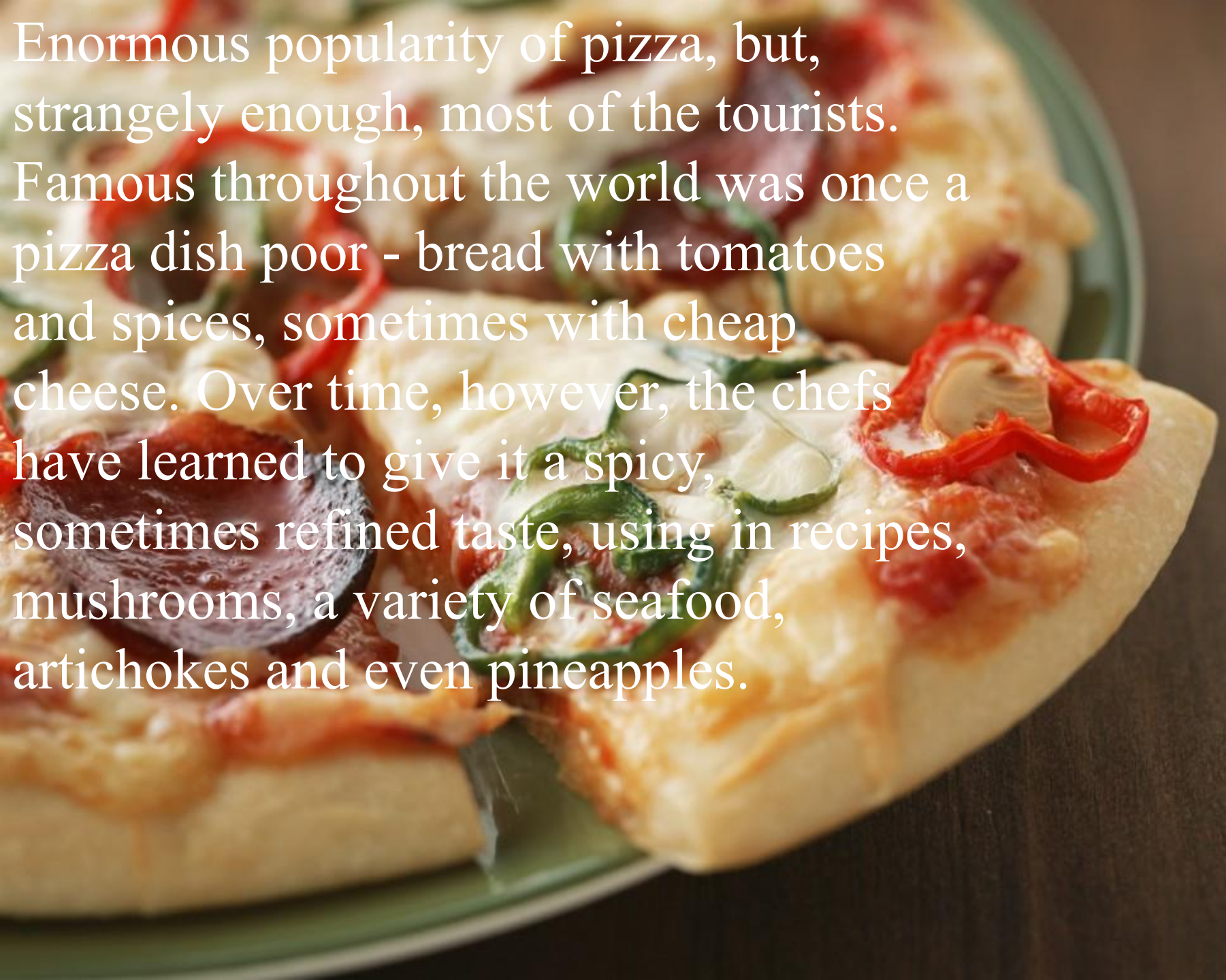




Enormous popularity of pizza, but, strangely enough, most of the tourists. Famous throughout the world was once a pizza dish poor - bread with tomatoes and spices, sometimes with cheap cheese. Over time, however, the chefs have learned to give it a spicy, sometimes refined taste, using in recipes, mushrooms, a variety of seafood, artichokes and even pineapples.

