

# WORKSHEET: TASTY RUSSIA

## 1. MATCH THE RUSSIAN DISH WITH ITS NAME



Blini



Syrniki



Beef Stroganoff



Borsch



Pelmeni

## 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, kvas

fry, boil, pour, bake

pelmeni, syrniki, blini, Olivier salad

### 4. CHECK THE INGREDIENTS

Your mission is to check (✓) ONLY the ingredients that are essential for making a classic, red borsch.

#### Ingredient List

Beets

Carrots

Potatoes

Onion

Cabbage

Tomatoes

Bell Pepper

Cucumber

Spinach

Garlic

Dill

Parsley

Beef (for a rich broth)

Pork

Chicken

Sausages / Kielbasa

Bacon

Tomato Paste

Beans

Rice

Vinegar or Lemon Juice (a little, to keep the color bright)

Sour Cream (for serving)

Bay Leaf

Black Peppercorns

Salt

#### 5. ENTER THE NAME OF THE DISH

