

WORKSHEET: TASTY RUSSIA

1. MATCH THE RUSSIAN DISH WITH ITS NAME.



Borsch



Pelmeni



Blini



Syrniki



Beef Stroganoff

2. ENTER THE NAME OF THE DISH ACCORDING TO ITS DESCRIPTION

- Thin pancakes that can be served with caviar, sour cream, or sweet fillings.
- Sautéed pieces of beef in a creamy mushroom sauce, usually served with pasta or potatoes.
- A hearty soup made with beetroot, cabbage, and meat, known for its deep red color.
- Savory dumplings filled with minced meat, typically served with sour cream.
- Fried cottage cheese pancakes, often eaten for breakfast with jam or honey.

3. COMPLETE THE SENTENCES ABOUT RUSSIAN FOOD USING THE VERBS IN THE PASSIVE VOICE (PRESENT SIMPLE).

Borsch _____ (make) from fresh vegetables and meat.

Pelmeni _____ (usually/serve) with sour cream or vinegar.

In Russia, black bread _____ (eat) with almost every meal.

Blini _____ (cook) on a hot frying pan until golden.

Kvas, a traditional drink, _____ (make) from fermented rye bread.

3. ENTER THE WORD THAT DOESN'T BELONG IN EACH GROUP.

beetroot, cabbage, caviar, potato

sour cream, jam, vinegar, kvass

fry, boil, pour, bake

pelmeni, syrniki, blini, Olivier salad

4. FILL IN THE BLANKS WITH THE CORRECT WORD.

sour cream rye caviar pickles porridge

Russian black bread is often made from flour.

For breakfast, many Russians eat **porridge**, which is like a thick oatmeal.

is a common topping for soups like borsch.

, or salted fish eggs, is a luxurious delicacy often eaten on blini.

Meals in Russia frequently include like cucumbers or mushrooms.

5. ENTER THE NAME OF THE DISH

