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SPICE IS THE VARIETY OF LIFE

If you think that spice is the variety of life and love international cuisine, **ABCWorldFood** is the product for you.

ABCWorldFood is the only food database that contains traditional recipes for 174 countries of the world in all course categories: appetizers, soups, salads, breads, main courses, side dishes, desserts, snacks, and beverages.

ABCWorldFood is also the only that database covers food culture for 174 countries of the world in six categories: National Cuisine, Regional Cuisine, Daily Meals, Dining Etiquette, Special Occasion Foods, and Food Trivia.

FEATURES

- 174 Countries
- 7,000+ Recipes
- 1,400+ Food Culture Articles
- 9,000+ Food Photos
- 650+ Ingredient Articles
- 800+ Food Glossary Terms
- 1,700+ Food Quotes
- Personal Recipe Book
- Share and Print Options

BENEFITS

- Libraries benefit from **ABCWorldFood's** relevance and appeal to diverse library populations.
- Students use **ABCWorldFood** to research food culture and recipes for country projects.
- Members of international food clubs have access to classic recipes for every country.
- Culinary schools use **ABCWorldFood** as a research tool for both recipes and food culture.



NATIONAL CUISINE



RECIPES



FOOD CULTURE

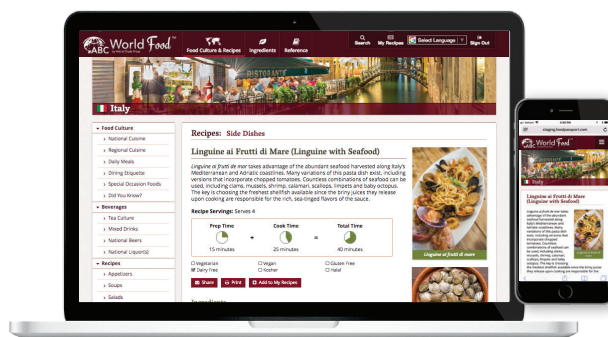


INGREDIENTS



UNUSUAL FOODS

ABCWorldFood is mobile friendly, automatically adapting to the screen size of any desktop, laptop, tablet, or smartphone.

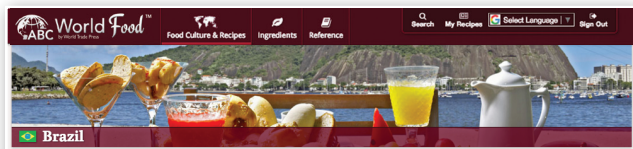


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Food Culture by Country

1,400+ Food Culture Articles

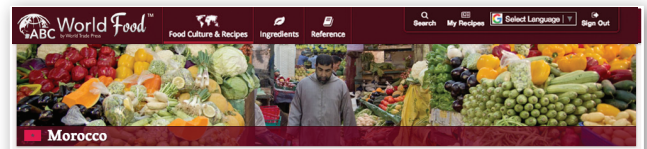


Food Culture: National Cuisine

Overview

The food of Brazil includes a mixture of European, African, Middle Eastern, and indigenous foods and cooking styles. There are strong regional differences in Brazilian cuisine. In the northern part of the country, people tend to eat native foods like river fish and manioc, while African and Portuguese influences are stronger in the northeast.

Dried shrimp, manioc, and tropical fruit are commonly eaten throughout.



Food Culture: Dining Etiquette

Table Etiquette

Moroccans typically eat at low tables while seated on cushions on the floor. Before the meal, they wash their hands, either with specially-warmed damp towels or, more commonly, with water that has been specially scented with rose petals or orange leaves. While eating with the hands is an accepted tradition, Moroccans may also use utensils such as knives, forks, and spoons. If eating with the hands, only the thumb and first two fingers of the right hand are used to avoid the appearance of



Food Culture: Regional Cuisine

Overview

Brazil, the world's fifth largest country in terms of both area and population, is a melting pot of geographical and cultural influences, giving its cuisine a wide range of tastes, ingredients, and cooking styles. The melting pot is an especially apt metaphor for Brazilian cuisine, especially considering that the national dish of Brazil is in fact a stew: the Feijoada is made with black beans, meat, and a mix of regional vegetables.



