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**Hors d'oeuvre**

literally "apart from the [main] work") or the **first course**, are [food](http://en.wikipedia.org/wiki/Food) items served before the main courses of a [meal](http://en.wikipedia.org/wiki/Meal) The French (singular and plural) is hors d’œuvre; in English, the œ ligature is usually replaced by the digraph "oe" with the plural often written as "hors d'oeuvres" and pronounced There are several related terms, such as a one-bite appetizer, as an [amuse-bouche](http://en.wikipedia.org/wiki/Amuse-bouche) (or other terms below, under: [See also](http://en.wikipedia.org/wiki/Hors_d%27oeuvre#See_also)).



[Deviled eggs](http://en.wikipedia.org/wiki/Deviled_egg) are a cold hors d'oeuvre



Obložené chlebíčky, [Czech](http://en.wikipedia.org/wiki/Czech_Republic) and [Slovak](http://en.wikipedia.org/wiki/Slovakia) appetizer or snack

If there is an extended period between when guests arrive and when the meal is served (for example during a [cocktail](http://en.wikipedia.org/wiki/Cocktail) hour), these might also serve the purpose of sustaining guests during the wait, in the same way that [apéritifs](http://en.wikipedia.org/w/index.php?title=Ap%C3%A9ritifs&action=edit&redlink=1) are served as a drink before meals. Hors d'oeuvre are sometimes served with no meal afterward. This is the case with many [reception](http://en.wikipedia.org/wiki/Party) and [cocktail party](http://en.wikipedia.org/wiki/Cocktail_party) events.

Hors d'oeuvre may be served at the table, as a part of the sit-down meal; or they may be served before sitting at the table. Hors d'oeuvre prior to a meal are either stationary or passed. Stationary hors d'oeuvre are also referred to as "table hors d'oeuvre". Passed hors d'oeuvre are also referred to as "butler-style" or "butlered" hors d'oeuvre.[

Though any food served prior to the main course is technically an hors d'oeuvre, the phrase is generally limited to individual items, not [crudités](http://en.wikipedia.org/wiki/Crudit%C3%A9s), cheese or fruit. For example, a glazed fig topped with [mascarpone](http://en.wikipedia.org/wiki/Mascarpone) and wrapped with [prosciutto](http://en.wikipedia.org/wiki/Prosciutto) is considered an "hors d'oeuvre," whereas figs on a platter are not.

Examples of Hors d'oeuvre include:

* [Buffalo wings](http://en.wikipedia.org/wiki/Buffalo_wing)
* [Canapés](http://en.wikipedia.org/wiki/Canap%C3%A9)
* [Caviar](http://en.wikipedia.org/wiki/Caviar)
* [Cold cuts](http://en.wikipedia.org/wiki/Cold_cuts)
* [Deviled eggs](http://en.wikipedia.org/wiki/Deviled_egg)
* [Nachos](http://en.wikipedia.org/wiki/Nachos)
* [Sausages](http://en.wikipedia.org/wiki/Sausage)
* [Dumplings](http://en.wikipedia.org/wiki/Dumpling)
* [Bruschetta](http://en.wikipedia.org/wiki/Bruschetta)
* [Cocktail wieners](http://en.wikipedia.org/wiki/Hot_dog)
* [Tongue toast](http://en.wikipedia.org/wiki/Tongue_toast)
* [Spanakopita](http://en.wikipedia.org/wiki/Spanakopita)

