

THE MOST EXPENSIVE DISHES (НАЙДОРОЖЧІ СТРАВИ)

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Чи маєте Ви декілька зайвих купюр? Якщо так, Вам буде цікаво дізнатися про найдорожчі страви, які Ви хочете спробувати.

For the omelet you have to pay some sort of pathetic thousand dollars, and prepared with six eggs, whole lobster and three hundred grams of Sevruga caviar. It is included in the menu of the restaurant at the New York Hotel Le Parker Meridien. These mushrooms are named truffle, they are found deeply underground by a special trained pigs or dogs. Despite its small size, these gifts of nature are very impressive. In particular, the king of the gambling world scale Stanley Ho paid at auction for a mushroom about 330 thousand US dollars.

To thirst quencher you will help the most valuable brand of tea in the world is called Dahunpao that from the Chinese translated as "Big Red Robe". These tea bushes grow only in one corner of the world in the mountains near the monastery Tianjin in China. The rarity of this beverage in many ways is that it is often mined no more than a kilogram of valuable raw materials for its production for a year. For alluring taste of this tea wealthy people spread a huge amount – thousands or even millions of dollars per kilogram.

Finally, for dessert we suggest you to try the "golden cake". It can be enjoyed in the restaurant of the hotel in Istanbul Çırağan Palace. It is known that the composition of the goodies include black French truffle, vanilla beans from Polynesia, apricots, pears and figs with quince, all fruits before a few years marinated in a strong Jamaican rum. Top coated with 24-carat gold, is an edible substance that does not interfere with digestion. "Golden cake" is served in a box of handmade silver. The cost of this pleasure – only a thousand dollars.