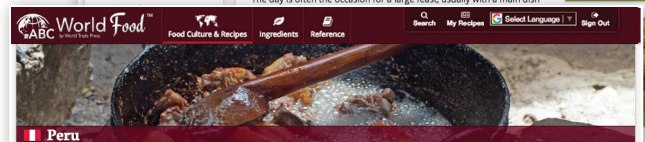
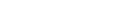
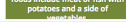
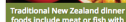
Food Culture: Daily Meals

New Zealanders typically eat three meals per day.

Breakfast

Breakfast is usually a light meal of bread or cereal, accompanied by a cup of coffee, tea, juice, or milk. Popular spreads for bread include butter, Nutella, and the yeast paste Marmite. Breakfast is usually eaten between 6am and 8am.

On the weekends or on special occasions, breakfast is often a more elaborate hot meal of bacon, scrambled eggs, tomatoes, mushrooms, hash browns, and baked beans known throughout the Anglophone world as an "English" breakfast.

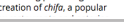
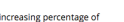
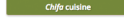
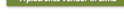
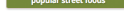
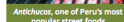
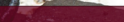


Food Culture: Special Occasion Foods

There are some fifty festivals, give or take, celebrated in Nepal each year, plus innumerable smaller events commemorating a lost loved one, celebrating a marriage or birth of a child, or marking the changing of the seasons.

Navavarsha

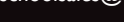
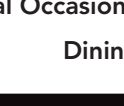
Navavarsha, the start of the new year on the Nepalese calendar (usually around the first week of April), is both a religious and a national holiday. The day is often the occasion for a large feast, usually with a main dish



Food Culture: Did You Know?

Spicy Aji

Many Peruvian dishes are very spicy, using hot aji peppers for seasoning. There are two main kinds of aji peppers: yellow-orange aji amarillo, which has a fruit-like smell, and red aji panca, which has a sweet, smoky flavor. In addition to flavoring dishes, aji peppers also lend visual interest to preparations with their bright colors.



Anticuchos

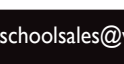
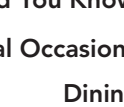
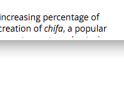
One of the most popular street foods in Peru, anticuchos (shish kabobs of stew meat) are sold from carts and anticucherias, eateries that specialize in the dish. A preparation of spiced, grilled meat, frequently served on a skewer that is topped with a boiled potato, anticuchos date to at least the 16th century, when Spanish explorers added spices like garlic into the mix. The dish is likely much older than that, as a remnant of the Inca Empire. One of the most popular types, anticuchos de corazon, is made with beef hearts.

Picarones

Traditionally prepared alongside anticuchos, picarones are deep-fried pumpkin-flavored pastries with a doughnut shape. Made from squash and sweet potatoes, these pastries are a relatively new twist on a colonial-period dessert, with Peruvian ingredients replacing expensive imported ones to create a popular and unique dessert, served with chancaca syrup made from solidified molasses.

Chifa

The various cuisines eaten in Peru reflect its history, with traditional preparations coming from both Inca and Spanish roots. More recently, the increasing percentage of Peruvians with Chinese ancestry, especially in coastal areas, has led to the creation of chifa, a popular



National Cuisine

Regional Cuisine

Daily Meals

Dining Etiquette

Special Occasion Foods

Did You Know?



Recipes by Country

7,000+ Recipes



Recipe Catalog Page Showing Main Courses in Japan

- Recipe in cultural context
- Recipe and ingredient photos
- Prep and cooking time
- Ingredients, including article links
- Directions
- Share and print options
- Personal recipe book

Japan

Food Culture

- National Cuisine
- Regional Cuisine
- Daily Meals
- Dining Etiquette
- Special Occasion Foods
- Did You Know?

Beverages

- Tea Culture
- National Beers
- National Liquor(s)

Recipes

- Appetizers
- Soups
- Salads
- Breads
- Main Courses**
- Side Dishes
- Desserts
- Snacks

[Suggestion or Issue?](#)

[Cite this Document](#)

Recipes: Main Courses

Chicken Teriyaki
Chicken teriyaki consists of baked chicken in a sweet sauce, a dish that...

Chirashi Sushi
Chirashi means "jewel box" in Japanese, referring to the aesthetic...

