

## FEATURES OF TURKISH CUISINE (ОСОБЛИВОСТІ ТУРЕЦЬКОЇ КУХНІ)

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*У доповіді йдеться про особливості турецької кухні й національні страви, відношення народу до їжі й цікаві звички, що притаманні громадянам Туреччини, про особливості сервісу, а також місце турецької кухні в сучасному світі.*

Turkish cuisine is known throughout the world and is one of the three best cuisines in the world. It is distinguished by its diversity and antiquity.

Turkish nature combines the features of three continents - Europe, Asia and Africa, which could not but affect the cuisine. Turkish cuisine has absorbed the traditions of different peoples, because Turkey is located at the crossroads of Western and Eastern cultures. At the same time, Turkish cuisine is colorful – it is the most tender meat, fresh vegetables and fruits, sweets famous all over the world – halva, baklava, sorbets.

The main feature of Turkish cuisine is that it is forbidden to eat pork, because pork in Turkey is considered a dirty and unworthy animal. Moreover, almost all dishes are healthy, because the Turks prefer such cooking methods as baking, cooking, stewing. Turks take food for a long time, enjoying every bite. All dishes are incredibly beautiful, vibrant, exciting and increase appetite, but the Turks are slender, because the Turkish cuisine is healthy and dietary.

Each meal turns into a real ritual in Turkey. Any meal begins with appetizers, which include pickles, olives, stuffed vegetables and so on. After come meat or fish dishes with side dishes. And the meal ends with dessert.

Meat dishes are considered the most popular, kebab is the king among them. Also so much popular dishes it's gozleme, lahmajun, lamb with dried fruits, shrimp in a pot, raw meatballs with spices, stuffed mussels and eggplant.

So Turkish cuisine and culture are popular in all world.