



The three most famous dishes of each country around the world



Australian Cuisine

Indigenous Australians have occupied Australia for some 40,000 to 60,000 years, during which they developed a unique survival hunter-gatherer diet, known as "bush tucker", drawn from regional Australian flora and fauna such as the kangaroo. Australia was a collection of British colonies in which culinary tastes were strongly influenced by British and Irish traditions. However, this cuisine has lots of unique dishes that must be inferred and also not to be influential of the globalization.



Grilled kangaroo

Why not eat the national animal? In some areas 'roos overpopulate the terrain.

Plus, the methane-free kangaroo is low in fat and high in protein. This is not for lovers of well-done meat as it's prone to drying out.

It's generally cooked rare to medium, often primarily on one side. Kangaroo goes well with garlic, pepper, juniper, rosemary and fruity flavors such as plum, red currant and orange.



Hamburger with beetroot

The Australian hamburger consists of a fried beef patty, served with shredded lettuce and sliced tomato in a bread roll. Tomato sauce (similar to ketchup) or barbecue sauce are almost always included. Beetroot, pineapple and fried onions are also extremely common additions.



Pavlova

Pavlova is a meringue-based dessert named after the Russian ballerina Anna Pavlova. It is a meringue dessert with a crisp crust and soft, light inside, usually topped with fruit and whipped cream. A Pavlova typically garnished with strawberries, passionfruit, kiwifruit and cream.



American Cuisine

The cuisine of the United States reflects its history. The European colonization of the Americas_ yielded the introduction of a number of ingredients and cooking styles to the latter. The various styles continued expanding well into the 19th and 20th centuries, proportional to the influx of immigrants from many foreign nations; such influx developed a rich diversity in food preparation throughout the country. American cuisine has a great variety of tasty foods that are preferred worldwide.



Banana Split

A banana split is an ice cream -based dessert. In its classic form it is served in a long dish called a boat. A banana is cut in half lengthwise (hence the name) and laid in the dish. There are many variations, but the classic banana split is made with scoops of vanilla, chocolate and strawberry ice cream served in a row between the split banana. In no particular order, pineapple, strawberry and chocolate sauces are spooned over the strawberry, chocolate, and vanilla ice cream. It is garnished with crushed nuts, whipped cream, and maraschino cherry.



Tater Tots

Tater tots are pieces of deep-fried, grated potatoes served as a side dish. They are recognized for their cylindrical shape and crispy exterior. "Tater Tots" is a registered trademark of Ore-Ida that is often used as a generic term. In the United States, tater tots are common at school-lunch counters and cafeterias. They are also sold in the frozen food sections of grocery stores. Some fast-food restaurants also offer them.



Cheeseburger

A cheeseburger is a hamburger topped with cheese. Traditionally, the slice of cheese is placed on top of the meat patty, but the burger can include many variations in structure, ingredients, and composition. The cheese is normally added to the cooking hamburger patty shortly before the patty is entirely cooked, which allows the cheese to melt. As with other hamburgers, a cheeseburger

may include toppings, such as lettuce, tomato, onion, pickles, mustard, mayonnaise, ketchup, or bacon. In fast food restaurants, the cheese used is normally processed cheese, but other cheeses may be used instead, such as cheddar, Swiss, mozzarella, blue cheese, and pepper jack.



JAPAN, ASIA

Sukiyaki

It consists of meat, alongside vegetables and other ingredients, in a shallow iron pot in a mixture of soy sauce, and mirin. The pieces of food are dipped into raw beaten egg before being eaten. Sukiyaki is a winter dish and it is found at bōnenkai, Japanese year-end parties.



Sashimi

It's thinly sliced raw food. It is one of the most famous dishes in the Japanese cuisine. Most commonly eaten as sashimi is seafood, but other types of meat such as beef, horse and deer can also be served as sashimi. A huge amount of people confuse sashimi with sushi. Unlike sashimi, sushi includes vinegared rice.



