuisine**

Russian cuisine is rich and varied. There is a big choice of appetizers, soups, hot and dessert dishes. Soup makes an important part of Russian meal. The traditional Russian soups are shchee, borsch, rassolnik, meat and fish solyanka, ukha, mushroom soup and soup in season – okroshka and cold beetroot soup. No two recipes are the same for borsch and shchee. Pelmeni is another specialty of Russian cookery. Nowadays there is a great number of recipes and verities of them. Russian cooking makes greater and more varied use of mushrooms than any other cuisine in the world. They are eaten raw, dressed with herbs, cooked into soups and pies, baked with cream. The other decoration of the Russian table is fish. It is serveв hot and cold, cold, in aspic or stuffed, fried, marinated and the like. And, of course, soft, pressed and red caviar is the hit of every festive table. The English ward “porridge” is no good for translating kasha, which covers almost all ways of cooking all grains in water, milk, stock and cream. The simplest and traditional way to serve Russian kasha is with plenty of good butter. There is also a large variety of milk products that are used in cooking. Such as granulated cream cheese tvorog, thick sour cream smetana and several types of sour-milk products of the yoghourt type. Russian cuisine is famouse for its pies, such as rasstegai, kulebyaka, vatrushki, krendeli, boubliki, baranki, sooshki, koolich. As for drinks, Russian cuisine offers you its original beverages: kvas and zbiten and a lot of different fruit and berry beverages.

Russian people are very hospitable and generous at the table. They invite everyone who enters their house to eat with them.

According to Russian tradition, a meal begins with the appetizers, for example a variety of salted, fermented and pickled cucumbers, cabbage and mushrooms, also soaked apples and cowberry to be followed by cold dishes. Also popular are soaked cranberry and marinated garlic. Vinaigrette, a Russian-style salad, is based on boiled beetroot diced. To this are added boiled carrots and potatoes, salted cucumbers, finely chopped onions and sauerkraut. The salad is dressed with mayonnaise or sunflower oil. Many Russian desserts are prepared with fruits and berries, for example, baked apples with vanilla and vodka sauce or apples baked with honey. Pancakes (blini) are a popular hot dish in Russia. They are made of wheat, buckwheat or millet and served with black and red caviar, cream butter, lightly-salted fish and sour cream. Pancakes come not only as appetizers but also as desserts with strawberries, jams or honey.

***2.* *Найдите русские эквиваленты к следующим английским выражениям:***

Many types of cutting, with the head left on, was either French or French-trained, cut into strips, to make minced meat, in aspic, thick sour cream, yeast dough rolls, filled with curds, knot-shaped bread, water-fermented by yeast, a sign of respect, a typical trait of character.

***3. Найдите английские эквиваленты к следующим русским выражениям:***

Соленые, квашеные и маринованные огурцы; моченые яблоки; характерная черта; приправленный майонезом; мелко порезанный лук; сделать блюдо более красивым и ароматным; нежный вкус; чем больше слоев и ингредиентов, тем вкуснее блюдо.

**Срок выполнения задания-до следующего занятия**

**abramova.ludmila@gmail.com**