 **Other languages and cultures**

* [Zakuski](http://en.wikipedia.org/wiki/Zakuski) are hors d'oeuvre in [Russian cuisines](http://en.wikipedia.org/wiki/Russian_cuisine). Usually presented [buffet](http://en.wikipedia.org/wiki/Buffet) style, it often consists of cured meats and fishes, various pickled vegetables such as beets, cucumbers, and garlic, prepared salads, caviar, and breads.
* In [China](http://en.wikipedia.org/wiki/China), it is called lěng pán 冷盘 ("cold plate"), or qián cài 前菜 ("before dish") in Mandarin.
* Zensai (前菜, lit. before dish[**?**](http://en.wikipedia.org/wiki/Help%3AInstalling_Japanese_character_sets)) is [Japanese](http://en.wikipedia.org/wiki/Japanese_language) for hors d'oeuvre.
* In [Vietnamese](http://en.wikipedia.org/wiki/Vietnamese_language), đồ nguội khai vị ("cold plate first course") is for hors d'oeuvre.
* In Italian they are called antipasto
* A **zakuski** (from the Russian закуски [[zɐˈkuskʲɪ]](http://en.wikipedia.org/wiki/Wikipedia%3AIPA_for_Russian); singular закуска, **zakuska**) is a [Russian](http://en.wikipedia.org/wiki/Russian_cuisine) term for [hors d'oeuvres](http://en.wikipedia.org/wiki/Hors_d%27oeuvre), [snacks](http://en.wikipedia.org/wiki/Snack), [appetizers](http://en.wikipedia.org/wiki/Appetizer), served before [meals](http://en.wikipedia.org/wiki/Meals). Usually presented [buffet](http://en.wikipedia.org/wiki/Buffet) style, it often consists of cured [meats](http://en.wikipedia.org/wiki/Meats) and [fishes](http://en.wikipedia.org/wiki/Fishes), various [pickled vegetables](http://en.wikipedia.org/wiki/Pickled_vegetables) such as [beets](http://en.wikipedia.org/wiki/Beets), [cucumbers](http://en.wikipedia.org/wiki/Cucumbers), and [garlic](http://en.wikipedia.org/wiki/Garlic), mixed [salads](http://en.wikipedia.org/wiki/Salads), [caviar](http://en.wikipedia.org/wiki/Caviar), and [breads](http://en.wikipedia.org/wiki/Breads).
* These appetizers are often present at parties or receptions, especially in [Armenia](http://en.wikipedia.org/wiki/Armenia) and Russia. Usually zakuski are served away from the dining room.
* **Pickling**, also known as **brining** or **corning**, is the process of [preserving](http://en.wikipedia.org/wiki/Food_preservation) [food](http://en.wikipedia.org/wiki/Food) by [anaerobic](http://en.wikipedia.org/wiki/Anaerobic_organism) [fermentation](http://en.wikipedia.org/wiki/Fermentation_%28food%29) in [brine](http://en.wikipedia.org/wiki/Brine) (a solution of [salt](http://en.wikipedia.org/wiki/Edible_salt) in water) to produce [lactic acid](http://en.wikipedia.org/wiki/Lactic_acid_bacteria), or [marinating](http://en.wikipedia.org/wiki/Marination) and storing it in an acid solution, usually [vinegar](http://en.wikipedia.org/wiki/Vinegar) ([acetic acid](http://en.wikipedia.org/wiki/Acetic_acid)). The resulting food is called a **pickle**. This procedure gives the food a [salty](http://en.wikipedia.org/wiki/Taste#Saltiness) or [sour](http://en.wikipedia.org/wiki/Taste#Sourness) taste. [In South Asia](http://en.wikipedia.org/wiki/South_Asian_pickle), edible oils are used as the pickling medium with vinegar.
* Another distinguishing characteristic is a [pH](http://en.wikipedia.org/wiki/PH) less than 4.6,[[1]](http://en.wikipedia.org/wiki/Pickled_vegetables#cite_note-0) which is sufficient to kill most bacteria. Pickling can preserve [perishable](http://en.wikipedia.org/wiki/Decomposition) foods for months. [Antimicrobial](http://en.wikipedia.org/wiki/Antimicrobial) herbs and spices, such as [mustard seed](http://en.wikipedia.org/wiki/Mustard_seed), [garlic](http://en.wikipedia.org/wiki/Garlic), [cinnamon](http://en.wikipedia.org/wiki/Cinnamon) or [cloves](http://en.wikipedia.org/wiki/Clove), are often added.[[2]](http://en.wikipedia.org/wiki/Pickled_vegetables#cite_note-1) If the food contains sufficient moisture, a pickling brine may be produced simply by adding dry salt. For example, [sauerkraut](http://en.wikipedia.org/wiki/Sauerkraut) and [Korean](http://en.wikipedia.org/wiki/Korea) [kimchi](http://en.wikipedia.org/wiki/Kimchi) are produced by salting the vegetables to draw out excess water. Natural fermentation at room temperature, by [lactic acid bacteria](http://en.wikipedia.org/wiki/Lactic_acid_bacteria), produces the required acidity. Other pickles are made by placing vegetables in vinegar. Unlike the [canning](http://en.wikipedia.org/wiki/Canning) process, pickling (which includes fermentation) does not require that the food be completely [sterile](http://en.wikipedia.org/wiki/Sterilization_%28microbiology%29) before it is sealed. The acidity or salinity of the solution, the temperature of fermentation, and the exclusion of oxygen determine which microorganisms dominate, and determine the flavor of the end product.[[3]](http://en.wikipedia.org/wiki/Pickled_vegetables#cite_note-McGee1-2)
* When both salt concentration and temperature are low, [Leuconostoc mesenteroides](http://en.wikipedia.org/wiki/Leuconostoc_mesenteroides) dominates, producing a mix of acids, alcohol, and aroma compounds. At higher temperatures [Lactobacillus plantarum](http://en.wikipedia.org/wiki/Lactobacillus_plantarum) dominates, which produces primarily lactic acid. Many pickles start with Leuconostoc, and change to Lactobacillus with higher acidity

#### Eastern Europe



A dish of [giardiniera](http://en.wikipedia.org/wiki/Giardiniera)



[Coriander](http://en.wikipedia.org/wiki/Coriander) seeds are one of the spices popularly added to pickled vegetables in Europe.

[Romanian](http://en.wikipedia.org/wiki/Romania) pickles are made out of [beetroot](http://en.wikipedia.org/wiki/Beetroot), [cucumbers](http://en.wikipedia.org/wiki/Pickled_cucumber), green tomatoes (gogonele), [carrots](http://en.wikipedia.org/wiki/Carrot), [cabbage](http://en.wikipedia.org/wiki/Cabbage), [bell peppers](http://en.wikipedia.org/wiki/Bell_peppers), [melons](http://en.wikipedia.org/wiki/Melon), [mushrooms](http://en.wikipedia.org/wiki/Mushroom), [turnips](http://en.wikipedia.org/wiki/Turnip), [celery](http://en.wikipedia.org/wiki/Celery) and [cauliflower](http://en.wikipedia.org/wiki/Cauliflower). Meat, like [pork](http://en.wikipedia.org/wiki/Pork), can also be preserved in salt and [lard](http://en.wikipedia.org/wiki/Lard).

In [Greece](http://en.wikipedia.org/wiki/Greece), pickles, called τουρσί(α), are made out of carrots, celery, [eggplants](http://en.wikipedia.org/wiki/Eggplant) stuffed with diced carrots, cauliflower, [tomatoes](http://en.wikipedia.org/wiki/Tomato), and [peppers](http://en.wikipedia.org/wiki/Capsicum).

In [Albania](http://en.wikipedia.org/wiki/Albania), [Bulgaria](http://en.wikipedia.org/wiki/Bulgaria), [Serbia](http://en.wikipedia.org/wiki/Serbia), and [Macedonia](http://en.wikipedia.org/wiki/Macedonia_%28country%29), mixed pickles, known as turshi, form popular appetizers, which are typically eaten with [rakia](http://en.wikipedia.org/wiki/Rakia). Pickled green tomatoes, cucumbers, carrots, bell peppers, peppers, eggplants, and [sauerkraut](http://en.wikipedia.org/wiki/Sauerkraut) are also popular.