Korokke

It has its origins in the croquettes which were introduced to Japan in the 19th century. Korokke consist of a filling that is breaded and deep fried, and are eaten with a worcestershire tonkatsu sauce and shredded cabbage. They come in many varieties depending on the filling, the most common of which is a mix of minced meat and mashed potatoes.



European cuisine (especially in south Europe)

European cuisine, is referred to the foods of Europe. This cuisine has influenced few other cuisines such as Australian and American. In other words, the cuisines of Western countries (European) are diverse by themselves, although

there are common characteristics that distinguish Western cooking from cuisines of Asian countries and others.



Paella

Paella is a Valencian(country in Spain) rice dish. Types of paella include Valencian paella, vegetarian/vegan paella seafood paella, and mixed paella. Valencian paella is believed to be the original recipe and consists of white rice, green beans , meat, white beans, snails, and seasoning such as saffron and rosemary.



Chicharrón (Pork Scratchings)

It is a Spanish dish which made of fried pork rinds. It is sometimes made from chicken, mutton, or beef made of fried pork rinds. It is sometimes made from chicken, mutton, or beef. And this dish is in Andalusia.



Crème brulee

A dessert consisting of a rich custard base topped with a layer of hard caramel, created by caramelizing sugar under a broiler, with a blowtorch or other intense heat source, or by pouring cooked caramel on top of the custard. It is usually served cold in individual ramekins.



Argentine cuisine

Argentine cuisine is described as a cultural blending of Mediterranean with and very small inflows. Indigenous, within the wide scope of agricultural products that are abundant in the country. Argentine people have a reputation for their love of eating. Social gatherings are commonly centered on sharing a meal. Invitations to have dinner at home is generally viewed as a symbol of friendship, warmth, and integration. Sunday family lunch is considered the most significant meal of the week, whose highlights often include asado or pasta.



Empanadas

Empanadas — small pastries of meat, cheese, sweet corn, and a hundred other fillings — are a common sight at parties and picnics, or as starters to a meal.



YERBA MATE

A traditional drink of Argentina is an infusion called mate. The name comes from the hollow gourd from which it is traditionally drunk. The mate or other small cup is filled about three-quarters full with yerba mate, the dried leaves and twigs of the *Ilex paraguariensis*. The drink, which is rather bitter, is sipped through a metal or cane straw called a bombilla. Mate can be sweetened with sugar, or flavored with aromatic herbs or dried orange peel.



Sweets

Alfajores are shortbread cookies sandwiched together with chocolate and dulce de leche or a fruit paste. The "policeman's" or "truck driver's" sweet is cheese with quince paste or dulce de membrillo. Dulce de batata is made of sweet potato/yam: this with cheese is the Martín Fierro's sweet. Apples, pears, peaches, kiwifruits, avocados, and plums are major exports.



African cuisine (especially West Africa)

Traditionally, the various cuisines of Africa use a combination of locally available fruits, cereal grains and vegetables, as well as milk and meat products.

Depending on the region, there are also sometimes quite significant differences in the eating and drinking habits and proclivities throughout the continent's vast populations: Central Africa, East Africa, the Horn of Africa, North Africa, Southern Africa and West Africa (we are talking about that) each have their own distinctive

dishes, preparation techniques, and consumption mores. West African cuisine encompasses a diverse range of foods. In West Africa, many families grow and raise their own food, and within each there is a division of labor. Indigenous foods consist of a number of plant species and animals, and are important to those whose lifestyle depends on farming and hunting.



Akara

It is found in West African and Brazilian cuisines. It is made with cooked and mashed black eyed peas seasoned with salt and chopped onions molded into the shape of a large scone and deep-fried in palm oil in a wok-like pan in front of the customers.



Alloko

Alloco is a popular West African snack made from fried plantain(banana). It is often served with chili pepper and onions. In Nigeria, it often serves as a side or can be consumed by itself.



Fufu

It is usually made from cassava, yams, and sometimes combined with cocoyam, plantains, or cornmeal. In Ghina, fufu is mostly made from boiled cassava and unripe plantain beaten together, as well as from cocoyam. Fufu can also be made from semolina, rice, or even instant potato flakes.



THE END

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