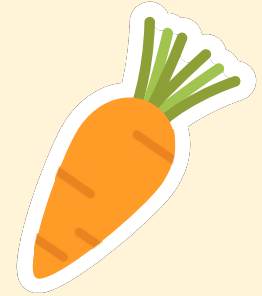


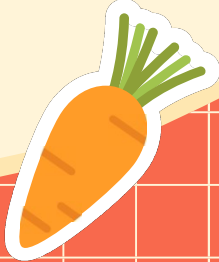
MY FAVORITE FOOD

подготовила: Ким О.П., учитель английского
языка МБОУ Великооктябрьская СОШ





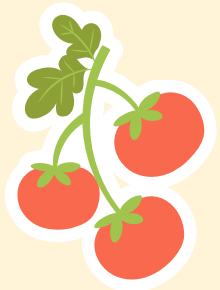
01



BLINY

Country: Russia

Interesting fact: People eat bliny on Maslenitsa to celebrate the coming of spring





INGREDIENTS



01

flour



02

milk



03

eggs



04

sugar



05

salt



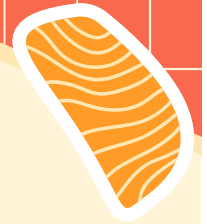
06

butter
or oil





HOW TO MAKE



01

Mix flour, milk, eggs, sugar and a little salt.

02

Heat a pan and add a little butter or oil.



03

Pour a thin layer of batter and fry one minute on each side.

04

Serve warm.





WHEN I EAT IT AND WHY I LIKE IT

Breakfast / snack / holiday
(Maslenitsa)

Bliny remind me of family
breakfasts and holiday fun.





WHO COOKS IT IN MY FAMILY



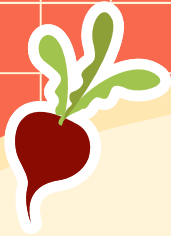
MY MOM



MY GRANDMA



**SOMETIMES I
HELP**



FAVORITE COMBINATIONS



JAM

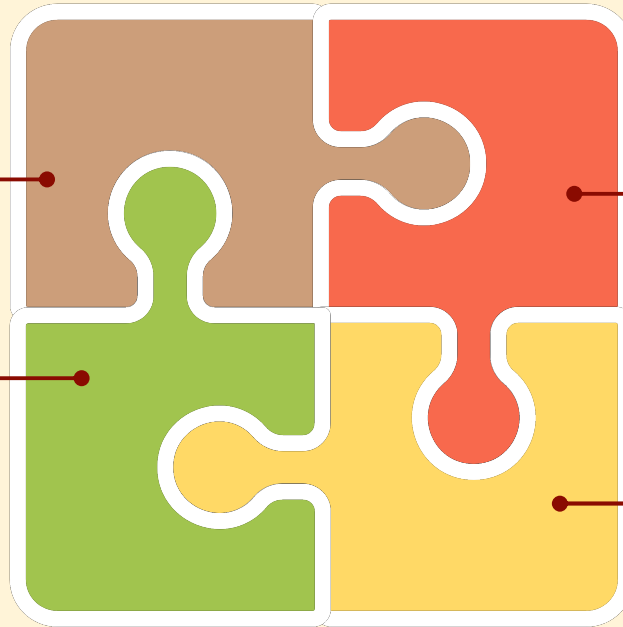


HONEY

**SOUR
CREAM**



**CONDENSED
MILK**

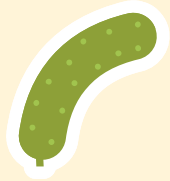




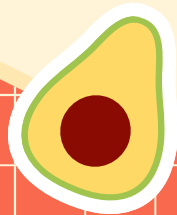
MY STORY

My name is Masha. My favorite food is bliny. I like bliny with jam. I eat bliny for breakfast or as a snack. My grandma cooks bliny. First we mix flour, milk and eggs. Then we fry thin pancakes on a hot pan. Bliny are warm and soft. They are a little sweet. I love bliny because we eat them together and they make me happy.





