



# Top 5 dishes around the world

Italy, Russia, France, England, Greece



Italy



## What is pizza?

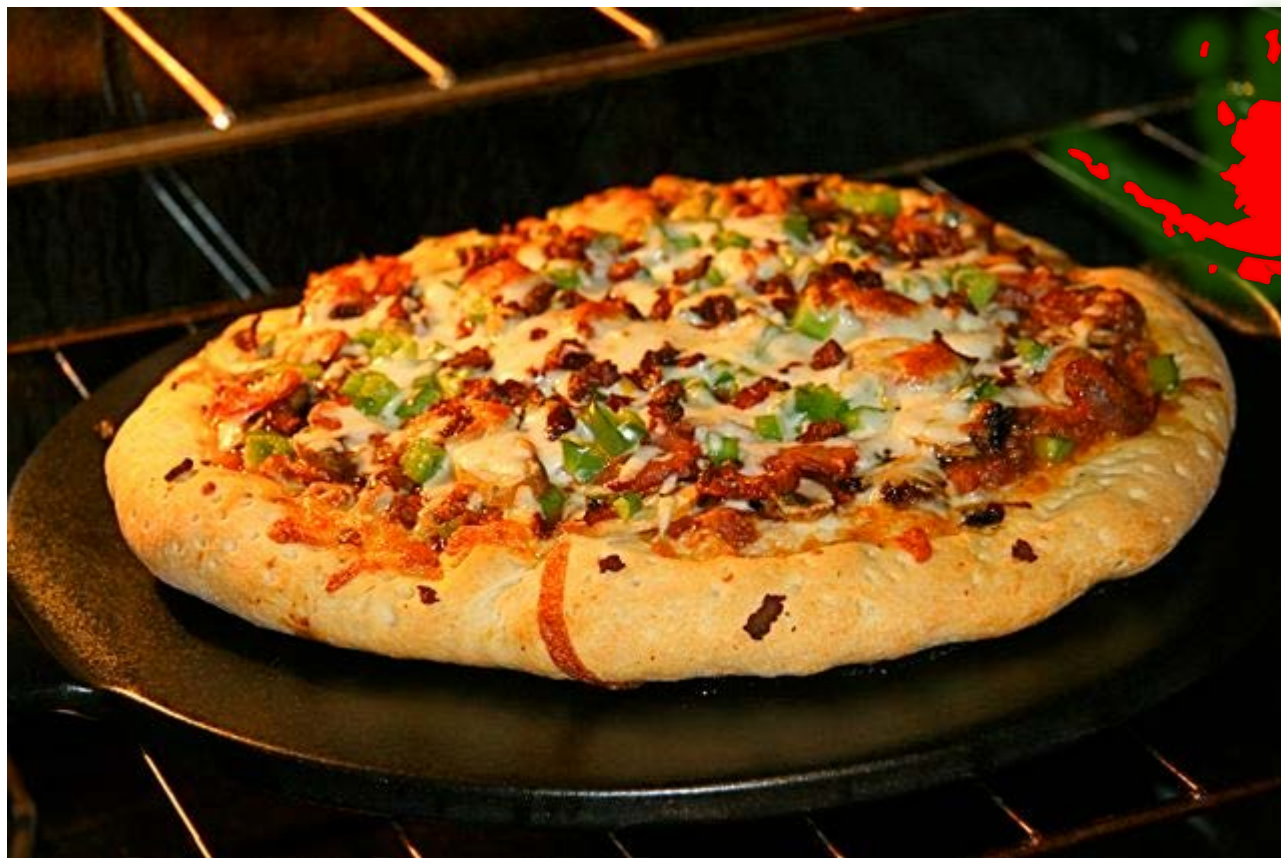
*Pizza* is a food consisting of baked dough and a mix of vegetables or sausages. There are two basic kinds of pizza, Italian and Canadian. The Italian pizza is thin and usually uses a limited number of materials and is small in size. The Canadian is a thick pizza and usually has a plurality of materials.





