

GASTRONOMY

On the 7.-10. of October we were in Hungary as a part of a project called ICARUS. We were supposed to find out some differences between our and Hungarian kitchen. We took some photos of their national foods. Here they are!



On Friday we had lunch in the school canteen. At first we had some soup. The soup was made from water, potatoes, kind of pasta, onions, garlic, pepper and a lot of paprika. The main dish were meat balls in dill sauce. The dessert was a biscuit dredged with sugar. For a drink we had only tap water. It was quite good.

Soups are a little bit different from Slovak ones. They are overall more spicy and there are a lot of vegetables in every soup. The most unique thing that we tasted there was a sweet soup. It was made of preserved fruit like apricot, cherry, plum and sour cream.



They have a big diversity of main dishes. One of the typical Hungarian dishes is pasta with bread crumbs and a lot of jam. This was the dinner of Filip Kňážek.



Veronika, Lukáš and Kristína had goulash for lunch. Lukáš's was very spicy and the girls' was normal but Tina had a lot of beans there. All of them were a lot thinner than Slovak goulash.

Filip, Lukáš and Veronika had stuffed cabbage with sour cream . It is similar to stuffed bell peppers but with cabbage. In Slovakia we don't have anything like this.



There are some differences between Slovak and Hungarian cuisine but they are still very similar because Slovak and Hungarian cultures are very interconnected.