Easter Dishes

There are many Easter dishes around the world, but every country usually has a typical kind of Easter bread and an egg or flour dish that is usually made for Easter. Here are just a few examples.

In Spain, they mix milk, sugar, cinnamon and eggs and put pieces of bread into the mix. Then the bread is fried and served hot.

In Russia, they have a special Easter dessert that looks like a pyramid. It is based on cheese and is often decorated with nuts and dried fruit.

In France, thousands of eggs are used to make a gigantic dish in the town square. Usually 10 to 20 cooks take part in the frying and as many as ten thousand people eat some of the dish when it’s ready.

In Greece, they make a special kind of round bread. On top of the bread they put hard-boiled eggs which are painted red. The bread looks very interesting!

In Brazil, a kind of dessert is made with peanuts, sugar and flour. Everything is mixed and the completed dessert is cut into smaller pieces.

1. Which of the dishes are sweet?

2. Which of the dishes are types of bread?

3. Which of the dishes is really big?

4. Which of the dishes have nuts?

5. Which dishes do you fry?

6. Which dish do you make outside?
Task 3. In the text, find words or phrases for the definitions below.

1. a type of sweet spice
   - cinnamon

2. apricots, bananas, apples, without water
3. 1,000
4. very big
5. an area in a city, usually with buildings around it
6. a person whose job is to cook food
7. in the shape of a circle
8. about an egg: cooked so long that it is no longer soft
9. a type of small oval nut

Task 4. Discuss the questions. Make notes of your answers.

- What typical Polish dishes do you know? What are they made of?
- What are some typical Polish Easter dishes?
- Do you like eating traditional Polish food? Why (not)?
- What’s your favourite type of food? Why?
- What food do you hate? Why?
- Do you like cooking? Why (not)?
- What can you cook?