[Polish](http://en.wikipedia.org/wiki/Poland) traditional pickles are cucumbers and cabbage, but other pickled fruits and vegetables, including plums, [pumpkins](http://en.wikipedia.org/wiki/Pumpkin) and mushrooms are also common.

[Russian](http://en.wikipedia.org/wiki/Russia) pickled items include beets, mushrooms, tomatoes, cabbage, cucumbers, [ramsons](http://en.wikipedia.org/wiki/Ramsons), [garlic](http://en.wikipedia.org/wiki/Garlic), eggplant (which is typically stuffed with julienned carrots), custard [squash](http://en.wikipedia.org/wiki/Squash_%28fruit%29), and [watermelon](http://en.wikipedia.org/wiki/Watermelon).

In [Ukraine](http://en.wikipedia.org/wiki/Ukraine), garden produce is commonly pickled using salt, [dill](http://en.wikipedia.org/wiki/Dill), [currant leaves](http://en.wikipedia.org/wiki/Ribes) and garlic and is stored in a cool, dark place.

####  Western Europe

In [Britain](http://en.wikipedia.org/wiki/British_cuisine), [pickled onions](http://en.wikipedia.org/wiki/Pickled_onion) and [pickled eggs](http://en.wikipedia.org/wiki/Pickled_egg) are often sold in [pubs](http://en.wikipedia.org/wiki/Public_house) and [fish and chip shops](http://en.wikipedia.org/wiki/Fish_and_chips). Pickled beetroot, [walnuts](http://en.wikipedia.org/wiki/Pickled_Walnuts), and [gherkins](http://en.wikipedia.org/wiki/Gherkin), and condiments such as [Pickle](http://en.wikipedia.org/wiki/Relish) and [piccalilli](http://en.wikipedia.org/wiki/Piccalilli) are typically eaten as an accompaniment to [pork pies](http://en.wikipedia.org/wiki/Pork_pie) and cold meats, sandwiches or a [ploughman's lunch](http://en.wikipedia.org/wiki/Ploughman%27s_lunch). Other popular pickles in the UK are pickled [mussels](http://en.wikipedia.org/wiki/Mussels), [cockles](http://en.wikipedia.org/wiki/Cockle_%28bivalve%29), red cabbage, mango [chutney](http://en.wikipedia.org/wiki/Chutney), sauerkraut, and [olives](http://en.wikipedia.org/wiki/Olives).

####  Southern Europe

An [Italian](http://en.wikipedia.org/wiki/Italy) pickled vegetable dish is [giardiniera](http://en.wikipedia.org/wiki/Giardiniera), which includes onions, carrots, celery and cauliflower. Many places in southern Italy, particularly in Sicily, pickle eggplants and hot peppers.

####  Northern Europe

[Pickled herring](http://en.wikipedia.org/wiki/Pickled_herring), [rollmops](http://en.wikipedia.org/wiki/Rollmops), and [salmon](http://en.wikipedia.org/wiki/Salmon) are popular in [Scandinavia](http://en.wikipedia.org/wiki/Scandinavia). Pickled cucumbers and red garden beets are important as [condiments](http://en.wikipedia.org/wiki/Condiment) for several traditional dishes. Pickled capers are also common in Scandinavian cuisine.

###  North America

In the [United States](http://en.wikipedia.org/wiki/United_States) and [Canada](http://en.wikipedia.org/wiki/Canada), [pickled cucumbers](http://en.wikipedia.org/wiki/Pickled_cucumber) (most often referred to simply as "pickles" in Canada and the United States), olives, and sauerkraut are most popular, although pickles popular in other nations (such as the pickled [tomatoes](http://en.wikipedia.org/wiki/Tomato) commonly offered in New York City delicatessens) are also available. [Giardiniera](http://en.wikipedia.org/wiki/Giardiniera), a mixture of pickled peppers, celery and olives, is a popular condiment in [Chicago](http://en.wikipedia.org/wiki/Chicago) and other cities with large Italian-American populations, and is often consumed with [Italian beef](http://en.wikipedia.org/wiki/Italian_beef) sandwiches. [Pickled eggs](http://en.wikipedia.org/wiki/Pickled_eggs) are common in the [Upper Peninsula](http://en.wikipedia.org/wiki/Upper_Peninsula) of [Michigan](http://en.wikipedia.org/wiki/Michigan). [Pickled herring](http://en.wikipedia.org/wiki/Pickled_herring) is available in the [Upper Midwest](http://en.wikipedia.org/wiki/Upper_Midwest). [Pennsylvania Dutch Country](http://en.wikipedia.org/wiki/Pennsylvania_Dutch_Country) has a strong tradition of pickled foods, including [chow-chow](http://en.wikipedia.org/wiki/Chow-chow) and [red beet eggs](http://en.wikipedia.org/w/index.php?title=Red_beet_eggs&action=edit&redlink=1). In the Southern United States, pickled [okra](http://en.wikipedia.org/wiki/Okra) and [watermelon rind](http://en.wikipedia.org/wiki/Watermelon) are popular, as are deep-fried pickles and pickled pig's feet, chicken eggs, quail eggs and pickled sausage.[[5]](http://en.wikipedia.org/wiki/Pickled_vegetables#cite_note-fried-4)[[6]](http://en.wikipedia.org/wiki/Pickled_vegetables#cite_note-5)

In [Mexico](http://en.wikipedia.org/wiki/Mexico), [chile peppers](http://en.wikipedia.org/wiki/Chile_peppers), particularly of the [Jalapeño](http://en.wikipedia.org/wiki/Jalape%C3%B1o) and [serrano](http://en.wikipedia.org/wiki/Serrano_pepper) varieties, pickled with onions, carrots and herbs form common condiments.

