

6 Complete the gaps by choosing A, B, C or D to obtain a logical and grammatically correct text.

The many varieties of cabbage roll

The Ukrainian dish, *holubtsi*, is known around the world in various forms, and is often called *stuffed cabbage leaves* or *cabbage rolls* in English. There are so many different varieties, even within one country, that it sometimes seems as if each cook has his or her own¹! The only thing that is standard is that cabbage leaves are² around some kind of filling - except even that's not strictly true, as some people use beetroot or vine leaves instead. The filling is often rice, cooked plain or mixed with any number of meat or vegetable³. Sometimes, however, the rice is replaced with wheat, corn or potato. The rolls can be served with a sauce or without, and the sauce can be sweet or⁴, based on fruit, tomato or even egg and lemon. As you might expect, not everybody agrees on how to cook cabbage rolls. Some say they should be fried in a pan or baked in an oven. Others recommend simmering them, while others say they should be⁵ over boiling water. This versatile dish even has a celebration named after it - in Sweden, November 30th is known as Cabbage Roll Day!

1 A breakfast	B menu	C produce	D recipe
2 A floated	B folded	C added	D drained
3 A pans	B cuisine	C ingredients	D chefs
4 A savoury	B crumbly	C chewy	D filling
5 A roasted	B grilled	C steamed	D deep fried



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Puzata Hata

Since 2003, *Puzata Hata* has grown into a large chain with outlets in many Ukrainian cities. A big part of their success is the clever combination of traditional Ukrainian cuisine with the convenience of fast food for those who need to

¹ something down quickly. The extremely reasonable prices help too. At *Puzata Hata*, they pride themselves on high-quality food and a(n)² that just keeps on growing - they are always adding new dishes. On top of this, each branch offers a carefully thought-out relaxing interior for customers who prefer to sit and take their time³ their meal. The main courses include home-made sausages, as well as chops, kebabs or cabbage rolls. There is a variety of fish or chicken dishes too. These can be accompanied by a range of satisfyingly⁴ side dishes like potatoes, pasta or vegetables. You'll also find Ukrainian⁵ like dumplings or pancakes, and a wide choice of salads with unique dressings. For those with a sweet tooth, the desserts are really popular. I recommend the cheesecake!

1 A binge	B wolf	C snack	D nibble
2 A bill	B menu	C atmosphere	D napkin
3 A picking at	B sipping	C gulping	D savouring
4 A filling	B bitter	C light	D greasy
5 A ingredients	B recipes	C specialities	D doughnuts

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Street food in Ukraine

IN-CLASS TASK

Street food in Ukraine

In a hurry but need to eat? A three-course meal is not for everyone and sometimes you just need to¹ something down quickly so you can carry on with your busy day. In Ukraine, there's no shortage of cheap, quick and delicious² snacks.

If you want a healthy option, why not try a falafel wrap? It's made from bread which has been³ flat. Into this they put all kinds of fresh and tasty⁴, such as carrot, cabbage, onion and tomato. There are meat versions too but I bet they're not so healthy! Other meaty snacks include *perepichka*, which is a little like a⁵ with a sausage in it. Or *chebureki* - small meat and onion pies

1 A pick	B play	C bolt	D slurp
2 A sour	B savoury	C dry	D heavy
3 A drained	B added	C scooped	D rolled
4 A produce	B ingredients	C cuisines	D recipes
5 A grapefruit	B popcorn	C doughnut	D blackberry
6 A crumbled	B stirred	C digested	D baked
7 A spicy	B crisp	C greasy	D crunchy
8 A seafood	B saucepan	C teapot	D tablespoon

fried in oil. How about a bowl of *borsch* with a toasted sandwich?

Now, this is not strictly Ukrainian but you can find it here. There's a Georgian dish called *khachapuri*. They're a kind of wrap with meat and cheese in them but the difference is that they are⁶ in the bread. They're absolutely delicious with⁷ plum sauce.

Burgers, of course, are eaten all over the world, and Ukraine is no different. For a change, try a burger with⁸, like a crab burger. Even a simple cheeseburger will taste different with one of the many unique sauces. One thing's for sure - with such a wide choice, you won't be hungry for long.

