

# *Polish cuisine*

*Made by Artur*



*Our Polish cuisine is one of the best in the world.  
This is because many of our dishes are the top of given  
category.*

*We can divide Polish cuisine into  
categories according to specific regions,  
time of the year and customs. Different  
regions of Poland have their specialities.*

*Let's have a look.*

*Let's go* 

# Regions

*We can mention few smaller cuisine in Polish cuisine, like:*

 *pomorze & kaszuby cuisine*

 *warmia & mazury cuisine*

 *podlaska cuisine*

 *kujawska cuisine*

 *wielkopolska cuisine*

 *mazowska & kórpiów cuisine*

 *kresy cuisine*

 *galicyjska cuisine*

 *śląska cuisine*

 *polskie góry cuisine*

Next 

# *Pomorze & kaszuby cuisine*

szprot



dorsz



węgorz



# *Warmia & mazury cuisine*

karmuszka



sękacz



brukowiec



# Podlaska cuisine

soczewiaki



kiszka ziemniaczana

zaguby



pierekaczweni



# *Kujawska cuisine*

zupa z  
suszu



marchew  
krychano



smalec



czernina  
kujawska



# Wielkopolska cuisine

pyry z gzikiem



zimne nóżki



szagówki





# *Mazowska & kórpiów cuisine*

pyzy z  
mięsem



zraz  
wołowy



pieczeń z  
jelenia



# *Kresy cuisine*

kutia



cepelin



tarta



# *Galicyjska cuisine*



maczanka

kaczka  
nadziewana



# *Śląska cuisine*

wodzionka



kluski  
śląskie



szalot



# *Polskie góry cuisine*

oscypek



frankfurterki  
po góralsku



placek po  
góralsku



# *Time of the year*

*There is several occasions worth to mention:*



*Easter*



*Christmas*



*Weddings*



Next

# *Easter*



*Christmas*





# Weddings

*Country table is an inseparable part of weddings, it mainly contains cold meats, pickled cucumbers, bread, lard and moonshine.*



# *Customs*

*In this place we can mention: soups, main dishes served hot and cold and deserts.*

 *Soups*

 *Main dishes*

 *Deserts*

 Next

# *Soups*

← *Rosół* ← *Grochówka*

← *Pomidorowa*

← *Flaczki*

← *Krupnik*

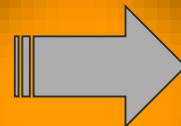
← *Kapuśniak*

← *Ogórkowa*

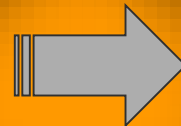
← *Barszcz Biały*



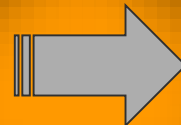
# *Rosół*



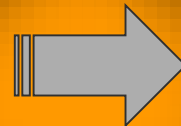
# *Pomidorowa*



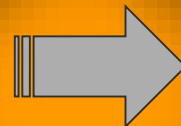
# *Flaczki*



# *Krupnik*

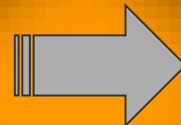


# *Kapuśniak*

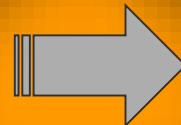




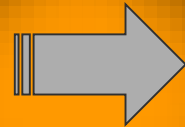
# *Ogórkowa*



# *Barszcz Biały*



# *Grochówka*



## *Main dishes*

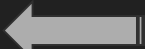
*Most popular dish in Poland is:*

 *Schabowy*

 *Mielone*

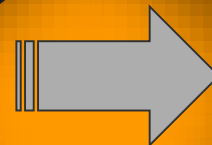
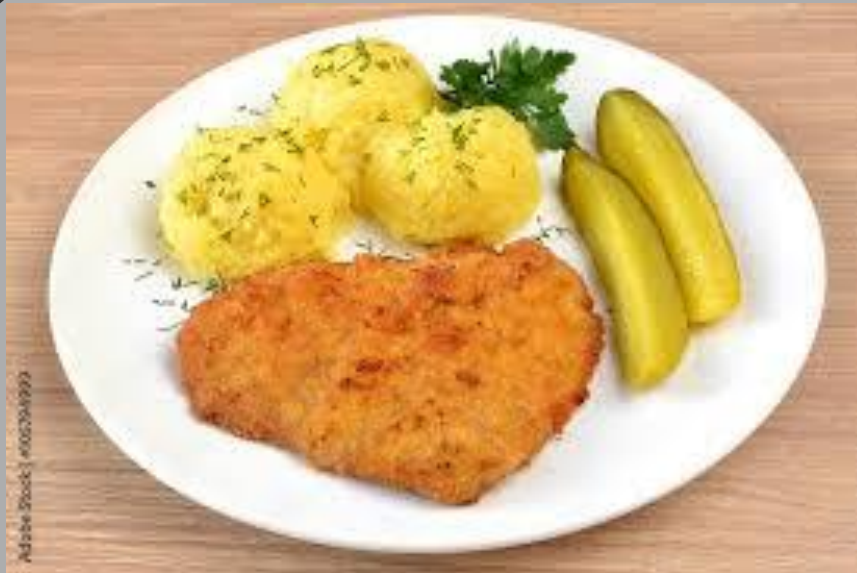
 *Mizeria*

 *Pierogi*

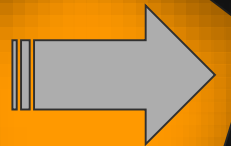
 *Bigos*



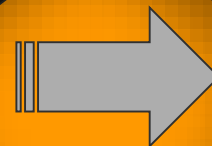
# *Schabowy*



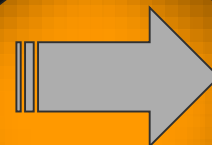
# *Mielony*



# *Mizeria*



# *Bigos*





# Pierogi

*Pierogi are one of the most famous and simplest Polish dishes. Even though it is simple, you need to prepare everything properly, from the dough to the stuffing. The stuffing can actually be almost anything: meat, vegetables, groats, fruit and everything in between. The dough is made from only flour, warm water and a pinch of salt. The dough should be soft and should not have lumps. The dough is then rolled out to a thickness of about 2 millimeters. Then, circles are cut out with a glass, the circles are filled with stuffing, the dumplings are sealed and then thrown into boiling water for about 5 minutes until they float.*



# *Deserts*

← *Naleśnik*

← *Kisiel*

← *Kompot*

← *Makowiec*

← *Sernik*

← *Jabłecznik*

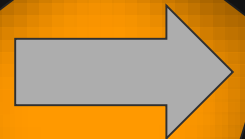
← *Pączek*



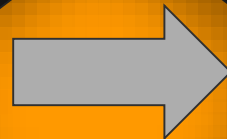
# *Naleśniki*



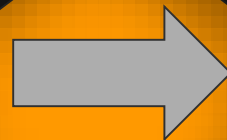
*Kisiel*



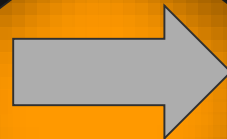
# *Kompot*



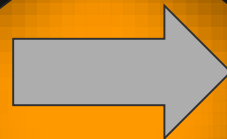
# *Makowiec*



# *Sernik*

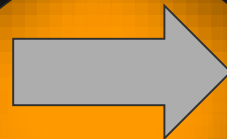


# *Jabłecznik*





# *Pączek*



# END

*Thank you for your attention.*

