**Western European Cuisine**

1.Прочитать текст.

2.Перевести.

3.Составить три вопроса к тексту.

Western European cuisine is incredibly diverse.

Over the centuries, there have been integration processes, during which dishes from various European cuisines find approval and fans in countries that are characterized by different kitchen traditions. Conventionally, European cuisine can be divided into East European, North European, South European and West European.

Despite the differences, common to European cuisine are the abundance of meat and vegetable dishes, as well as the secondary role of various seasonings and sauces in cooking (due to the characteristic desire to preserve the true taste of the components), the abundance of products using wheat flour. In addition, it is often used before the use of a particular dish "aperitif" - high-quality alcoholic beverages that help to increase appetite and improve digestion. Eggs are widely used in European cuisine — fried, boiled, as one of the ingredients of flour dishes, and even as a base for some drinks.

For example, the German eat a lot of boiled vegetables: cauliflower, beans, carrot.

The second dish is also cooked from meat; it can be sausages as a rule.

The sweet dish includes a fruit salad that is mixed with a sauce.

The national drink is beer.

There is even a festival called Oktoberfest that is dedicated to this drink.

French cuisine is rich of vegetables.

 It is similar with the other European cuisines, but the French use less milk for cooking. The most popular dish is scrambled eggs or an omelet.

They prefer drink coffee with sugar.