

Match the photo to the country's breakfast style – one photo is missing

	UNITED STATES: Breakfast foods vary widely from place to place, but eggs, potatoes, and bacon or sausage is the common trinity. And coffee, of course.
	SWEDEN: A typical breakfast at home is an open face sandwich layered with either fish or cold cuts, cheese, mayonnaise, and vegetables like cucumber and tomato.
	KOREA: A Korean breakfast looks strikingly similar to a Korean dinner. There's rice, soup, kimchi, some type of fish or beef, and other leftovers from the previous night's dinner.
	SOUTH AFRICA: Hot cereal or porridge, often made with corn called "putu pap," and served with sour milk is a common breakfast here.
	TURKEY: A traditional breakfast consists of bread, cheese, butter, olives, eggs, tomatoes, cucumbers, jam, honey, and kaymak. It can also include sucuk, a spicy Turkish sausage, and Turkish tea.
	RUSSIA: Griddle cakes are huge in Russia. There's cheese-stuffed syrniki, crepe-like blini made with kefir, and fluffy oladi, which are about the size of a biscuit.
	MEXICO: The first meal of the day is hearty, with dishes like chilaquiles and huevos rancheros (scrambled eggs) being popular choices.
	ITALY: Many Italians begin their day with a cappuccino and brioche slathered with jam or stuffed with chocolate.
	GERMANY: Germans dig into an assortment of fresh breads, cold meats, local cheeses, butter, and jam.
	FRANCE: A traditional breakfast is coffee and either baguette or croissant. Like Cubans, the French often dip their buttered bread into coffee.
	CUBA: The typical breakfast tostada (grilled, buttered bread) is served alongside or dunked into cafe con leche.
	NICARAGUA A typical Nicaraguan breakfast consists of eggs, queso (a plain mild cheese), Gallo Pinto (rice and beans), a corn tortilla, a fresh juice and a coffee, of which Nicaragua is a producer.
	EASTERN CHINA Foods like dumplings, rice in vegetable soup, fried sponge cake, porridge and a steamed custard bun are all common breakfast foods.

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	IRAN Breakfast often involves a sort of omelette with tomatoes and spices, flatbread and a slice of lemon.
	MOROCCO Breakfast here is generally sweet, with bread, honey, olives and dates. They enjoy it with either a cup of fresh mint tea or a cup of Turkish-style coffee.
	COLOMBIA Typically it'll include a mix of leftovers from the previous night's evening meal, plus thick soups, and sometimes arepas, similar to its neighbours.
	JAMAICA: Ackee, a type of fruit that looks like scrambled eggs when it's cooked, is a favorite Jamaican breakfast food. It can be accompanied by fried plantains, salted fish, and fresh fruit.
	ENGLAND: The fortifying English breakfast includes eggs, sausage, bacon, beans, mushrooms, and cooked tomato. The English don't eat this every day.
	SPAIN: Pan con tomate, or toast with grated tomato spread, is a popular savoury breakfast in Spain. For a treat, many restaurants and vendors sell churros.
	AUSTRALIA: Australians love Vegemite enough to eat it every day. They also eat a lot of fruit and sometimes indulge in a full English breakfast.
	JAPAN: Traditional breakfasts include miso soup, steamed white rice, pickled vegetables, and proteins like fish and Japanese omelet (or "tamagoyaki").
	CAMBODIA You'll be treated to a traditional meal for breakfast. Their breakfast dish of choice is Kuy Teav, a rice noodle soup that is loaded with vegetables.
	INDIA: Breakfasts in India vary by region, but often you'll find a tray like this one, crowded with chutneys, dips, and breads like dosa, roti, or idli.
	VENEZUELA The most popular dish is arepas. These flat corn cakes are very popular for breakfast and are filled with things like cheese, ham, chicken or fish, with eggs on the side