

National cuisine of Belarus

	<p>It is one of the most popular and famous dishes of the Belarusian cuisine. They became very popular in Belarus in the 19th century. They were often eaten for breakfast as it is a very delicious dish.</p>
	<p>It is a very popular national Belarusian dish. It's made with grated potatoes, fried bacon, onions and meat. The pie is baked in the oven and served with sour cream and milk.</p>
	<p>This dish means to 'dunk' (макать) in English. It's a dish of various meat in the form of sauce. A base of the dish is made with eggs, flour, milk/water. There are many variations of this dish. It is traditionally served with pancakes or boiled potatoes.</p>



This soup is made from water, sorrel leaves, meat, potatoes. This soup is simple and tasty and it is popular not only in Belarus but in Russia, Ukraine and Poland as well. It's served with boiled eggs and sour cream.



It is a traditional Belarusian dish and it has an important place in the history of the country. It is prepared by mixing flour, eggs, and water into a dough (тесто). The dough is rolled into little balls. These balls are boiled in milk.



It is a simple but delicious dish. They are made of cottage cheese and fried on a hot frying pan on both sides. People often add raisins, dried fruits, or poppy seeds (мак). The dish is usually served for breakfast with jam and sour cream.



They are thin pancakes but they are thinner than typical pancakes. The most common fillings of them are berries, mushrooms, cottage cheese, potatoes, meat, jam.



It is made with beetroot, meat, potatoes, cabbage, carrots and onions. It is typically served with sour cream and dark bread.