Katsu Donburi (Pork Cutlet with Rice)
Katsu donburi or katsudon is a tasty, satisfying Japanese...

Karyaku Gohan
Karyaku gohan is a tasty, simple rice dish of chicken and lots of...

Oyakodon
Another Japanese favorite, this dish is easy to cook at home as it uses...

Ramen
Authentic Japanese ramen noodles were adopted from China. Legend has it that...

Ramen

Authentic Japanese ramen noodles were adopted from China. Legend has it that Vice-Shogun Mito (1628-1700) learned to appreciate ramen when he trained with a Chinese scholar. Back then, samurais were schooled in Confucianism to sharpen their discipline. Authentic ramen is very different from today's processed instant ramen. Ramen is typically served in a rich broth that enhances the noodles, along with toppings such as hard-boiled egg, cooked vegetables, and ham or barbecued pork.

Recipe Servings: Serves 4

Prep Time	Cook Time	Total Time
15 minutes	40 minutes	55 minutes

☐ Vegetarian
 ☐ Vegan
 ☐ Gluten Free

☒ Dairy Free
 ☐ Kosher
 ☐ Halal

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Ingredients

- ☐ 1 lb (960 g) fresh or 1/2 lb (480 gm) [ramen noodles](#)
- ☐ 4 cups (720 ml) water
- ☐ 2 tsp (10 ml) sea [salt](#)
- ☐ 1 tsp (5 ml) *dashi* (powdered bonito fish flakes)
- ☐ 1/2 cup (120 ml) sliced shiitake [mushroom](#)
- ☐ 2 tbsp (30 ml) chopped green [onions](#)
- ☐ 1/2 cup (120 ml) coarsely chopped [bamboo shoots](#) (or [water chestnuts](#))
- ☐ 1 cup (240 ml) cleaned [spinach](#)
- ☐ 1 cup (240 ml) fresh bean sprouts
- ☐ 2 hard-boiled [eggs](#)
- ☐ 1/2 cup (120 g) ham, diced

Directions

- To make the mushroom broth, bring 3 cups (720 ml) water, salt, and *dashi* to a boil.
- Add mushroom. Lower heat to medium-low and simmer for 20 minutes.
- Add green onions, bamboo shoots, and spinach. Simmer for 10 more minutes.
- Cook ramen according to package instructions (about 5 minutes in boiling water). Be sure noodles remain al dente for a nice chew. Keep warm.
- Quarter hard-boiled eggs, slice barbecued pork (or ham or cooked chicken).

