



CZECH CUISINE

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INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

**Výukový materiál zpracován v rámci projektu
EU peníze školám**

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ANOTACE:

ŽÁCI POPÍŠÍ CHUŤ KONKRÉTNÍHO JÍDLA. VYSVĚTLÍ, CO JSOU KONKRÉTNÍ ČESKÉ POKRMY TAK, ABY TO POCHOPIL CIZINEC



LANGUAGE FOCUS: DESCRIBING TASTE
AND SMELL



TASK: MATCH THESE WORDS WITH THEIR DEFINITIONS

- Sharp a strong sharp taste that is not sweet
- Savoury tasting of salt or spices and not sweet
- Mild pale, or not strong
- Watery with a taste like a lemon
- Spicy a strong hot flavour
- Mature cheese, wine etc ; left to develop a pleasant strong flavour
- Sour not having a strong taste
- Bitter a strong and bitter flavour



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HOW TO SAY THAT YOU ARE ENJOYING YOUR MEAL?

- Delicious
- Tasty
- Yummy
- Luscious
- Fantastic
- Delightful
- Amazing
- Heavenly



CZECH CUISINE



CHEESE

- **Olomoucké sýrečky** (“**tvarůžky**“) are quite infamous (or loved) for their strong odour (some may say pungent). The cheese can be eaten fresh or breaded and fried. Incidentally, the cheese has very low fat.
- **Eidam** is the most available cheese in Czech Rep. It can be mistaken for the Dutch Edam because of the name but the taste is different. Most of the cheese sold as eidam is bland, rubbery, and doesn't melt well.



- **Hermelín** is a cheese similar in look and production to camembert. They are better when left to reach room temperature, so that they can soften and allow the flavor to be released. Pickled hermelín (nakládaný hermelín) which is pickled in oil, onions, and often chili, is a popular and tasty pub food.
- **Tvaroh** (quark) is typical for Czech cuisine. It can be mixed into the dough of dumplings, grated and served on top of fruit dumplings. There is even a tvaroh-flavored ice cream. The taste is quite mild, though some varieties can be a little tart. If you're looking for cottage cheese, you can find products sold under this name.



SLOVAKIAN CHEESE

- **Korbáčiky** is Slovakian cheese made into long, narrow strings, which are then braided. It can be bought plain or smoked (uzené). However, they can be quite salty, so if you want a milder version and to actually taste the milk, go to a specialty store and get the fresh variety.
- **Brynza** is soft sheep's milk cheese, sometimes known as bryndza in English. The taste is quite sharp and is traditionally served with the Slovakian dish halušky (kind of similar to potato gnocchi).



PICKLES

- *nakládačky* – pickled cucumbers, not those known as *salátové okurky*
- *beraní rohy* (ram's horns) - long, thin peppers and are often sold pickled in jars.
- *čalamáda* - pickled vegetable salad consisting of white cabbage, carrot, pepper, onion, water, vinegar, sugar, salt, spice extract
- *nakládaný hermelín* – *hermelín* and other kinds of cheese can also be found



- **Utopenci** (“Drowned“) are sausages pickled in vinegar, oil, onion, red pepper, and different spices.

They go perfectly with beer and are usually made by the house or beer hall itself.



“CHLEBÍČKY“

- are open sandwiches, that is, there is no bread on top. They are made by slicing baguettes called *veka* and topping them with a variety of salami, ham, cheeses (eidam, hermelín), vegetables (bell peppers, tomato, cucumber), and hard boiled eggs.
- Invented by Jan Paukert Sr. in 1916



“BRAMBORÁKY“

- a delicious potato-based dish
- Here is a simple recipe:
peel and **shred** the potatoes, then add flour and eggs, then **fry** the entire mixture with a little bit of oil.



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