

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

- a. Thin pancakes that can be served with caviar, sour cream, or sweet fillings.
- b. Sautéed pieces of beef in a creamy mushroom sauce, usually served with pasta or potatoes.
- c. A hearty soup made with beetroot, cabbage, and meat, known for its deep red color.
- d. Savory dumplings filled with minced meat, typically served with sour cream.
- e. 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