Italian pizza

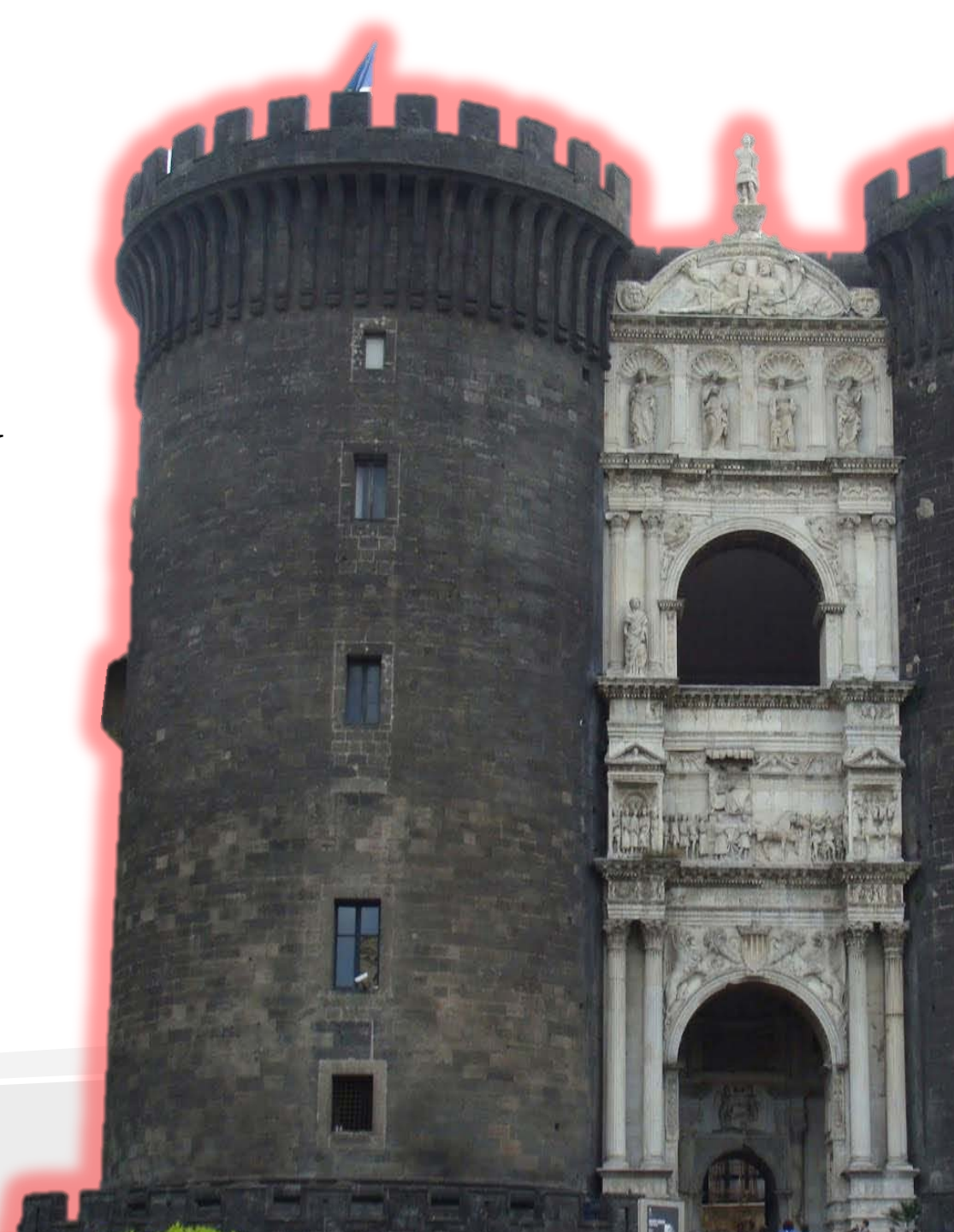




Canadian pizza

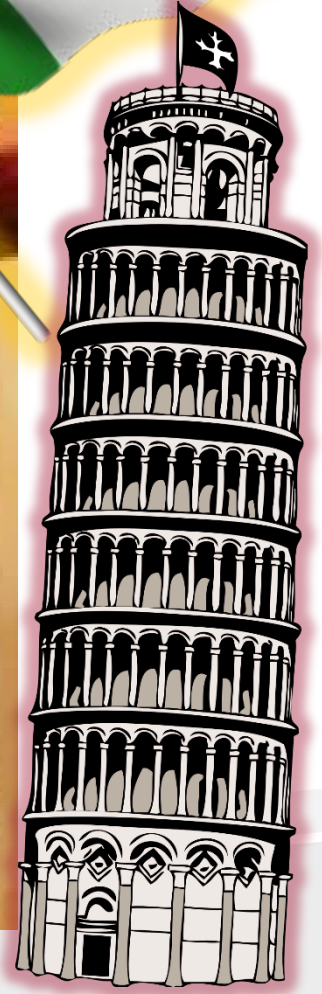
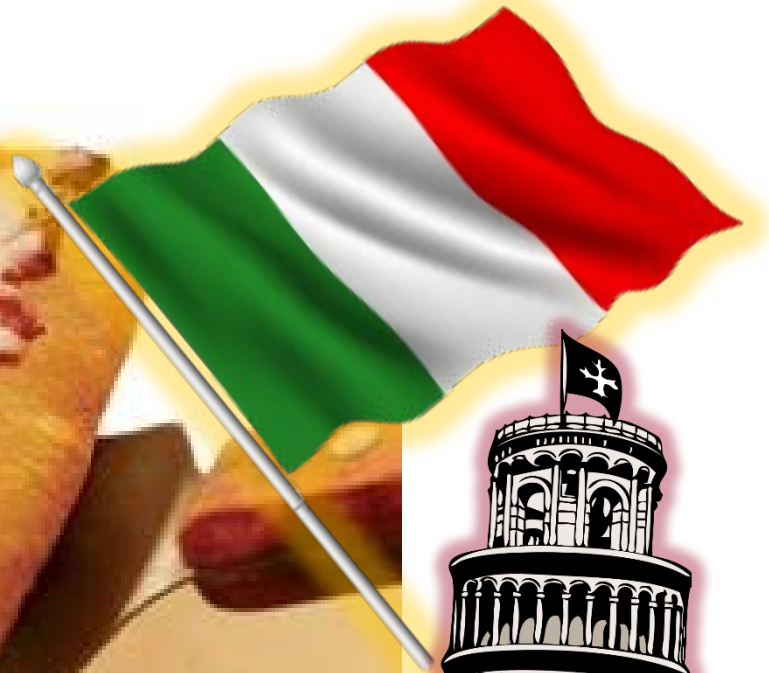
## History of pizza!!!!

The word “pizza” already appeared in the 16th century in Naples. Today, along with pasta is considered typical Italian food. The government protects the traditional Italian pizza.

