

Gastronomy

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Gastronomy - Why is it important?

- creates an experience
- allows tourists to discover other cultures through their food
- reflects the culture of other people
- for discovering, tasting and experiencing the sensory qualities of human nutrition as a whole



Czech gastronomy

-**Trdelník**- sweet Czech delicacy made from fried dough and sprinkled with cinnamon, nuts, sugar and ice cream

-**Svíčková**- marinated beef sirloin, served with a creamy vegetable sauce, with dumplings and some cranberry sauce on top

-**Guláš**- beef stew flavored with pepper and other spices



Spanish gastronomy

-Paella- a traditional Spanish dish of rice, meat or seafood, vegetables and spices, cooked in a large flat pan.



-Jamón- a Spanish ham that is made from pork meat and is cured and dried. There are two types: Iberico (from Iberian pig meat) and Serrano (from other pig breeds).



-Gazpacho- a cold soup made from tomatoes, cucumbers, peppers, onions, garlic, bread, olive oil and vinegar.



Czech drinks

-Kofola- a Czech soft drink created in the 1960s as an alternative to Coke.

-Pilsner Urquell- a renowned Czech beer, known for its pale lager style and crisp, refreshing taste

-Malinovka- a Czech raspberry liqueur, known for its sweet and fruity flavor, often enjoyed as a digestif or in cocktails.



Spanish drinks

-Sangria- a refreshing drink made with red wine, chopped fruit, a sweetener and a splash of brandy.

-Tinto de Verano- a popular summer drink made with red wine and a carbonated lemon soda.

-Horchata- a traditional Spanish drink made from ground almonds, sesame seeds, rice or nuts with cinnamon and sugar.





Conclusión

We took from the exchange an amazing experience, new friendships and valuable memories from the stay.

The End