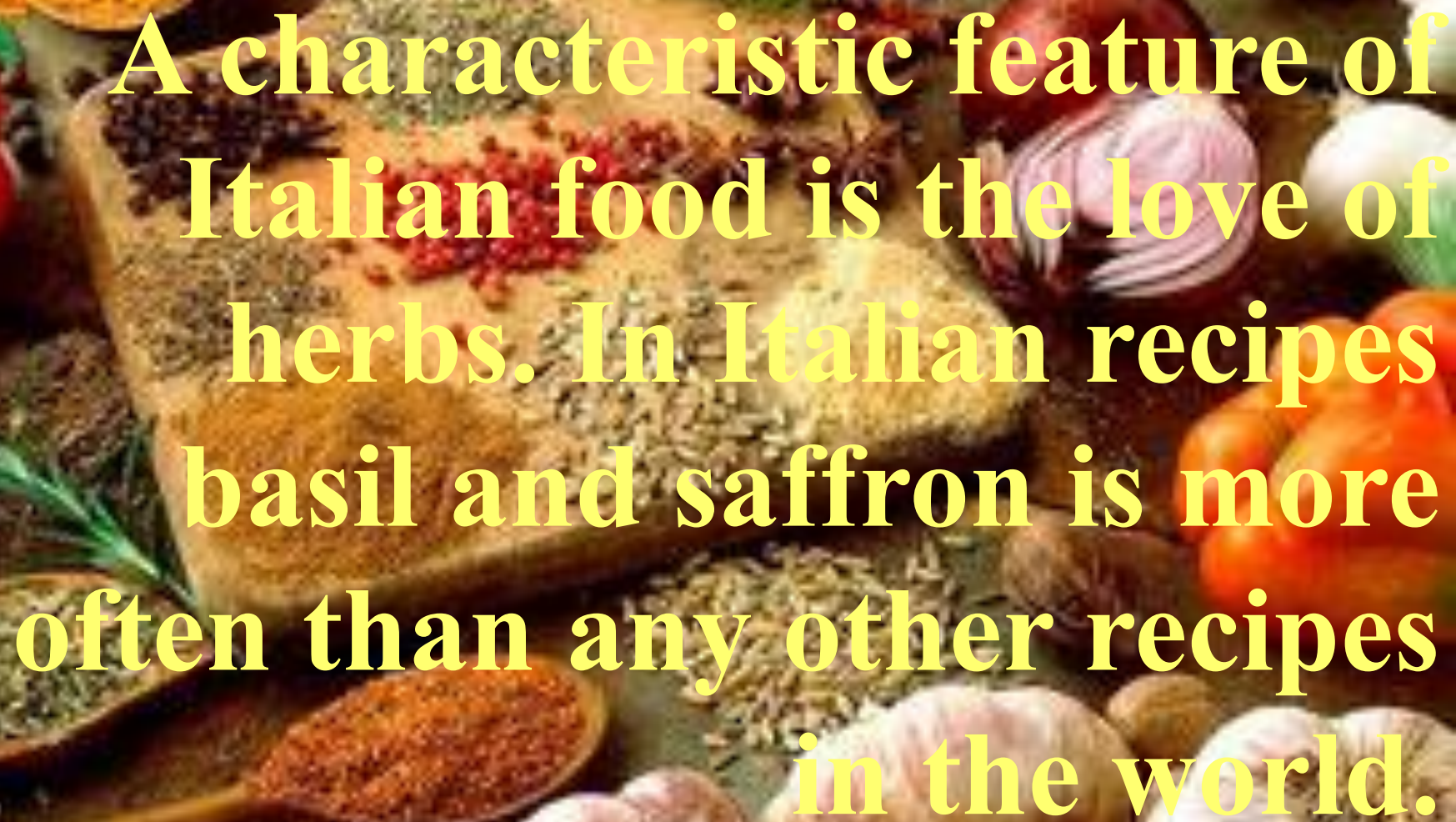




The weakness of the Italians - olives. They are served to any dish, including preparing sauces, added to soups and stews, baked with meat and various vegetables.





A detailed still life composition of various fresh ingredients and spices. In the foreground, several heads of garlic are scattered. Behind them, a wooden cutting board holds a pile of red chili flakes and some dried herbs. To the left, a wooden spoon is filled with a green herb powder. To the right, another spoon holds a reddish-brown spice. The background is filled with more ingredients: a whole red bell pepper, a bunch of green herbs, a whole onion, and several ripe red tomatoes. The lighting is warm, highlighting the textures of the different foods.

A characteristic feature of Italian food is the love of herbs. In Italian recipes basil and saffron is more often than any other recipes in the world.

Italian cuisine,
recipes which
conquered the
world, came to us
later than others,
but fell in love at
first sight, to be
exact, from the
first bite.



Play «Guess the food»



a) lasagna

b) pizza

c) salad



a) salad b) crab
sticks



c) shrimp



a) pasta

c) olives

b) salad



a) rissole

b) fish

c) chicken