

Traditional Polish food

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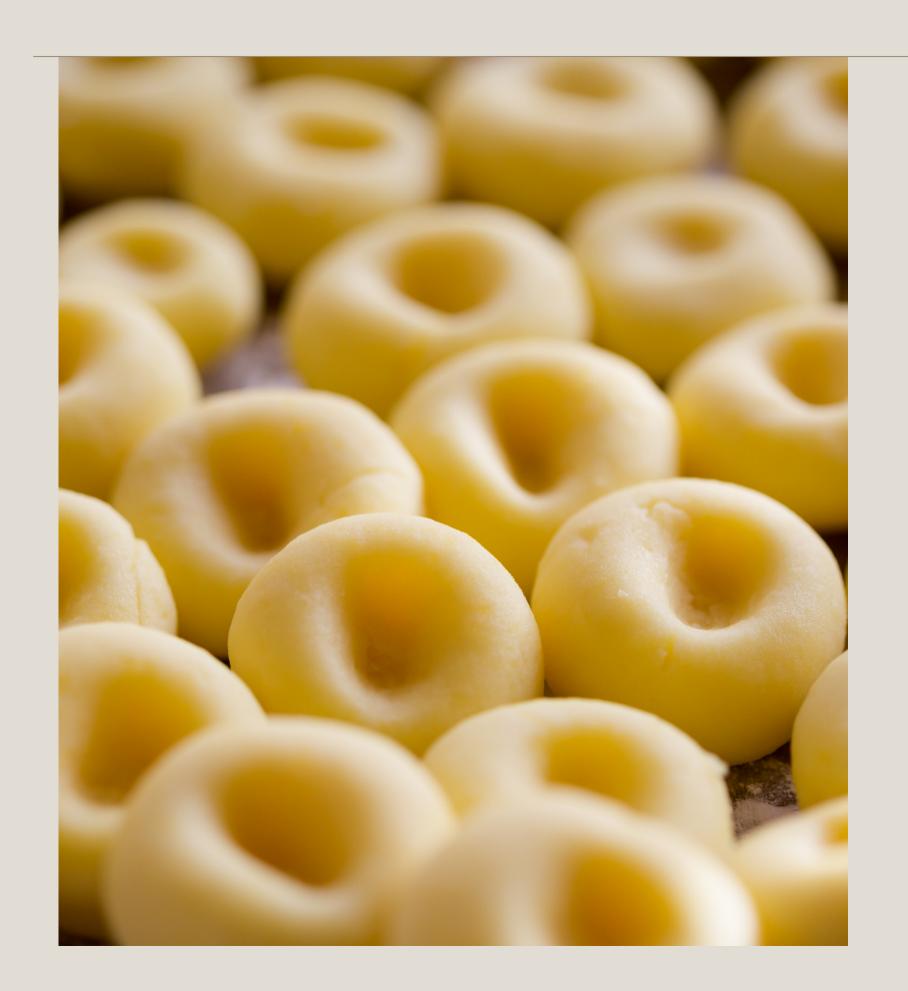
Łódzkie voivodeship

Zalewajka soup (cooked potatoes, sour rye soup with leaven, bread, polish sausage, mushrooms)



Prażoki (potatoes, flour, boiled water)





Śląskie voivodeship

kluski śląskie (potatoes, potato flour)

bigos-hunter's stew (pork, sausage, dried mushrooms, sauerkraut, dried plums)

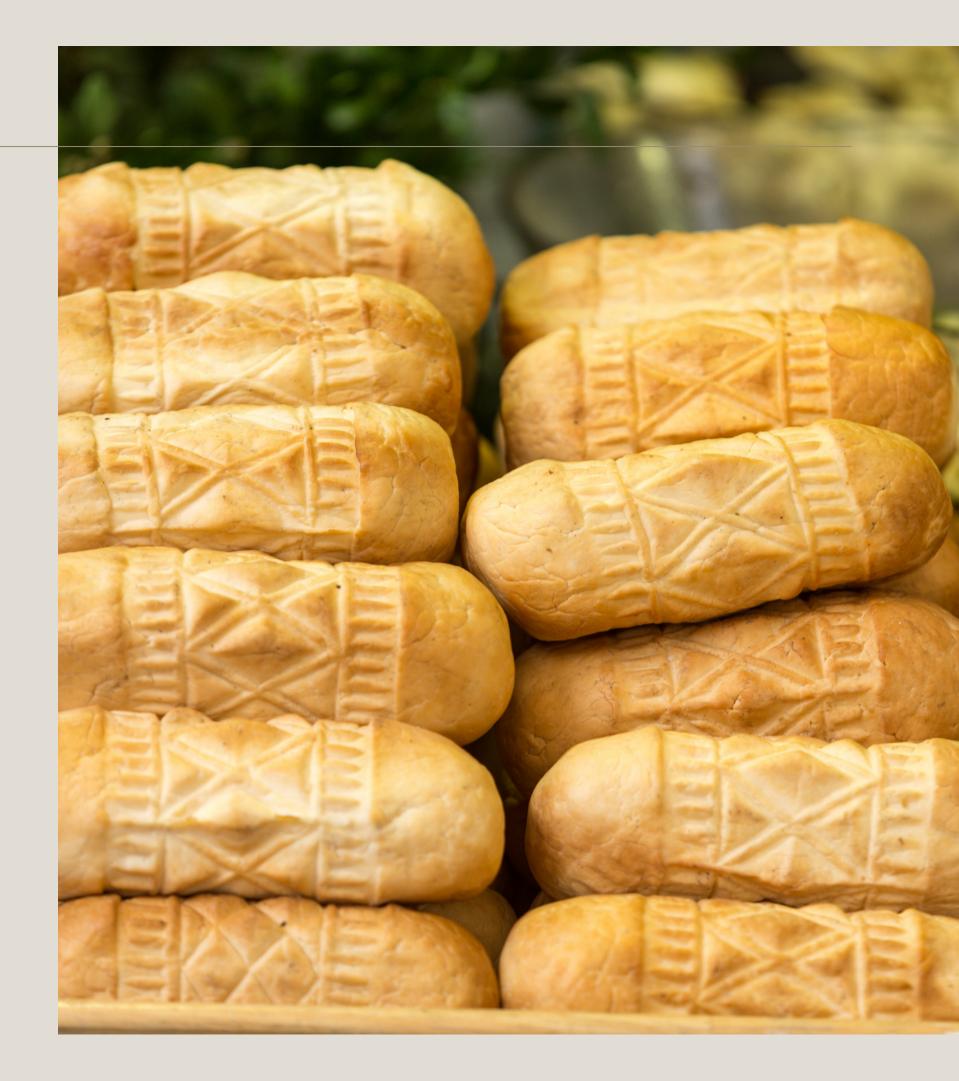
żurek-sour soup (smoked meat, white sausage, vegetable broth)

Małopolskie voivodeship

oscypek (smoked cheese)

barszcz czerwony-borsch soup (beetroot, vegetable broth)

kapuśniak soup (sauerkraut, pork ribs, carrot, potatoes)



Mazowieckie voivodeship

grzybowa-mushroom soup (mushrooms, onion, carrot)

pierogi-dumplings (flour, eggs, water, dried muschrooms, souerkraut, pepper, salt)



Pomeranian voivodeship

racuchy (pancakes with apples)

krupnik-barley soup (chicken, vegetable broth, rice, potatoes, carrot)

czernina-blood soup (duck blood, dates, apples, pear, dried plums, raisins)

flaki-tripe soup (beef stomach, carrot, celery)



Polish kitchen is very delicious.

People in Poland stick to the tradition.

Thanks for your time