

# National cuisine of the UK



Performed :  
Стрыгина Валерия

**Purpose :** find out what dishes belong to the national English cuisine, and find interesting examples and facts about it.

**Tasks:**

- get acquainted with the national cuisine of England;
- \* find out what features of the national cuisine there are in the British;\* learn what foods the British prefer;
- \* find out if English cuisine is popular in the modern world.

# British breakfast



- scrambled eggs of two or three eggs;
- two fatty fried sausages;
- a few slices of fat fried bacon with a crisp;



# British tea party «Five o'clock tea»



- take it between a light Breakfast and a late lunch, between three and five o'clock;
- be sure to put on the table high-quality trays, teapots, porcelain cups and saucers, special covers for teapots, small strainers, sugar bowls ;

# British tea party «Five o'clock tea»



- served baked goods: muffins, cookies, pudding;

\* you need to understand the varieties of tea and be able to choose only the best of them; \* several types of tea are served at the same time; black tea will go well with green or red tea.

# British lunch



The main dish is meat or poultry, fried or stewed over low heat in a saucepan, with a side dish of potatoes or other vegetables.

The second dish of pudding. It is a pastry in the form of a pie or cake with fruit filling or bread pudding.



# English dinner



- first course - it can be fish, meat or vegetable soup;
- second course-fish or meat, possibly roast beef, and a lot of vegetables.
  - for dessert, fruitcake.

## National dish

Cumberland sausages-they are usually very long (up to 50 cm) and are sold twisted into a flat round coil.





## National dish

Parma - a variation of chicken with Parmesan cheese, invented in northern England.



Eccles cake – small, round pie, filled with currants.



## National dis

Pudding-dessert from eggs,  
sugar, milk and flour  
or biscuits.



Simnel-fruit the pie-  
covered almond paste.



## National dis

Yarg -is a semi hard  
cow cheese with  
a clear mesh veins.



Cucumber sandwich–  
cucumber slices  
between two pieces  
white bread, thin  
buttered.





# Conclusion:

1) traditional English cuisine is strongly influenced by the changeable and temperate climate of the country. 2) British food boasts an appetizing variety of dishes and combines all the advantages of different culinary traditions around the world. 3) British cuisine has not lost the features of English originality, English conservatism, tradition.



**Thank you for listening.**