

RUSSIAN CUISINE

10.1. Vocabulary

Ex. 1. Match the words to their Russian equivalents.

1. suckling pig	a. свекла
2. minced meat	b. квашеная/кислая капуста
3. beetroot	c. праздничный
4. dough	d. фаршированный
5. to chop	e. приправлять
6. raw	f. мясной фарш
7. stuffed	g. закуска
8. appetizer	h. разнообразный
9. to dress	i. рубить
10. festive	j. маринованный
11. pickled	k. молочный поросенок
12. sauerkraut	l. сырой
13. varied	m. тесто

Ex. 2. Match the words to their definitions.

1. thick	a. having a dense or viscous consistency; not easily pourable.
2. to spoil	b. a type of fungus used in baking and brewing to make dough rise and produce alcohol.
3. stock	c. to undergo a chemical process in which sugars are converted into alcohol, resulting in a tangy or sour taste.
4. hazel grouse	d. a type of caviar that is compressed into a paste-like consistency, often made from lower quality fish eggs.
5. pressed caviar	e. a type of caviar with smaller and softer grains, usually from sturgeon or salmon.
6. yeast	f. a substance added to food to enhance its taste or aroma.
7. easter	g. a small game bird with brown

	and grey feathers, known for its delicate flavor.
8. soft caviar	h. to become unfit for use or consumption due to decay or damage.
9. flavouring	i. a Christian holiday celebrating the resurrection of Jesus Christ, typically marked by special meals and traditions.
10. to ferment	j. a delicacy made from the salted eggs of certain fish, typically served as an appetizer or garnish.
11. caviar	k. a pungent root vegetable commonly used as a condiment or seasoning in cooking.
12. filling	l. a mixture of ingredients used to stuff or fill something, such as a pastry or sandwich.
13. horseradish	m. a strong broth made by simmering meat, bones, vegetables, and herbs in water, used as a base for soups and sauces.

Ex. 3. Translate the sentences from Russian into English. Use the topic vocabulary.

1. В меню русского ресторана гостям предлагалось множество блюд на выбор.
2. Она научилась готовить квашеную капусту по традиционному русскому рецепту своей бабушки.
3. Борщ - популярный русский суп, приготовленный из свеклы и других ингредиентов.
4. Праздничный десертный стол был уставлен традиционными русскими сладостями для празднования Пасхи.
5. Фрикадельки были приготовлены из вкуснейшей смеси говяжьего и свиного фарша.

6. Приготовить тесто с нуля было сложно, но ей нравилось готовить по традиционным русским рецептам.
7. Она использовала острый нож, чтобы нарезать овощи для русского салата.
8. В русской кухне сырая рыба часто используется в таких блюдах, как суши и севиче.
9. Маринованные огурцы - классический гарнир в русской кухне.
10. Черная икра - ценное лакомство в русской кухне.
11. Мягкая икра имеет гладкую текстуру, и ее часто намазывают на тосты или блины.
12. В русской кухне прессованную икру обычно подают в качестве гарнира к основным блюдам.
13. Бульон был приготовлен путем тушения говяжьих костей и овощей в течение нескольких часов.
14. Суп получился густым и сытным, идеально подходящим для холодного дня русской зимы.
15. Если молоко оставить в холодильнике слишком долго, оно может испортиться и стать небезопасным для питья.
16. Рябчик - небольшая птица, обычно используемая в русских блюдах.
17. Приправы, используемые в русской кухне, включают такие травы, как укроп, петрушка и зеленый лук.
18. Начинку для пельменей, разновидности русских клецок, обычно готовят из мясного фарша.
19. Православные россияне празднуют Пасху весной с особыми религиозными обычаями и традиционными блюдами.
20. Хрен часто натирают на терке и используют в качестве приправы в русской кухне.