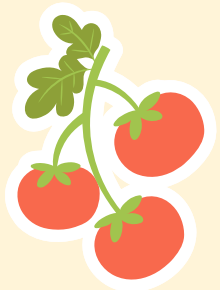
02



OLIVIER

Country: Russia (popular in many countries of the former USSR)

Interesting fact: The salad was named after a chef, and the recipe changed over time in Russia.





INGREDIENTS



01



potatoes

02



carrots

07

pickles

03

peas



04

mayonnaise



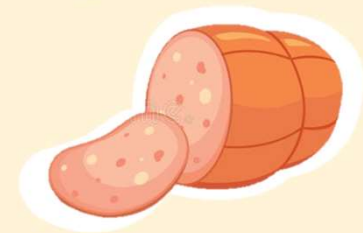
05

eggs



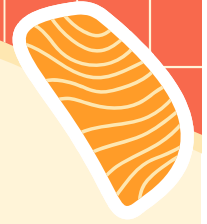
06

cooked meat
or sausage (or
chicken)





HOW TO MAKE



01

Boil potatoes, carrots and eggs, then cool them.

02

Cut all ingredients into small cubes.

03

Mix with peas and mayonnaise.

04

Chill before serving.





WHEN I EAT IT AND WHY I LIKE IT

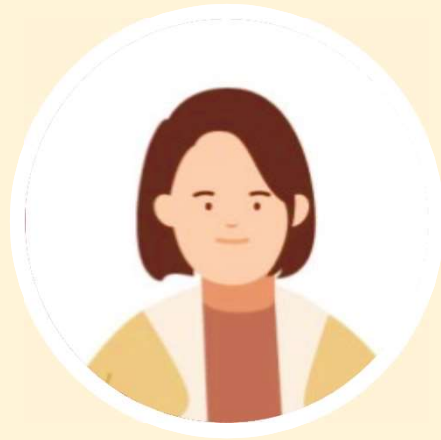
Holidays (New Year),
sometimes as lunch or
dinner

Olivier is a special holiday
food and it reminds me of
family parties.





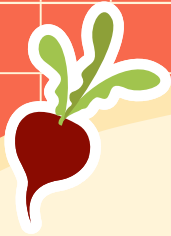
WHO COOKS IT IN MY FAMILY



MY MOM



MY GRANDMA



FAVORITE COMBINATIONS

**BLACK
BREAD**



**TEA OR
KOMPOT**



PICKLES

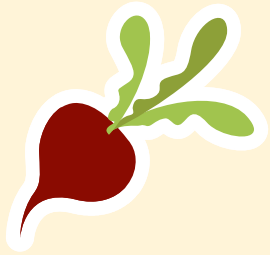




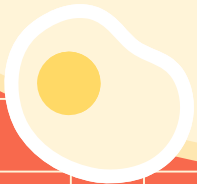
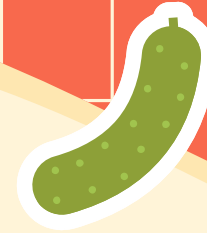
MY STORY

My name is Ilya. My favorite food is Olivier salad. I like Olivier with sausage and pickles. I eat it on holidays like New Year. My grandma makes Olivier. First we boil potatoes, carrots and eggs. Then we cut everything into small pieces and mix with mayonnaise. The salad is creamy and soft with crunchy pickles. I love it because it is made for special days and I eat it with my family.





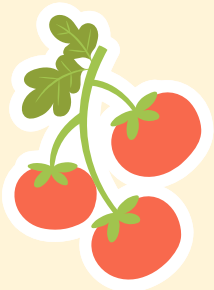
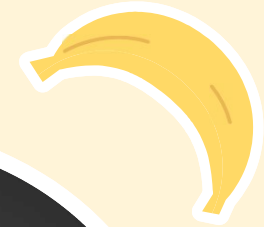
03



BURGER

Country: From Hamburg (Germany) and popular in the USA; now eaten all over the world.

Interesting fact: There are many kinds of burgers in different countries with different toppings.