**Caviar** is processed, salted, non-fertilized [roe](http://en.wikipedia.org/wiki/Roe) marketed as a luxury food. According to the [Food and Agriculture Organization](http://en.wikipedia.org/wiki/Food_and_Agriculture_Organization), caviar is a product made from salt-cured fish-eggs of the Acipenseridae family. The roe can be "fresh" (non-pasteurized) or [pasteurized](http://en.wikipedia.org/wiki/Pasteurized), with pasteurization reducing its culinary and economic value.[[1]](http://en.wikipedia.org/wiki/Caviar#cite_note-0)

Traditionally the term caviar refers only to roe from wild [sturgeon](http://en.wikipedia.org/wiki/Sturgeon) in the [Caspian](http://en.wikipedia.org/wiki/Caspian_Sea) and [Black Seas](http://en.wikipedia.org/wiki/Black_Sea)[[2]](http://en.wikipedia.org/wiki/Caviar#cite_note-1) (Beluga, Ossetra and Sevruga caviars). Depending on the country, caviar may also be used to describe the roe of other [fish](http://en.wikipedia.org/wiki/Fish_%28food%29) such as salmon, steelhead, trout, lumpfish, whitefish,[[3]](http://en.wikipedia.org/wiki/Caviar#cite_note-2) and other species of sturgeon.[[4]](http://en.wikipedia.org/wiki/Caviar#cite_note-3)[[5]](http://en.wikipedia.org/wiki/Caviar#cite_note-4)

Based on flavor, size, consistency and colour, prices for caviar range as high as $8,000-$16,000 per [kg](http://en.wikipedia.org/wiki/Kilogram)[[citation needed](http://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)]. Caviar is marketed worldwide as a delicacy and is eaten as a garnish or a spread.

![C:\Documents and Settings\Xyz\Desktop\sem V notes\215px-Caviar_butterbrot[1].jpg]()

**Crudités** are traditional French [appetizers](http://en.wikipedia.org/wiki/Appetizers) comprising sliced or whole raw vegetables which are sometimes dipped in a [vinaigrette](http://en.wikipedia.org/wiki/Vinaigrette) or other [dipping sauce](http://en.wikipedia.org/wiki/Dip_%28food%29). Crudités often include [celery](http://en.wikipedia.org/wiki/Celery) sticks, [carrot](http://en.wikipedia.org/wiki/Carrot) sticks, [bell pepper](http://en.wikipedia.org/wiki/Bell_pepper) strips, [broccoli](http://en.wikipedia.org/wiki/Broccoli), [cauliflower](http://en.wikipedia.org/wiki/Cauliflower), and [asparagus](http://en.wikipedia.org/wiki/Asparagus) spears; sometimes [olives](http://en.wikipedia.org/wiki/Olives) depending on local customs.

The French word "crudité", which designates uncooked vegetables, originates in much the same way as the English word "crude," from [Latin](http://en.wikipedia.org/wiki/Latin). The Latin word "crūdus" simply means raw. Later, it was refined to "crūditās", which means "undigested food" and then on to "crudité" in French

**Cold cuts** are cheeses or precooked or [cured](http://en.wikipedia.org/wiki/Curing_%28food_preservation%29) meat, often [sausages](http://en.wikipedia.org/wiki/Sausage) or [meat loaves](http://en.wikipedia.org/wiki/Meatloaf), that are sliced and usually served cold on [sandwiches](http://en.wikipedia.org/wiki/Sandwich) or on party trays. They can be bought pre-sliced in vacuum packs at a [supermarket](http://en.wikipedia.org/wiki/Supermarket) or [grocery store](http://en.wikipedia.org/wiki/Grocery_store), or they can be purchased at a [delicatessen](http://en.wikipedia.org/wiki/Delicatessen) or deli counter, where they might be sliced to order. Most pre-sliced cold cuts are higher in [fat](http://en.wikipedia.org/wiki/Fat) and [sodium](http://en.wikipedia.org/wiki/Sodium) than those that are sliced to order, as a larger exposed surface requires stronger preservatives.[[1]](http://en.wikipedia.org/wiki/Cold_cuts#cite_note-0) In any case, the CDC advises that those over 50 reheat cold cuts to "steaming hot" 165 °F and use them within four days.[[2]](http://en.wikipedia.org/wiki/Cold_cuts#cite_note-1)

Cold cuts also may be known as **lunch meats**, **luncheon meats**, **sandwich meats**, **cooked meats**, **sliced meats**, **cold meats** and **deli meats**. In [Commonwealth](http://en.wikipedia.org/wiki/The_Commonwealth) countries and the [U.K.](http://en.wikipedia.org/wiki/United_Kingdom_of_Great_Britain_and_Northern_Ireland), luncheon meat refers specifically to products that can include [mechanically reclaimed meat](http://en.wikipedia.org/wiki/Mechanically_reclaimed_meat), and (pre [BSE](http://en.wikipedia.org/wiki/Bovine_spongiform_encephalopathy)) [offal](http://en.wikipedia.org/wiki/Offal). In British English, the terms cold meats, cooked meats, or sliced meats are used instead.