Ramen with ham, egg, and vegetables

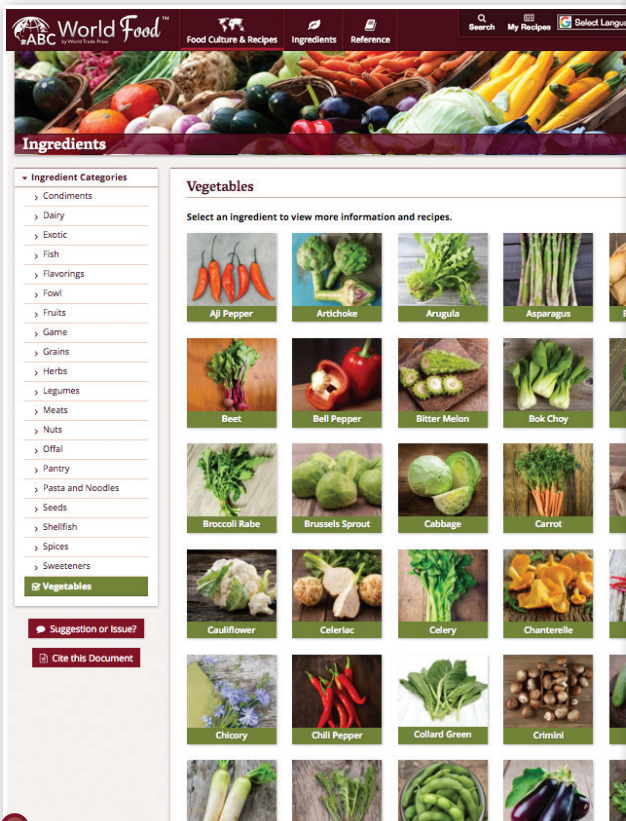
Fresh ramen noodles



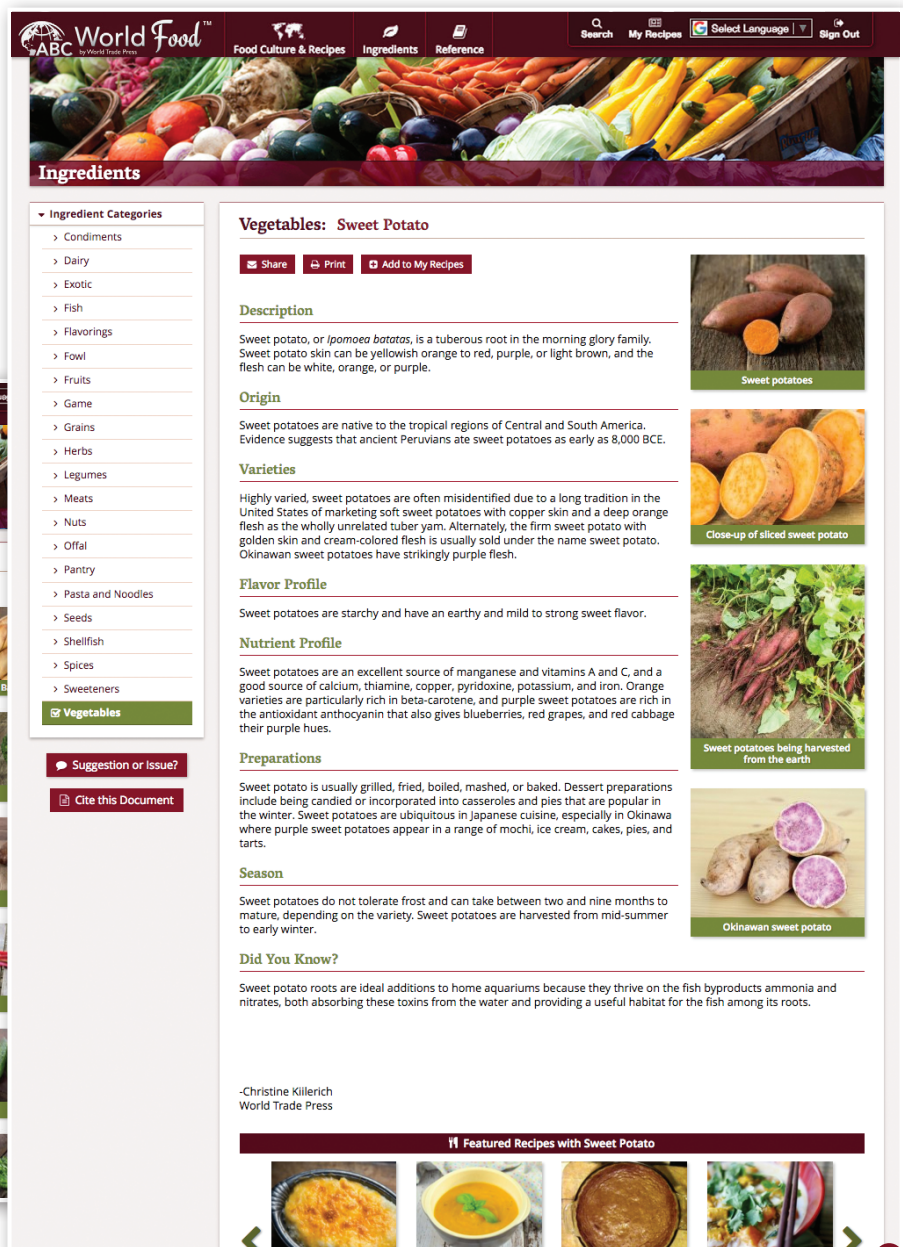
Ingredients

650+ Ingredient Articles

- Highly structured articles
- Beautiful color photos
- Links from recipe ingredient lists
- Links to featured recipes from ingredient
- Share and print options
- Personal recipe book