10.2. Grammar

Ex. 1. *Make the comparative and superlative degrees of the following adjectives.*

a) Example: a cold day — a colder day — the coldest day

a long nose, a clever child, an old man, a big shop, funny stories, a hot pie, warm dishes.

b) Example: a beautiful girl — a more beautiful girl — the most beautiful girl

a handsome boy, an interesting book, wonderful days, an expensive restaurant, an intelligent woman, a difficult question.

c) Example: a good student — a better student — the best student

bad food, good friends, a bad nut, a good day.

Ex. 2. *Put the adjectives in the correct form if necessary.*

1. The 22nd of December is the (short) day of the year.

2. Ann is the (good) student at our faculty.

3. My mother is (young) than my father.

4. The days in summer are (long) than in winter.

5. It is the (bad) day in my life.

6. She is a very (beautiful) girl.

7. The Ostankino Tower is the (high) tower in Europe.

8. It is (high) than Eiffel Tower.

9. Your car is (expensive) than mine.

10. This is the (clever) man I've ever known.

11. She is the (beautiful) woman I've ever seen.

12. The situation is even (bad) than I expected.

10.3. Reading

Ex. 1. *Read the text.*

Russian Cuisine

Russian cuisine is varied and offers a great range of dishes for any taste. The most famous dish, of course, is borsch. It's a thick vegetable soup made from beetroot and served with sour cream. Borsch is one of the most popular dishes in Russia and is usually eaten with rye bread. Russians also eat a lot of cabbage soup called shchi. It can be either vegetarian or with meat.

During festive meals, we often serve aspic (kholodets). It's a kind of meat jelly made from different parts of pork or beef. For the filling, we use boiled eggs, carrots, parsley and other vegetables. Another traditional Russian dish is pelmeni. They are dumplings with minced meat wrapped in dough. Pelmeni are usually served with butter and sour cream. There is also a special way to eat them: you should bite off a small piece, put it on your spoon, dip it in sour cream and eat it.

In Russia, people love fish. We eat a lot of herring, salmon, trout and sturgeon. One of the most popular fish dishes is salted herring with boiled potatoes and onions. We also have many ways to cook sturgeon. It can be fried, boiled or baked. However, the most delicious way to cook sturgeon is to make kulebyaka. It's a kind of pie with several layers: fish, rice, mushrooms and onions. Kulebyaka is usually served with green peas and dill sauce. Fish is often served with caviar. Russian caviar is known all over the world. The best caviar comes from sturgeon. It can be black, red or yellow. Black caviar is the most expensive. Red caviar is less expensive and more available. Yellow caviar is very rare.

Caviar is usually eaten on special occasions and during big celebrations. We also serve it for breakfast with pancakes or toasts. Pancakes are very popular in Russia. They can be served with different toppings: sour cream, jam, honey, caviar, mushrooms, etc. Blini are a kind of thin pancake made from wheat or buckwheat flour. They are usually served during Maslenitsa, a traditional Russian holiday which is celebrated during the last week before Lent. During Maslenitsa, people eat lots of blini with sour cream and butter.

In Russia, we also love mushrooms. There are many recipes for mushroom dishes. For example, you can cook fried mushrooms. You just need to chop mushrooms and fry them with onions and butter. Another

traditional dish is stuffed mushrooms. You should take large white mushrooms, remove their stems and stuff them with a mixture of raw chopped mushrooms, onions, dill, parsley, salt and pepper. Then bake them in the oven. Russians usually drink tea with their meals. Tea is the most popular drink in Russia. People often have tea with jam, honey, cakes and biscuits.

Ex. 2. Answer the questions.

1. What is the most famous dish in Russian cuisine?
2. How is borsch made and served?
3. What is another popular soup in Russia?
4. What is kholodets and what ingredients are used to make it?
5. Describe pelmeni and how they are traditionally eaten.
6. What are some popular fish dishes in Russian cuisine?
7. When and with what toppings are pancakes typically served in Russia?
8. What is Maslenitsa and when is it celebrated?
9. What are some common ways to cook mushrooms in Russian cuisine?
10. What is the most popular drink in Russia, and what do people often have it with?

10.4. Writing

Ex. 1. Write a recipe of any Russian dish that you like.