Because they are often served during [cocktail](http://en.wikipedia.org/wiki/Cocktail) hours, it is often desired that a canapé be either [salty](http://en.wikipedia.org/wiki/Salt) or [spicy](http://en.wikipedia.org/wiki/Spicy), in order to encourage guests to drink more. A canapé may also be referred to as [finger food](http://en.wikipedia.org/wiki/Finger_food), although not all finger foods are canapés. [Crackers](http://en.wikipedia.org/wiki/Cracker_%28food%29) or small slices of [bread](http://en.wikipedia.org/wiki/Bread) or [toast](http://en.wikipedia.org/wiki/Toast) or [puff pastry](http://en.wikipedia.org/wiki/Puff_pastry), cut into various shapes, serve as the base for savory [butters](http://en.wikipedia.org/wiki/Butter) or pastes, often topped with a “canopy” of such [savory](http://en.wikipedia.org/wiki/Umami) [foods](http://en.wikipedia.org/wiki/Food) as [meat](http://en.wikipedia.org/wiki/Meat), [cheese](http://en.wikipedia.org/wiki/Cheese), [fish](http://en.wikipedia.org/wiki/Fish), [caviar](http://en.wikipedia.org/wiki/Caviar), [foie gras](http://en.wikipedia.org/wiki/Foie_gras), [purées](http://en.wikipedia.org/wiki/Pur%C3%A9e) or [relish](http://en.wikipedia.org/wiki/Relish).

Traditionally, canapés are built on [stale](http://en.wikipedia.org/wiki/Staling) [white bread](http://en.wikipedia.org/wiki/White_bread) (though other foods may be used as a base), cut in thin slices and then shaped with a cutter or knife. Shapes might include circles, rings, squares, strips or triangles. These pieces of bread are then prepared by [deep frying](http://en.wikipedia.org/wiki/Deep_frying), [sautéeing](http://en.wikipedia.org/wiki/Saut%C3%A9eing), or [toasting](http://en.wikipedia.org/wiki/Toast). The foods are sometimes highly processed and decoratively applied (e.g., piped) to the base with a [pastry bag](http://en.wikipedia.org/wiki/Pastry_bag). Decorative [garnishes](http://en.wikipedia.org/wiki/Garnish_%28food%29) are then applied. The canapés are usually served on a canapé salver and eaten from small canapé plates. The technical composition of a canapé consists of a base (e.g., the bread or pancake), a spread, a main item, and a [garnish](http://en.wikipedia.org/wiki/Garnish_%28food%29). The spread is traditionally either a [compound butter](http://en.wikipedia.org/wiki/Compound_butter) or a flavored [cream cheese](http://en.wikipedia.org/wiki/Cream_cheese). Common garnishes can range from finely chopped vegetables, [scallions](http://en.wikipedia.org/wiki/Scallion), and [herbs](http://en.wikipedia.org/wiki/Herb) to [caviar](http://en.wikipedia.org/wiki/Caviar) or [truffle oil](http://en.wikipedia.org/wiki/Truffle_oil).

 **Vol-au-vent**



A [vol-au-vent](http://en.wikipedia.org/wiki/Vol-au-vent)

A [vol-au-vent](http://en.wikipedia.org/wiki/Vol-au-vent) (French pronunciation: [[vɔlovɑ̃]](http://en.wikipedia.org/wiki/Wikipedia%3AIPA_for_French), "blown by the wind") is a small, round canapé made of [puff pastry](http://en.wikipedia.org/wiki/Puff_pastry).

 **Amuse-bouche**

The [French](http://en.wikipedia.org/wiki/French_people) started offering canapés to their guests in the 18th century, and the [English](http://en.wikipedia.org/wiki/England) adopted the practice at the end of the following century. One modern version[[citation needed](http://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)] of the canapé is the [amuse-bouche](http://en.wikipedia.org/wiki/Amuse-bouche). Amuse-bouche literally means “mouth amuser”, but is translated more delicately as “palate pleaser”.[[citation needed](http://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)]

**Antipasto** (plural **antipasti**), means "before the meal" and is the traditional first course of a formal [Italian meal](http://en.wikipedia.org/wiki/Italian_cuisine). Traditional antipasto includes [cured meats](http://en.wikipedia.org/wiki/Cured_meat), [olives](http://en.wikipedia.org/wiki/Olive), [peperoncini](http://en.wikipedia.org/wiki/Peperoncini), [mushrooms](http://en.wikipedia.org/wiki/Edible_mushroom), [anchovies](http://en.wikipedia.org/wiki/Anchovy), [artichoke hearts](http://en.wikipedia.org/wiki/Artichoke_heart), various [cheeses](http://en.wikipedia.org/wiki/Cheese) (such as [provolone](http://en.wikipedia.org/wiki/Provolone) or [mozzarella](http://en.wikipedia.org/wiki/Mozzarella)), pickled meats and vegetables (both in oil or in vinegar).

The contents of an antipasto vary a lot according to regional cuisine. It is quite possible to find in the south of Italy different preparations of saltwater fish and traditional southern cured meats (like [soppressata](http://en.wikipedia.org/wiki/Soppressata) or ['nduja](http://en.wikipedia.org/wiki/%27nduja)), while in the north it will contain more different kinds of cured meats and mushrooms and probably, especially near lakes, preparations of freshwater fish.

Cheeses vary a lot according to the regional tradition too.

Many compare antipasto to [hors d'oeuvre](http://en.wikipedia.org/wiki/Hors_d%27oeuvre), but antipasto is served at the table and signifies the official beginning of the [Italian](http://en.wikipedia.org/wiki/Italy) meal. It may also be referred to as a starter, or an [entrée](http://en.wikipedia.org/wiki/Entr%C3%A9e)

**Tapas** (Spanish pronunciation: [[ˈtapas]](http://en.wikipedia.org/wiki/Wikipedia%3AIPA_for_Spanish)) are a wide variety of [appetizers](http://en.wikipedia.org/wiki/Appetizer), or [snacks](http://en.wikipedia.org/wiki/Snack), in [Spanish cuisine](http://en.wikipedia.org/wiki/Spanish_cuisine). They may be cold (such as mixed [olives](http://en.wikipedia.org/wiki/Olive) and [cheese](http://en.wikipedia.org/wiki/Cheese)) or warm (such as [chopitos](http://en.wikipedia.org/w/index.php?title=Chopitos&action=edit&redlink=1), which are [battered](http://en.wikipedia.org/wiki/Batter_%28cooking%29), [fried](http://en.wikipedia.org/wiki/Frying) baby [squid](http://en.wikipedia.org/wiki/Squid_%28food%29)). In select bars in Spain, tapas have evolved into an entire, and sometimes sophisticated, cuisine. In Spain, patrons of tapas can order many different tapas and combine them to make a full meal. In some Central American countries, such snacks are known as bocas.