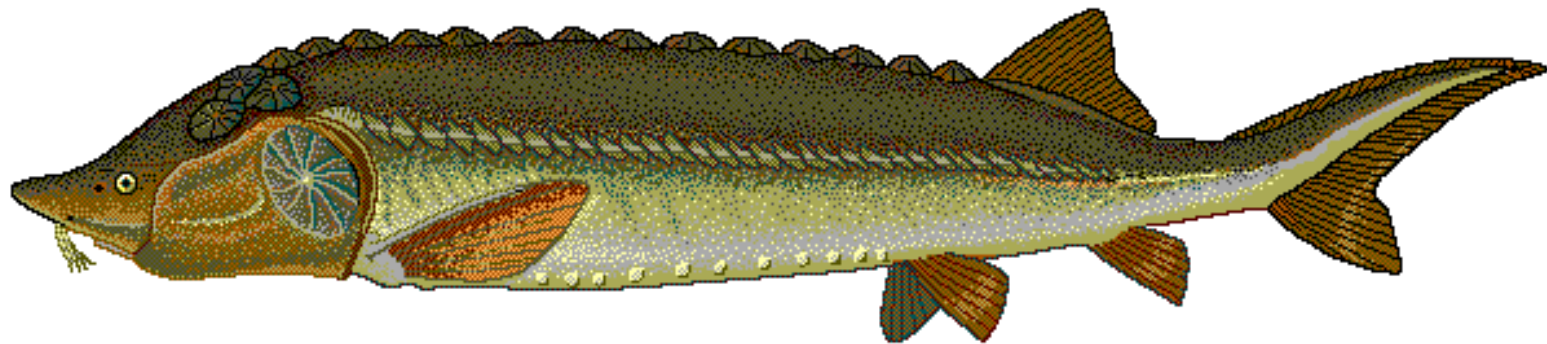


Certainly, recent studies indicate that the pizza probably owes its shape to the Persians, who in their campaigns baked bread in their round shields. But the idea of pizza appeared in Ancient Greece where the food is called placenta and in Byzantine years as a pie.





 Russia



## Caviar

Deriving from the Turkish "havyar", or Arab "Khavyar", *caviar* is a pickled egg from the rare sturgeon fish of the Black Sea. It is perhaps the most expensive dish in the world and it has become a symbol of prestige and social status. Caviar consisting of tiny shiny pearls is designated as "the black gold of taste."



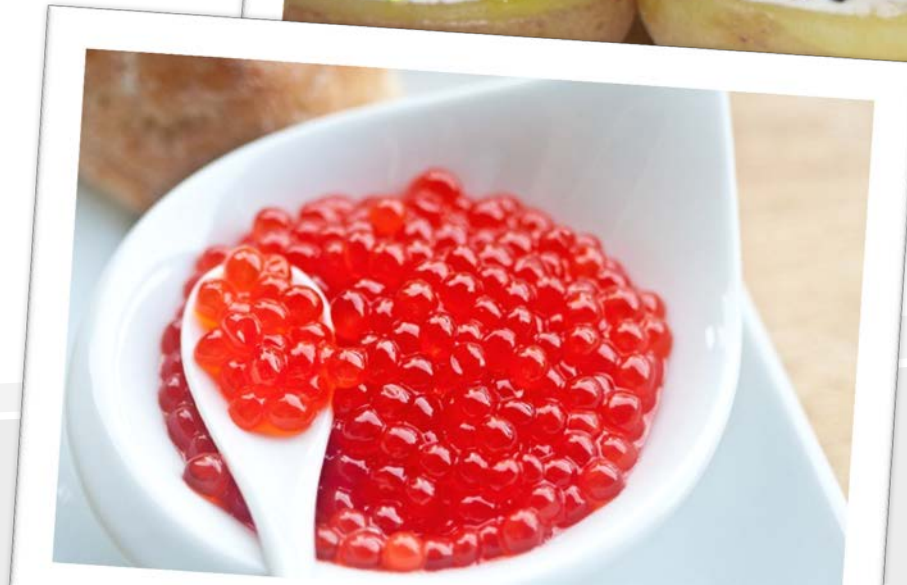
## History of Caviar....

*Caviar* has been known since ancient times and especially to the ancient Greeks. Herodotus and Strabo loved the astonishing taste of caviar. As mentioned by Archestratos, a great gastronomist of antiquity, the ancient Greeks had a particular weakness in the eggs of sturgeon.





But the spread of caviar all over Europe started in the last years of tsarist Russia, when it was included in the official tsarist meals. Note that at that time, because the Islamic and the Jewish religion forbade eating fish without scales essentially sturgeon, fishing and all trade of produced caviar passed to the Russians and Greeks.





One of the most important of these was the Greek national benefactor John Varvakis, who won the favor of the Empress Catherine and he settled in the Caspian city of Astrakhan where he engaged in processing and manufacturing caviar, creating there a large factory. In a very short time, caviar dominated in the markets of the Ottoman Empire, Persia and Egypt.





 France



Coq au vin


*Coq au vin* is a French dish of chicken braised with wine, lardons, mushrooms, and optionally garlic.