Vegetables Catalog Page



Vegetables Page Showing Sweet Potato



Reference Categories



Reference

- Beer
- Coffee
- Conversions
- Food Inventions
- Food Quotes
- Glossaries
- Herbs and Spices
- Historical Timelines
- Sauces
- All Sauces
- Brown Sauces
- Butter Sauces**
- Chopped Ingredient Sauces
- Emulsified Sauces
- Green Sauces
- Hot Sauces
- Meat-Based Sauces
- Red Sauces
- Sweet Sauces
- White Sauces
- Tea
- Wine

Sauces: Velouté

Velouté

Velouté is a smooth and versatile white sauce. Similar to béchamel, velouté is also thickened with roux, but uses a meat stock rather than milk as its base. It has a light color because the ingredients put in the stock are not roasted. The name derives from the French adjective *velour*, meaning "velvet." In reference to the sauce's smooth, silky texture.

Velouté is one of the five original "mother" sauces of French cuisine, as defined by influential French chef Auguste Escoffier in the 20th century. Recipes for the simple, versatile sauce, however, have been around for centuries, with the first printed velouté recipe appearing in the landmark 1651 cookbook *Le Cuisinier François* by French chef to the royal court, François Pierre de la Varenne.

The mild white sauce pairs well with light ingredients and is most often used in soups and with fish, seafood, poultry, or vegetable dishes. It is generally not served on its own, but as a foundation for other "daughter" or secondary sauces.

Recipe Servings: Makes 4 cups

Prep Time	Cook Time	Total Time
5 minutes	25-30 minutes	30-35 minutes

Ingredients

- 2 tablespoons (30 ml) butter

Recipe Servings: Makes 4 cups

Prep Time 5 minutes **Cook Time** 25-30 minutes **Total Time** 30-35 minutes

Ingredients

- 2 tablespoons (30 ml) butter

Recipe Servings: Makes 4 cups

Prep Time 5 minutes **Cook Time** 25-30 minutes **Total Time** 30-35 minutes

Ingredients

- 2 tablespoons (30 ml) butter



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Russia

Food Culture

- National Cuisine
- Daily Meals
- Dining Etiquette
- Special Occasion Foods
- Did You Know?

Beverages

- Tea Culture**
- National Beers
- National Liquors

Recipes

- Appetizers
- Soups
- Salads
- Breads
- Main Courses
- Side Dishes
- Deserts
- Snacks

Beverages: Tea Culture

History

In many people's minds, vodka is the drink most often associated with Russia, but hot tea is actually considered by most to be the country's national beverage. It was first introduced to Russia by the Mongolians in the mid-1600s, most likely as a gift to Tsar Michael I of the Romanov dynasty. Because of difficult caravan trade routes from China, tea was originally an extremely expensive luxury. In the late 1700s, the court of Catherine the Great established regular tea imports from China and by the time of her death in 1796, Russia was importing over 3 million pounds of tea by camel caravan. This dramatically reduced the price, and the hot drink soon became a staple among even the poorest Russian families. In 1880, the first leg of the Trans-Siberian Railway opened, dealing a significant blow to the Chinese caravans as the time it took to ship tea was cut from several months to about a week.

Cultivation

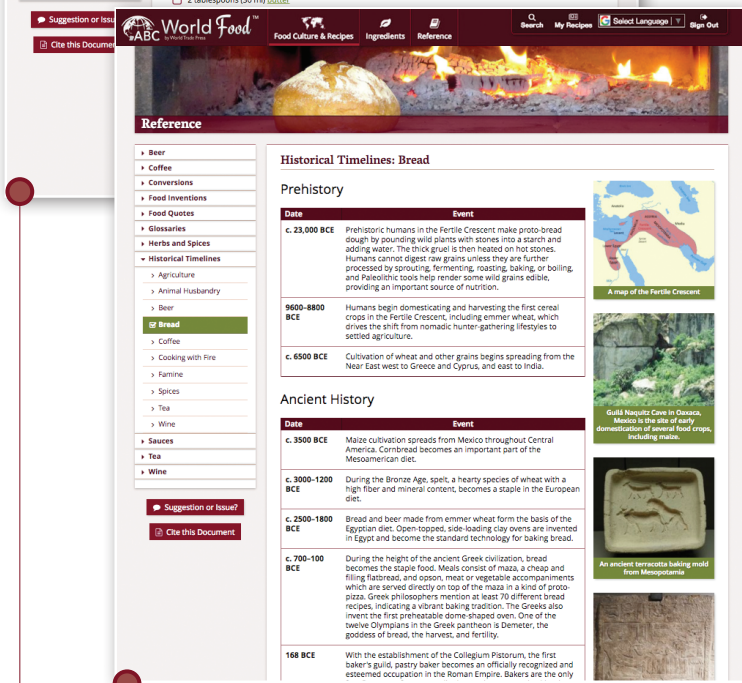
Russia relies on imports for most of its tea, but there are a few local producers like Krasnodarsky Tea, the most common Russian-grown brand, that operate tea plantations near the city of Sochi. Tea plantations were first established in Russia in the early 1800s, and true industrial plantations were created in the 1880s. There are few places in Russia where the weather conditions allow for mass tea production. The area around Sochi, however, has a humid subtropical climate with moderate temperatures and substantial rainfall well suited for the cultivation of tea. These fields are some of the northernmost tea plantations in the world.