The serving of tapas is designed to encourage conversation because people are not so focused upon eating an entire meal that is set before them.[[citation needed](http://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)] Also, in some countries it is customary for diners to stand and move about while eating tapas.[[citation needed](http://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)]

Turkish meze often consist of [beyaz peynir](http://en.wikipedia.org/wiki/Beyaz_peynir) (literally "white cheese"), kavun (sliced ripe [melon](http://en.wikipedia.org/wiki/Melon)), [acılı ezme](http://en.wikipedia.org/w/index.php?title=Ac%C4%B1l%C4%B1_ezme&action=edit&redlink=1) (hot pepper paste often with walnuts), [haydari](http://en.wikipedia.org/w/index.php?title=Haydari&action=edit&redlink=1) (thick strained [yoghurt](http://en.wikipedia.org/wiki/Yogurt) like the [Levantine](http://en.wikipedia.org/wiki/Levant) [labne](http://en.wikipedia.org/wiki/Labne)), patlıcan salatası (cold [aubergine](http://en.wikipedia.org/wiki/Aubergine) salad), [kalamar](http://en.wikipedia.org/wiki/Calamari) (calamari or squid), enginar ([artichokes](http://en.wikipedia.org/wiki/Artichoke)), [cacık](http://en.wikipedia.org/wiki/Cac%C4%B1k) (yoghurt with cucumber and garlic), [pilaki](http://en.wikipedia.org/wiki/Pilaki) (various foods cooked in a special sauce), [dolma](http://en.wikipedia.org/wiki/Dolma) or [sarma](http://en.wikipedia.org/wiki/Sarma_%28food%29) (rice-stuffed vine leaves or other stuffed vegetables, such as [bell peppers](http://en.wikipedia.org/wiki/Bell_pepper)), and [köfte](http://en.wikipedia.org/wiki/Kofta) (meatballs).

In [Greece](http://en.wikipedia.org/wiki/Greece), [Cyprus](http://en.wikipedia.org/wiki/Cyprus) and [Balkans](http://en.wikipedia.org/wiki/Balkans), mezé, mezés, or mezédhes (plural) are small dishes, hot or cold, spicy or savory. [Seafood](http://en.wikipedia.org/wiki/Seafood) dishes such as grilled [octopus](http://en.wikipedia.org/wiki/Octopus) may be included, along with various salads, sliced hard-boiled eggs, garlic-bread, [kalamata](http://en.wikipedia.org/wiki/Kalamata) [olives](http://en.wikipedia.org/wiki/Olive), [fava](http://en.wikipedia.org/wiki/Split_peas) beans, fried [vegetables](http://en.wikipedia.org/wiki/Vegetable), [melitzanosalata](http://en.wikipedia.org/wiki/Melitzanosalata) (eggplant salad), [taramosalata](http://en.wikipedia.org/wiki/Taramosalata), fried or grilled cheeses called [saganaki](http://en.wikipedia.org/wiki/Saganaki), and various fresh Greek sheep, goat or cow [cheeses](http://en.wikipedia.org/wiki/Cheese) ([feta](http://en.wikipedia.org/wiki/Feta), [kasseri](http://en.wikipedia.org/wiki/Kasseri), [kefalotyri](http://en.wikipedia.org/wiki/Kefalotyri), [graviera](http://en.wikipedia.org/wiki/Graviera), [anthotyros](http://en.wikipedia.org/wiki/Anthotyros), [manouri](http://en.wikipedia.org/wiki/Manouri), [metsovone](http://en.wikipedia.org/wiki/Metsovone) and [mizithra](http://en.wikipedia.org/wiki/Mizithra)). Other offerings are fried [sausages](http://en.wikipedia.org/wiki/Sausage), [usually pork and often flavored with orange peel](http://en.wikipedia.org/wiki/Loukaniko), bekrí-mezé (the "drunkard's mezé", a diced pork stew), and meatballs like [keftédes](http://en.wikipedia.org/wiki/Kofta) and [soutzoukákia smyrnéika](http://en.wikipedia.org/wiki/Soutzoukakia_Smyrneika).



Simple Greek meze: cheese and olives ([feta cheese](http://en.wikipedia.org/wiki/Feta) drizzled with [olive oil](http://en.wikipedia.org/wiki/Olive_oil) and sprinkled with [oregano](http://en.wikipedia.org/wiki/Oregano), served with [kalamata olives](http://en.wikipedia.org/wiki/Kalamata_%28olive%29#Cultivars) and bread)

Popular meze dishes in [Cyprus](http://en.wikipedia.org/wiki/Cyprus), [Lebanon](http://en.wikipedia.org/wiki/Lebanon), [Israel](http://en.wikipedia.org/wiki/Israel), the [Palestinian territories](http://en.wikipedia.org/wiki/Palestinian_territories), [Jordan](http://en.wikipedia.org/wiki/Jordan) and [Syria](http://en.wikipedia.org/wiki/Syria) include:

* [Mutabbal/Babaghanoush](http://en.wikipedia.org/wiki/Babaghanoush) – eggplant (aubergine) mashed and mixed with various seasonings.
* [Hummus](http://en.wikipedia.org/wiki/Hummus) – a dip or spread made from cooked, mashed chickpeas
* Hummus with meat (hummus bi'l-lahm)
* [Falafel](http://en.wikipedia.org/wiki/Falafel) - a deep-fried ball or patty made from ground chickpeas, fava beans, or both.
* Tashi - Dip made from tahini, garlic, salt and lemon juice with chopped parsley garnish.
* [Kibbeh](http://en.wikipedia.org/wiki/Kibbeh) (İçli Köfte in [Turkey](http://en.wikipedia.org/wiki/Turkey)) – dishes made of [burghul](http://en.wikipedia.org/wiki/Burghul), chopped meat, and spices
* [Kibbe Nayye](http://en.wikipedia.org/wiki/Kibbe_Nayye) – [burghul](http://en.wikipedia.org/wiki/Burghul), chopped lamb meat, and spices
* Spicy lamb and beef [sausages](http://en.wikipedia.org/wiki/Sausage) ([naqaniq/maqaniq/laqaniq](http://en.wikipedia.org/wiki/Naqaniq) and [sujuk](http://en.wikipedia.org/wiki/Sujuk))
* [Halloumi cheese](http://en.wikipedia.org/wiki/Halloumi_cheese), usually sliced and grilled or fried.
* [Souvlakia](http://en.wikipedia.org/wiki/Souvlakia) - Bite sized meat cubes (lamb is very common), grilled on a skewer over charcoal.
* [Stifado](http://en.wikipedia.org/wiki/Stifado) - Slow cooked beef stew with lots of onions, garlic, tomatoes, cinamon, pepper and vinegar.
* [Afelia](http://en.wikipedia.org/wiki/Afelia) - Diced pork marinated in wine with coriander seed, then stewed.
* [Lountza](http://en.wikipedia.org/wiki/Lountza) - Smoked pork loin slice, usually grilled.
* [Dolmades](http://en.wikipedia.org/wiki/Dolma) (also known as Koubebkia or Mashi Warqenab) - Grape vine leaves, stuffed with rice, chopped mint, lemon juice, pepper, minced lamb.
* [Yoghurt](http://en.wikipedia.org/wiki/Yogurt) (Mast-o-Khiar in Iran)
* [Tzatziki](http://en.wikipedia.org/wiki/Tzatziki) - Dip made from plain yoghurt, chopped cucumber with finely chopped garlic and mint leaf.
* [Labneh](http://en.wikipedia.org/wiki/Labneh) – strained youghurt which tastes similar to cream or sour cream only more tart.
* [Shanklish](http://en.wikipedia.org/wiki/Shanklish) – cow's milk or sheep's milk cheeses
* [Muhammara](http://en.wikipedia.org/wiki/Muhammara) – a hot pepper dip with ground walnuts, breadcrumbs, garlic, salt, lemon juice, and olive oil
* [Pastirma](http://en.wikipedia.org/wiki/Pastirma) – seasoned, air-dried cured beef meat
* [Tabbouleh](http://en.wikipedia.org/wiki/Tabbouleh) – bulgur, finely chopped parsley, mint, tomato, spring onion, with lemon juice, olive oil and various seasonings
* [Fattoush](http://en.wikipedia.org/wiki/Fattoush) (Fatuş in southern Turkey) – salad made from several garden vegetables and toasted or fried pieces of pita bread
* [Rocket](http://en.wikipedia.org/wiki/Arugula) salad (salatat jarjir)
* [Artichoke](http://en.wikipedia.org/wiki/Artichoke) salad
* [Olives](http://en.wikipedia.org/wiki/Olive)
* Shepherd salad - Tomato, cucumber, pepper, parsley and depending on the season onion or scallion (Turkish)
* [Kısır](http://en.wikipedia.org/wiki/K%C4%B1s%C4%B1r) - Bulgur rice, tomatoes, scallions, parsley, olive oil, red pepper paste (Turkish)

In Lebanon and Cyprus, meze is often a meal in its own right. There are vegetarian, meat or fish mezes. Groups of dishes arrive at the table about 4 or 5 at a time (usually between five and ten different groups). There is a set pattern to the dishes, typically olives, tahini, salad and yoghurt will be followed by dishes with vegetables and eggs, then small meat or fish dishes alongside special accompaniments, and finally more substantial dishes such as whole fish or meat stews and grills. Different establishments will offer different dishes, their own specialities, but the pattern remains the same. Naturally the dishes served will reflect the seasons, for example in late autumn, [snails](http://en.wikipedia.org/wiki/Snail) will be prominent. As so much food is offered, it is not expected that every dish be finished, but rather shared at will and served at ease. Eating a Cypriot meze is a social event.

In [Serbia](http://en.wikipedia.org/wiki/Serbia), meze can include cheese, [kajmak](http://en.wikipedia.org/wiki/Kajmak) (clotted cream), [salami](http://en.wikipedia.org/wiki/Salami), smoked [ham](http://en.wikipedia.org/wiki/Ham), [kulen](http://en.wikipedia.org/wiki/Kulen) (flavoured sausage), various bread types, while in [Bosnia and Herzegovina](http://en.wikipedia.org/wiki/Bosnia_and_Herzegovina), meze normally includes hard and creamy cheeses, [smetana](http://en.wikipedia.org/wiki/Smetana_%28dairy_product%29) sour cream, (locally known as kajmak or pavlaka), suho meso (dried salted, smoked beef), pickles and [sudžuk](http://en.wikipedia.org/wiki/Sujuk) (dry, spicy sausage).

[Albanian-style](http://en.wikipedia.org/wiki/Albanian_cuisine) meze platters typically include [prosciutto](http://en.wikipedia.org/wiki/Prosciutto) ham, salami and brined cheese, accompanied with roasted bell peppers (Capsicum) and/or green olives marinated in olive oil with garlic.