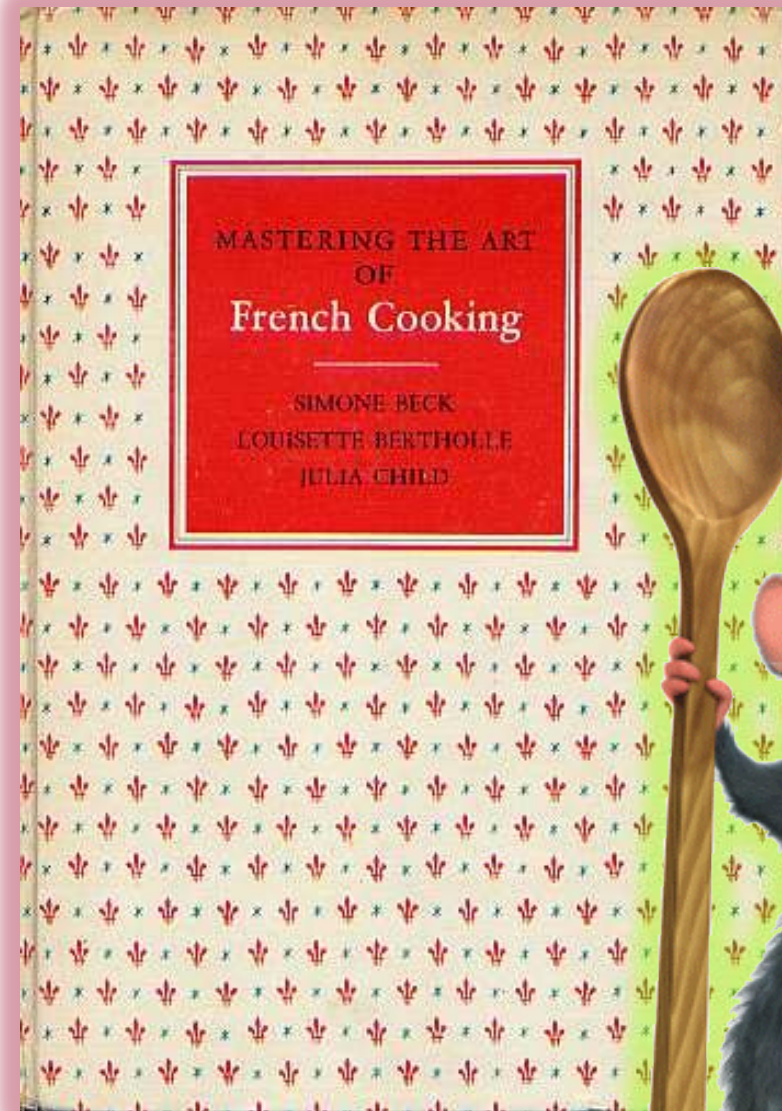


Various legends trace coq au vin to ancient Gaul and Julius Caesar, but the recipe was not documented until the early 20th century. A similar recipe, *poulet au vin blanc* appeared in an 1864 cookbook.





Julia Child showed *coq au vin* in her 1961 cookbook *Mastering the Art of French Cooking*, and she prepared it on the PBS cooking show *The French Chef*. This exposure helped to increase the popularity of the dish in the United States, and *coq au vin* became a children's dish.








*Ratatouille*

another traditional French recipe



Bon  
Appétit 



 England



## Pork pie

A *pork pie* is a traditional British cold meat pie. It consists of roughly chopped pork and pork jelly sealed in a hot water crust pastry. It is normally eaten as a snack or with a salad.



## Melton Mowbray pork pie

The *Melton Mowbray pork pie* is named after Melton Mowbray, a town in Leicestershire. Melton pies became popular because of fox hunters in the area in the late eighteenth century.





The meat of a Melton pie is grey in colour when cooked. The pie is made with a hand-formed crust, giving the pie a slightly irregular shape after baking.







