

Ukrainian cuisine

Holubtsi



SOMETHING ABOUT UKRAINIAN CUISINE

Ukrainian cuisine - national cookery, which has a long history and is famous for its diversity, has hundreds of recipes: soup and dumplings, palianytsia and dumplings and sausages, roasts and drinks with fruit and honey, known far beyond Ukraine. Some foods have a long

Ingredients for cooking holubtsi

- ✓ Cabbage 1 piece
- ✓ Minced 200-300 g
- ✓ Rice 1 cup
- ✓ Onion 3 pieces
- ✓ Margarine 1/2 pieces
- ✓ Carrots 3 pieces
- ✓ oil
- ✓ spices
- ✓ Tomato Paste

Description of cooking holubtsi

- 1) Cabbage leaves to decompose, steamed them in hot water, add a little vinegar.
- 2) Boil rice. Cut onions fried in oil (1 pc) tremors carrots and fry well. Kneaded rice, stuffing, carrots and onions, add salt and spices.
- 3) Spread on a sheet stuffing and wrapped stuffed cabbage.

Description of cooking holubtsi

- 4) At the bottom of the pan put cabbage leaves
- 5) Cut into slices and put the onions

Now make the sauce.

- The required amount of water diluted with tomato paste and sour cream. Bring to a boil. Fill with cabbage and put on the fire until cooked.




BON APPÉTIT