



**Otázka:** Czech cuisine

**Jazyk:** Angličtina

**Přidal(a):** Petr Kubáč

### **Czech Cuisine**

Czech cuisine is related to German and Austrian cuisine. Czech cuisine is strongly influenced by the position of the Czech Republic. Czech Republic has a wide range of field crops, fruits, vegetables, fish and game. Accordingly, it is also a varied menu Czech. The Czech Republic is also extended gathering mushrooms, which are relatively frequent ingredient meals.

### **Soups**

An important part of Czech cuisine is soup. Frequently broths with various flakes or garnishes and modified by adding vegetables and vegetable seasonings. They are often prepared soups thickened, leguminous as proportion of meat, sausage or meat offal, served as a separate dish with pastry. Traditional soups: potato, garlic soup, goulash, tripe, beans, cabbage with sausage, beef with liver dumplings and noodles, dill soup and mushroom soup.

### **Main dishes**

Main dishes dominate meal of meat, especially pork, beef and poultry. Favorite dishes are made from minced meat, freshwater fish, rabbit and venison. Traditional dishes include pork steak, pork, dumplings and sauerkraut, roast pork, various stews, fried carp or baked meatloaf. Irreplaceable role in Czech gastronomy play sauces, often very rich and nourishing using

cream. As a base used bechamel, sometimes instead used roux to thicken. Typical sauces are dill, mushroom, tomato, sour cream, sauce for steak or pepper.

As a side dish to meat in Czech cuisine uses a variety of cooked cabbage, kale and spinach, as well as all the usual attachments and Czech specialty dumplings, which are prepared mostly from corn flour with the addition of sliced bread rolls (bread dumplings), or boiled potatoes and flour (potato dumplings)

Traditional Czech Christmas meal is carp and potato salad, baked cookies.