# Battenberg cake



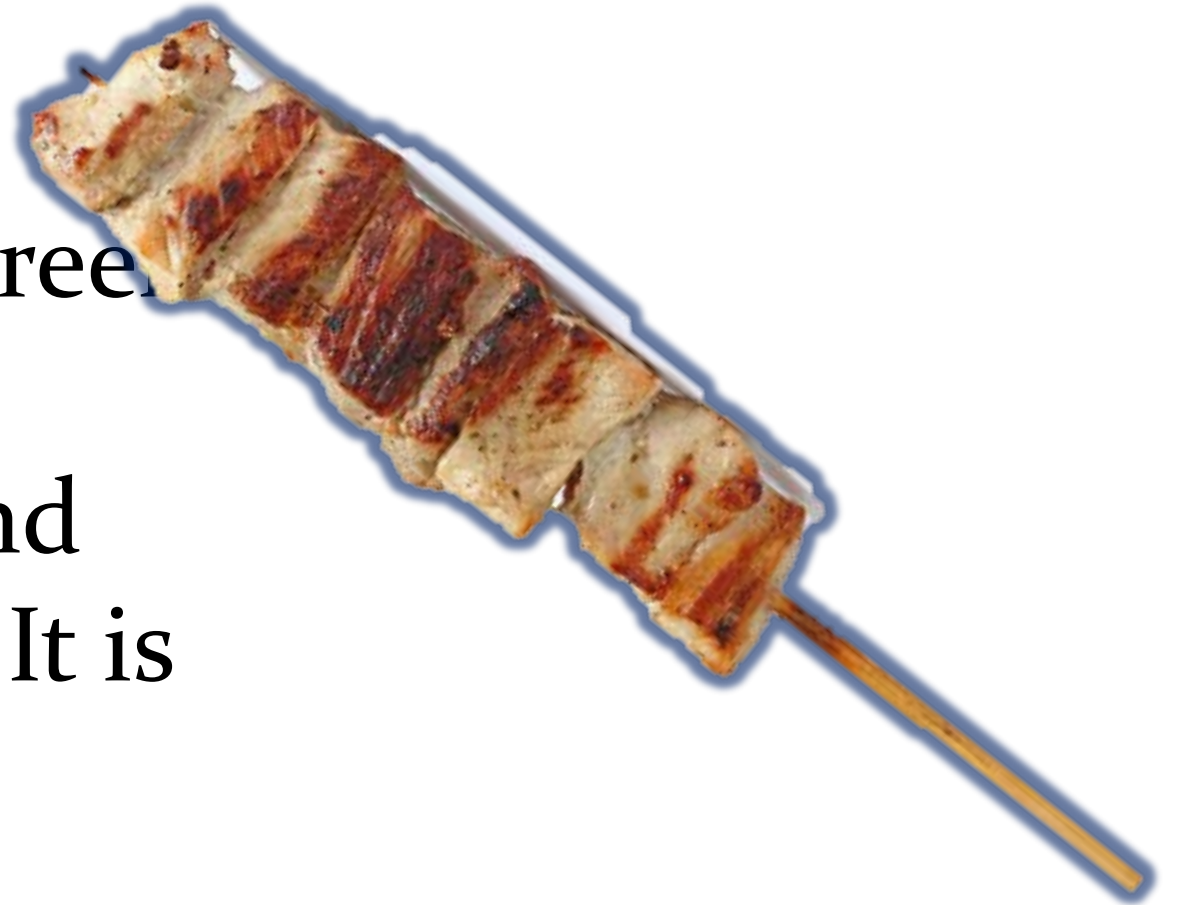


 Greece



# Souvlaki

*Souvlaki* is a popular Greek fast food consisting of small pieces of meat and sometimes vegetables. It is usually served in a pita sandwich with fried potatoes.



The recipe is known from Greek antiquity. There is the Athenaeus' reference to the Deipnosophistae project. In the cooking guide, it says that there is a dish called candaules and it was something similar to today's souvlaki, with pieces of grilled meat, pita and cheese.





*Souvlaki* is mentioned in Roman texts of the 1st century AD and later in Constantinople, where, after the fall, vendors were selling it in the streets along with fruit or vegetables. The word "kebab" is derived from the spit, which is derived from the Latin "Subulus".





**Kali**  **rexi**  
*Decidedly Greek ... Always Delicious*

*Decidedly Greek ... Always Delicious*

# The End

