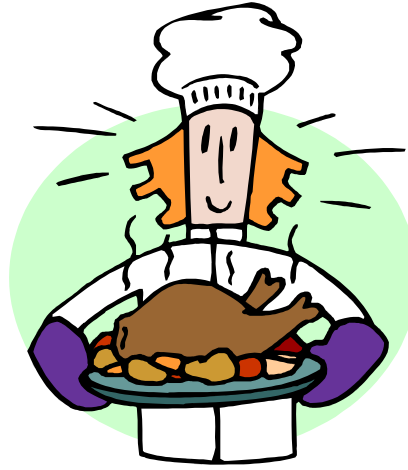

Our propose

Ukrainian dishes are very difference and delicious. If you are interesting in such information try to prepare these dishes



The best recipes of our grandmothers



Live not to eat, but eat to live.

Тел.: (03552) 51468

What Do You Know About Traditional Ukrainian Dishes?

The hospitality of the Ukrainian people is known all over the world. When a foreigner sets foot in Ukraine first he gets acquainted with our cookery-national dishes.

The most popular Ukrainian dishes :

borshch, varenyky,
pampushki ,
deruny, knydli, **Nalysnyky**,
kutya,
nalysnyky, kapusnyak,
tovchenyky and other.

The Recipes of My Grandmother

Varenyky

Vareniki are small pastries made from unleavened dough with a filling from berries, tvorog, cheese and other things. Varenyky are served boiled with sour cream, sugar and butter.

Ingredients

- Filling:.
- 500 g tvorog
- 2 ea eggs. · 50 g sugar
- Dough: · 300 g flour. · 1 ea egg. · 150 g water.

Method

Knead dough from water, eggs and flour (add more flour if needed) and roll out finely. Make rounds with a glass or a cup. Put the filling in the center of every round and pinch the opposite edges. Filling: Combine all the ingredients and run through a sieve. Cook in boiling lightly salted water until vareniki are on the surface. Serve with sugar and sour cream.

Galushki

Description

Galushki are a Ukrainian traditional dish. Galushki can be made from small pieces of dough or mincemeat. They are served with sour cream or different sauces.

Method

Whip butter, add an egg, grated white bread, finely chopped and knead thoroughly. Shape small balls and cook in boiling salted water.

Ingredients

- 500 g veal.
- 100 g butter.
- 1 ea egg.
- 100 g white bread.
- green parsley.

