

Name _____

Blini and Pirozhki

Blini are thin pancakes made from wheat or buckwheat flour and are often served with various fillings, such as caviar, sour cream, or jam. Pirozhki are small savory or sweet pastries, filled with ingredients like meat, mushrooms, or berries.

Fish and Seafood

Given Russia's extensive coastline and abundant rivers and lakes, fish and seafood are common in Russian cuisine. Popular dishes include pickled herring, salmon, and sturgeon, often served with dill and onions.

Sweets and Desserts

Russians have a sweet tooth, and their desserts reflect this love for sugary treats. Traditional desserts include honey cake, pryaniki (spiced gingerbread cookies), and syrniki (cheese pancakes).

Beverages

Tea is a beloved beverage in Russia, often accompanied by preserves or sweets. Kvass, a fermented beverage made from bread, is also a popular choice. Vodka, although not a food, is an iconic Russian alcoholic beverage.

Seasonal Fare

Russian cuisine is closely tied to the seasons. In winter, hearty and warming dishes are favored, while summer brings an abundance of fresh fruits and vegetables, often enjoyed in salads and cold soups.

Modern Influences

In recent years, globalization and cultural exchange have introduced international cuisines to Russia's urban centers. This has led to a fusion of flavors and the availability of a wide range of international dishes.

