

-Annie Grigoriadou B1

FOOD ON DIFFERENT COUNTRIES

In this presentation i will show some different and special food , people eat on some countries



cochinita taco

- The cochinita taco was born in Yucatán, a region where pork meat began to be consumed with the arrival of the Spaniards.
- Chochita taco is of course a mexican dish



Buzara

For such a small country, Montenegro's traditional cuisine comes in many delicious flavours.

All coastal Montenegrins grow up loving buzara. Shellfish, prawns and shrimps are cooked in either a red or white sauce. The red sauce is made with red wine, onions, tomatoes, herbs and spices. The white sauce is considered an art form and is made with white wine.



Empanadas de Leche o Frijoles

One El Salvador Food is Empanadas de Leche o Frijoles.

Empanadas are ground plantain molded into oval balls stuffed with vanilla custard or beans; this sweet food is served with sugar sprinkled on top. Empanadas are served as a dessert or snack, usually with coffee.



Khinkali

First of all Khinkali are some georgia's best dumplings

specialty of dumpling houses in Tbilisi, Republic of Georgia, these large, juicy pork-and-beef-filled pockets are spiced with chiles, cilantro, and fenugreek. This recipe first appeared in the 2012 SAVEUR 100, with the article [Georgian Dumplings](#).



Yershig

Yershigi a traditional armenian food

Yershig (or suĵux) is the Armenian version of sujuk, a dry fermented sausage popular in the Balkans, the Middle East, and Central Asia. It's made with ground meat – usually beef or lamb – and a host of different spices and seasonings like garlic, cumin, sumac, paprika, and salt.



LAKSA

Laksa is a Singaporean dish

Rice noodles in spicy coconut curry soup with shrimp, fish cakes, egg and chicken meat – a cross between Chinese and Malay cuisine.

Laksa also has many variants, but the one in Singapore is katong laksa, with cut-up noodles.

Cockles and tofu puffs are sometimes added.



CHIPSI MAYAI

Lastly Chipsi Mayai is an incredible and tasty Tanzanian food.

Chipsi mayai or *chips and eggs* is a staple of Tanzanian street food. French fries are combined with eggs to make a dish that is similar to an omelet with fries dispersed throughout it. Alternatively, the dish can be made with additional ingredients such as bell peppers or onions.

It is typically served with kachumbari sauce on the side, consisting of tomatoes, chili peppers, and onions. If you are ever in Tanzania and see a big black wok filled with bubbling yellow oil in front of a restaurant, it is a pretty sure sign that the restaurant serves chips mayai.



These were 7 special and different dishes for different countries

Presentation by: Ghrgoriadou Annie
Class: B1

