**It is worth trying:**

One of the most pleasant parts travel it an opportunity is better learn local food. Ukrainian cuisine it is incredibly various, and everyone the region has the features. However some dishes made Ukrainian kitchen known in the culinary world. From borsch in chicken Kiev - there are several appetizing dishes which try everyone during the visit in Ukraine.

**Borsch**

Traditional Ukrainian soup known around the world. One of the main ingredients of this dish is beet which adds some borsch intensive red color. Other components - potatoes, carrots, cabbage, onions and meat. When you order borsch in Ukrainian restaurant, it is usually brought with sour cream and small garlick rolls – pampushkas.

**Golubtsi**

This dish it is very popular in Ukraine, though it is hard to prepare it. First, you have to make a rice stuffing, onions, carrots and forcemeat, and then to in wrap it in the boiled cabbage leaves. Later it stuffed cabbage leaves need to be extinguished near hour in tomato sauce.
**Deruni**

This dish it is very popular in Ukraine therefore that, on the one hand, it is easy to prepare it, and on the other hand, it is very tasty! Usually these thin potato pancakes move with sour cream.

**Uzvar**

Traditional drink from dried fruits, in the main of apples, plums and pears. This useful refreshing drink - the fine choice for hot summer days. It is also given to time festive Christmas dinner.

**Kiev cutlet**

Though at this dish the French origin, you definitely have to try it on to the homeland of the same name. It is obligatory for you this will be pleasant juicy chicken roll to stuff garlick oil and mix of parsley and spices, and then breaded and fried in hot fan. Remember that to cut cutlet in a Kiev way it is necessary accurately that not splash itself with hot oil.

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