French food and wines are the most well known in the world.

The French are passionate about their food and extremely knowledgeable when it comes to specialities of different regions. For example their are more than 350 different varieties of cheeses.

The world's favourite French cheese is Camembert, which originated in Normandy.

Can you name any other French cheese?

Other Famous french foods are truffles, specially black truffles, and foie gras from Perigord in the Southwest of France.

The truffles are called "Black diamonds". They are one of the most expensive luxury foods in France. The warty fungus grows underground in the roots of oak and hazelnut trees and is harvested in winter by specially trained sniffing dogs.

Foie gras is the fattened liver of goose or duck. The birds are allowed to wander and feed outdoors until they reach a certain size.

Then they are fed with corn to fatten up their livers.

After the animals have been slaughtered, the livers are kept in goose or duck fat before cooking.

This method is very cruel, but foie gras is a delicacy that has been enjoyed for a long time and is still one of the most sought after foods in the world.

Each region of France has its food specialities, based on the produce available.

In general, the cuisine of the north uses butter and dairy products, while southern dishes contain olive oil, tomatoes and herbs. Along the coast seafood is plentiful. Oysters are a favourite on the Atlantic coast.



France's favourite food has to be bread, especially the long thin loaf called baguette.

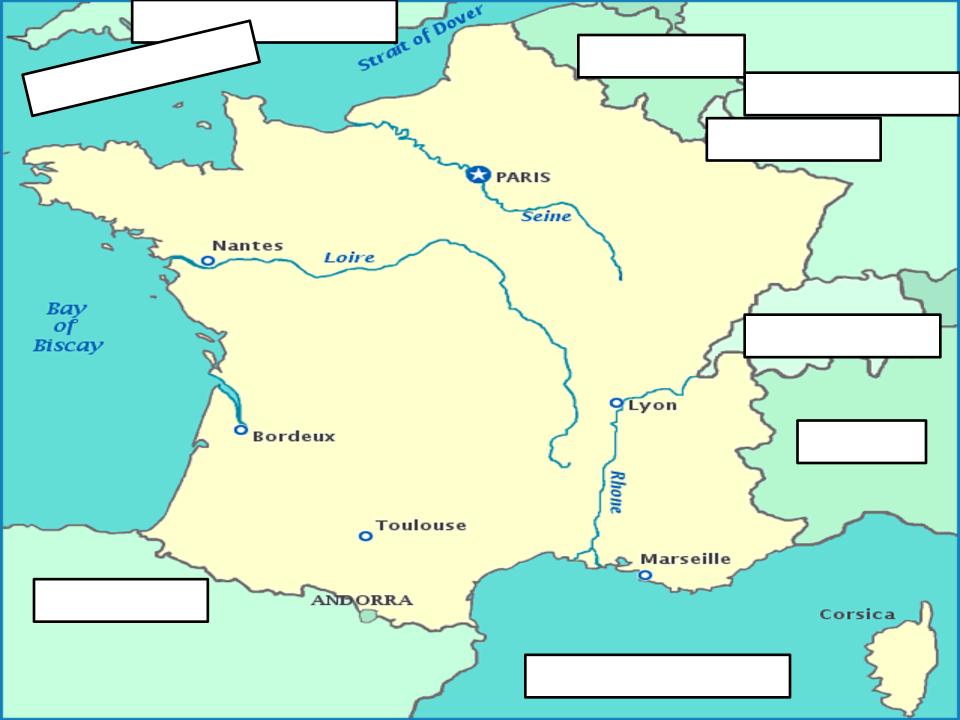
This may be sliced and filled like a sandwich or used on the side to mop up the juices of a meal.

There are many bread shops and cake shops in France known as Les Boulangeries and les Pâtisseries. The French love pastries and among the favourites are croissant and pain au chocolat.











les huîtres - oysters les langoustines - prawns les moules - mussels les crabes - crabs





Crêpe and galette - sweet and savoury pancakes





une omelette





la crème chantilly





les cuisses de grenouille - frogs legs





la tarte tatin - tatin pie





la quiche lorraine - cheese and bacon pie





le boeuf bourguignon - beef casserole





la fondue savoyarde - cheese fondue





le foie gras - goose liver





le casoulet - bean stew





le ratatouille