INGREDIENTS



01

bun
(bread)



02

beef patty



03

cheese



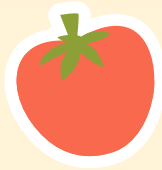
04

lettuce



05

tomato



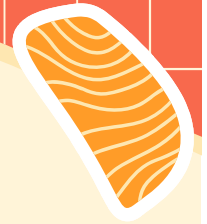
06

ketchup or
mayonnaise





HOW TO MAKE



01

Make or buy a patty and cook it on a pan or grill.

02

Toast the bun a little.



03

Put the patty, cheese and vegetables on the bun.

04

Add sauce and close the burger.





WHEN I EAT IT AND WHY I LIKE IT

Lunch / dinner / picnic

A burger is tasty, and I can
choose my favorite
toppings.

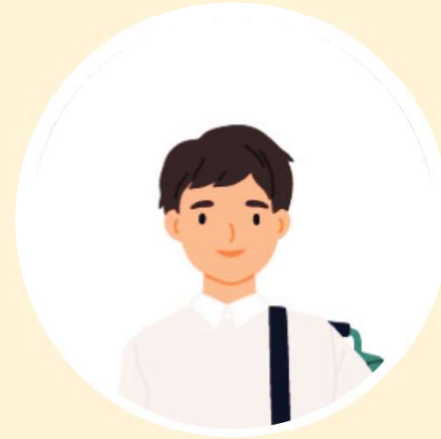




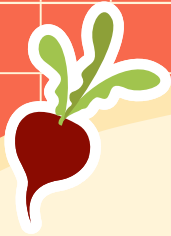
WHO COOKS IT IN MY FAMILY



**MY DAD
COOKS ON
THE GRILL**

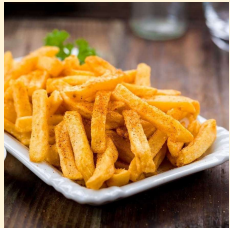


**SOMETIMES
WE MAKE
BURGERS
TOGETHER**



FAVORITE COMBINATIONS

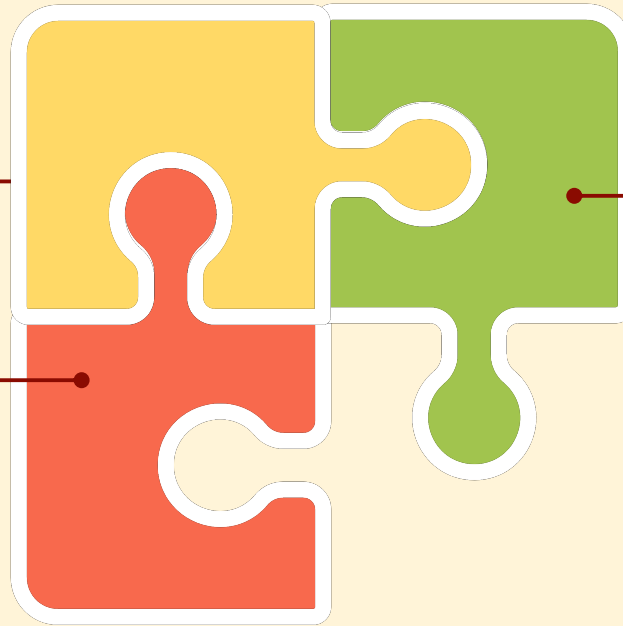
**FRENCH
FRIES**



**SODA OR
JUICE**



KETCHUP

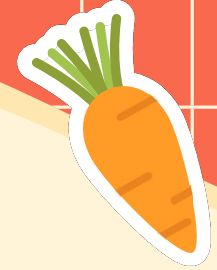




MY STORY

My name is Sasha. My favorite food is a burger. I like burgers with cheese and tomato. I eat burgers for lunch or dinner. My dad sometimes cooks burgers on the grill. First he cooks the meat patty. Then we put the patty, cheese and vegetables on the bun. The burger is juicy and tasty. It is savory and a little crunchy from the lettuce. I love burgers because they are fun to eat and very delicious.





**THANK YOU
FOR YOUR
ATTENTION**