Popular Varieties

Although Russians tend to enjoy all types of tea, strong black teas are most often served at tea gatherings. In a nod to the history of tea in Russia, another popular variety is called Russian Caravan tea, which is a blend that includes lapsang souchong tea leaves. This tea leaf is smoke-dried, which imitates the first teas brought into Russia along the Tea Road from China. The tea in these caravans would absorb the aroma of campfires after months of exposure to them along the Tea Road.

Spring tea party with a Russian samovar

A "secret" tea shop in Moscow



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Historical Timelines: Bread

Prehistory

Date	Event
c. 23,000 BCE	Prehistoric humans in the Fertile Crescent make proto bread dough by pounding wild plants with stones into a search and adding water. The thick gruel is then heated on hot stones. Humans cannot digest raw grains unless they are further processed by sprouting, fermenting, roasting, baking, or boiling, and Paleolithic tools help render some wild grains edible, providing an important source of nutrition.
9600-8800 BCE	Humans begin domesticating and harvesting the first cereal crops in the Fertile Crescent, including emmer wheat, which drives the shift from nomadic hunter-gathering lifestyles to settled agriculture.
c. 6500 BCE	Cultivation of wheat and other grains begins spreading from the Near East west to Greece and Cyprus, and east to India.

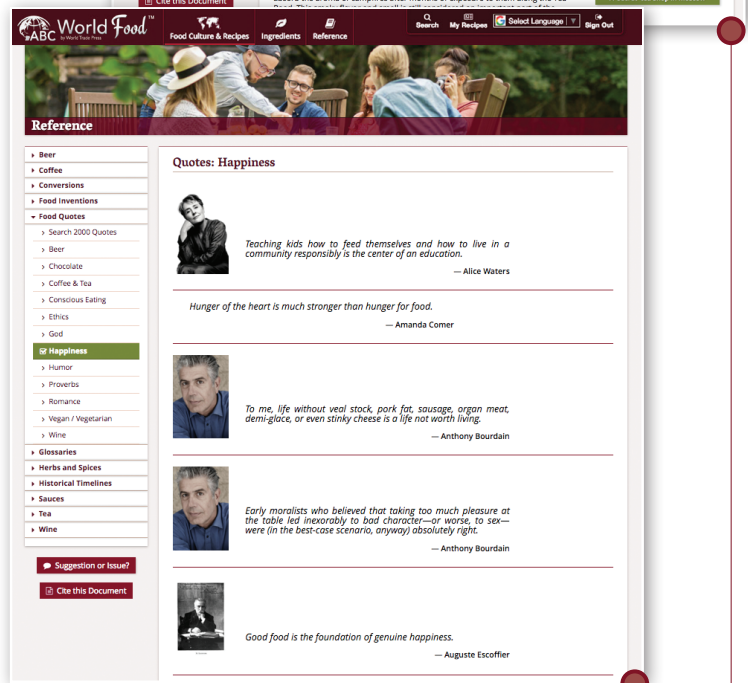
Ancient History

Date	Event
c. 3500 BCE	Maize cultivation spreads from Mexico throughout Central America. Cornbread becomes an important part of the Mesoamerican diet.
c. 3000-1200 BCE	During the Bronze Age, spelt, a hearty species of wheat with a high fiber and mineral content, becomes a staple in the European diet.
c. 2500-1800 BCE	Bread and beer made from emmer wheat form the basis of the Egyptian diet. Open-topped, side-loading clay ovens are invented in Egypt and become the standard technology for baking bread.
c. 700-100 BCE	During the height of the ancient Greek civilization, bread becomes the staple food. Meals consist of maza, a cheap and filling flatbread, and opson, meat or vegetable accompaniments which are served directly on top of the maza in a kind of proto-pizza. Greek philosophers mention at least 70 different bread recipes, indicating a vibrant baking tradition. The Greeks also invent the first preheatable dome-shaped oven. One of the twelve Olympians in the Greek pantheon is Demeter, the goddess of bread, the harvest, and fertility.
