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**Caucasian cuisine**

Traditional Caucasian cuisine is one of the oldest and most varied cuisines in the world. It knows a variety of dishes and is the most varied in the Caucasus, to which the climatic diversity of agricultural products contributes.

It is also justified by the different regional preferences. Thus is preferred in Western Caucasus spicy food, in Eastern Caucasus rather mild. Western Caucasians also prefer pork, while Eastern Caucasians traditionally prefer beef or mutton.

Georgia's cuisine was considered the haute cuisine of Soviet cuisine, as it is characterized above all by its quality and regional variety. Such a kitchen in itself offers sometimes scurries, so there are for example some fish only on a river.

The Georgian cuisine captivates by freshness and intensity, it is unadulterated, natural and healthy. Their ingredients are exceptionally diverse and varied, favored by the luxury of being able to harvest herbs and fresh vegetables three quarters of the year.

The more important the guest, the more traditional the table. Georgian cuisine has a variety of its own dishes, especially refined starters made from cooked vegetables, herbs such as fresh coriander and peppermint, walnut and garlic. But also very specially prepared meat of beef, lamb, pig and kids, always with the accent on its natural own taste.

Generally, meat plays a major role in Georgian cuisine; each region prefers its own variety of meat. Dishes made of pig, beef or hammel enjoy great popularity. There are also deer, mountain goats, hares, rabbits, quails and pheasants. The taste difference within Georgia is also evident in terms of the most cultivated and most consumed cereals of the respective region. In western Georgia, corn dominates, whereas in eastern Georgia, wheat is mainly grown and consumed.

Typical appetizers are stuffed eggplant with walnut paste (badrijani) and air-dried beef (basturma).

Typical and supra-regional main dishes are mainly shashlik (Mzwadi), chicken stew with tomato onion sauce (Chachochbili), and hammel stew with eggplant (Chanachi). In addition, there is walnut sauce (baji), mirabelle sauce (tkemali), a typical tomato sauce (sasebela) and various very sharp peperone pastes (adjka).

Some desserts are served as desserts, including a popular Georgian candy called Churchchela, where hazelnut or walnut seeds are tied onto a leash and dipped in grape juice, which is thickened with corn and wheat flour until a thin layer is placed over the nuts. A kind of pudding called Pelamuschi, which is particularly popular in Kartli and Western Georgia, is added. Pelamuschi is made from grape juice cooked with corn flour and has the already described consistency of a pudding after cooling.

Common are dough bags with minced meat filling (quinkali), baked cheese bread (chatschapuri) or a red bean soup (lobio). In addition, the maize bread (Mschadi) typical of Western Georgia, which is prepared with sulguni (a cheese variety from the region of Mingrelia), as well as other bread varieties, is eaten. Other cheeses are Imeruli (cheese from the Imereti region) and Guda (cheese from the mountains); Cheese is often served as a main dish.

The taste notes of the individual dishes unfold especially under the open sky. In any case, the traditional light Georgian country wine belongs to the perfect enjoyment.

The wine has a special significance in Georgia and just as important is the bread on the Georgian table. In the countryside still usually baked by themselves in the typical round teaching furnaces ("clay") often also from own grain, he is highly appreciated.

The Georgian cuisine has mainly traditional drinks, such as Georgian wine, sparkling wine, brandy and Chacha, a pomace fire. The feast table is guided by a Tamadag who makes artful drinking sausages during the meal. After each saying, the glass is completely emptied and refitted. Those who do not want to drink anymore show this by letting the full glass stand. Against the hangover in the morning is drunk Chaschi, a strong broth of panties with lots of garlic.

the skin Cuisine-изысканная spontaneously

skurril-необычное, странное

the walnut paste-паста их грецких орехов

Dough pockets - any other doughnut,

The Kids козлёнок

mucky stoves-глиняные печи

Tresterbrand-водка из виноградного жмыха

**Срок выполнения задания-до следующего занятия**

**abramova.ludmila@gmail.com**