168 BCE	With the establishment of the Collegium Platorum, the first baker's guild, pastry baker becomes an officially recognized and esteemed occupation in the Roman Empire. Bakers are the only

Map of the Fertile Crescent

Gula Nazqut Cave in Daccica, Mexico shows state of early domestication of several food crops, including maize.

An ancient terracotta baking mold from Mesopotamia



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Quotes: Happiness

Teaching kids how to feed themselves and how to live in a community responsibly is the center of an education.

— Alice Waters

Hunger of the heart is much stronger than hunger for food.

— Amanda Comer

To me, life without veal stock, pork fat, sausage, organ meat, demi-glace, or even stinky cheese is a life not worth living.

— Anthony Bourdain

Early moralists who believed that taking too much pleasure at the table led inexorably to bad character—or worse, to sex—were (in the best-case scenario, anyway) absolutely right.

— Anthony Bourdain

Good food is the foundation of genuine happiness.

— Auguste Escoffier

Historic Timelines

Food Quotes

Sauces

Food Glossaries



Country Food Guides

174 Countries

Afghanistan	Ecuador	Lebanon	Romania
Albania	Egypt	Lesotho	Russia
Algeria	El Salvador	Liberia	Rwanda
Angola	Equatorial Guinea	Libya	Saudi Arabia
Argentina	Eritrea	Lithuania	Senegal
Armenia	Estonia	Luxembourg	Serbia
Australia	Ethiopia	Macau	Sierra Leone
Austria	Fiji	Macedonia	Singapore
Azerbaijan	Finland	Madagascar	Slovakia
Bahamas	France	Malawi	Slovenia
Bahrain	Gabon	Malaysia	Solomon Islands
Bangladesh	Gambia, The	Maldives	Somalia
Belarus	Georgia	Mali	South Africa
Belgium	Germany	Malta	South Korea
Belize	Ghana	Mauritania	South Sudan
Benin	Greece	Mauritius	Spain
Bermuda	Guam	Mexico	Sri Lanka
Bolivia	Guatemala	Moldova	Sudan
Bosnia and Herzegovina	Guinea	Mongolia	Suriname
Botswana	Guinea-Bissau	Montenegro	Swaziland
Brazil	Guyana	Morocco	Sweden
Brunei	Haiti	Mozambique	Switzerland
Bulgaria	Honduras	Myanmar	Syria
Burkina Faso	Hong Kong	Namibia	Taiwan
Burundi	Hungary	Nepal	Tajikistan
Cambodia	Iceland	Netherlands	Tanzania
Cameroon	India	New Zealand	Thailand
Canada	Indonesia	Nicaragua	Togo
Central African Republic	Iran	Niger	Trinidad and Tobago
Chad	Iraq	Nigeria	Tunisia
Chile	Ireland	North Korea	Turkey
China	Israel	Norway	Turkmenistan
Colombia	Italy	Oman	Uganda
Comoros	Jamaica	Pakistan	Ukraine
Congo (DRC)	Japan	Panama	United Arab Emirates
Costa Rica	Jordan	Papua New Guinea	United Kingdom
Côte d'Ivoire	Kazakhstan	Paraguay	United States
Croatia	Kenya	Peru	Uruguay
Cuba	Kosovo	Philippines	Uzbekistan
Cyprus	Kuwait	Poland	Venezuela
Czech Republic	Kyrgyzstan	Portugal	Vietnam
Denmark	Laos	Puerto Rico	Yemen
Djibouti	Latvia	Qatar	Zambia
Dominican Republic			Zimbabwe