In [Bulgaria](http://en.wikipedia.org/wiki/Bulgarian_cuisine), popular mezes are [lukanka](http://en.wikipedia.org/wiki/Lukanka), a spicy sausage, [soujouk](http://en.wikipedia.org/wiki/Soujouk), a dry and spicy sausage, [sirene](http://en.wikipedia.org/wiki/Sirene) a white brine cheese, and [Shopska salad](http://en.wikipedia.org/wiki/Shopska_salad), made with tomatoes, cucumbers, onion, roasted peppers and sirene.

In [Romania](http://en.wikipedia.org/wiki/Romania), mezelic means quick appetizer and include [Zacuscă](http://en.wikipedia.org/wiki/Zacusc%C4%83), different type of cheese and salami, often accompanied by [Țuică](http://en.wikipedia.org/wiki/%C8%9Auic%C4%83)

**Banchan** ([Hangul](http://en.wikipedia.org/wiki/Hangul): 반찬; [Hanja](http://en.wikipedia.org/wiki/Hanja): 飯饌; also spelled **panch'an**) refers to small dishes of food served along with cooked rice in [Korean cuisine](http://en.wikipedia.org/wiki/Korean_cuisine). This word is used both in the singular and plural.

The basic table setting for a meal called 'bansang' (반상) usually consists of bap (밥, cooked rice), [guk](http://en.wikipedia.org/wiki/Guk) or [tang](http://en.wikipedia.org/wiki/Guk) (soup), [gochujang](http://en.wikipedia.org/wiki/Gochujang) or [ganjang](http://en.wikipedia.org/wiki/Soy_sauce), [jjigae](http://en.wikipedia.org/wiki/Jjigae), and [kimchi](http://en.wikipedia.org/wiki/Kimchi). According to the number of banchan that is added, the table setting is called as 3 cheop (삼첩), 5 cheop (오첩), 7 cheop (칠첩), 9 cheop (구첩), 12 cheop (십이첩) bansang, with the 12 cheop used in [Korean royal cuisine](http://en.wikipedia.org/wiki/Korean_royal_cuisine).[[1]](http://en.wikipedia.org/wiki/Banchan#cite_note-0)

Banchan are set in the middle of the table to be shared. At the center of the table is the secondary main course, such as [galbi](http://en.wikipedia.org/wiki/Galbi) or [bulgogi](http://en.wikipedia.org/wiki/Bulgogi), and a shared pot of [jjigae](http://en.wikipedia.org/wiki/Jjigae). Bowls of cooked rice and guk (soup) are set individually. Banchan are served in small portions, meant to be finished at each meal and are replenished during the meal if not enough. Usually, the more formal the meals are, the more banchan there will be. [Jeolla](http://en.wikipedia.org/wiki/Jeolla) province is particularly famous for serving many different varieties of banchan in a single meal

A **tea sandwich** is a small prepared [sandwich](http://en.wikipedia.org/wiki/Sandwich) meant to be eaten at [afternoon teatime](http://en.wikipedia.org/wiki/Tea_%28meal%29) to stave off hunger until the main [meal](http://en.wikipedia.org/wiki/Meal).

The tea sandwich may take a number of different forms, but should be easy to handle, and should be capable of being eaten in two bites. It may be a long, narrow sandwich, a triangular half-sandwich, or a small biscuit. It may also be cut into other decorative shapes with a [cookie cutter](http://en.wikipedia.org/wiki/Cookie_cutter).

The [bread](http://en.wikipedia.org/wiki/Bread) is traditionally white, thinly sliced, and [buttered](http://en.wikipedia.org/wiki/Butter). The bread crust is cut away cleanly from the sandwich after the sandwich has been prepared but before serving. Modern bread variations might include [wheat](http://en.wikipedia.org/wiki/Wheat), [pumpernickel](http://en.wikipedia.org/wiki/Pumpernickel), [sour dough](http://en.wikipedia.org/wiki/Sour_dough) or [rye bread](http://en.wikipedia.org/wiki/Rye_bread).

Fillings are light, and are "dainty" or "delicate" in proportion to the amount of bread. Spreads might include [cream cheese](http://en.wikipedia.org/wiki/Cream_cheese) or [mayonnaise](http://en.wikipedia.org/wiki/Mayonnaise) mixtures, and the sandwiches often feature fresh [vegetables](http://en.wikipedia.org/wiki/Vegetable) such as [radishes](http://en.wikipedia.org/wiki/Radish), [cucumber](http://en.wikipedia.org/wiki/Cucumber), [asparagus](http://en.wikipedia.org/wiki/Asparagus), or [watercress](http://en.wikipedia.org/wiki/Watercress). The [cucumber tea sandwich](http://en.wikipedia.org/wiki/Cucumber_sandwich) in particular is considered the quintessential tea sandwich. Other popular tea sandwich fillings include [pimento cheese](http://en.wikipedia.org/wiki/Pimento_cheese), [ham](http://en.wikipedia.org/wiki/Ham) with mustard, [smoked salmon](http://en.wikipedia.org/wiki/Smoked_salmon), fruit [jam](http://en.wikipedia.org/wiki/Jam), [curried](http://en.wikipedia.org/wiki/Curry) [chicken](http://en.wikipedia.org/wiki/Chicken), and [egg salad](http://en.wikipedia.org/wiki/Egg_salad).

**Finger food** is [food](http://en.wikipedia.org/wiki/Food) meant to be eaten directly using the [hands](http://en.wikipedia.org/wiki/Hand), in contrast to food eaten with a [knife](http://en.wikipedia.org/wiki/Knife) and [fork](http://en.wikipedia.org/wiki/Fork), [chopsticks](http://en.wikipedia.org/wiki/Chopsticks), or other [utensils](http://en.wikipedia.org/wiki/Cutlery).[[1]](http://en.wikipedia.org/wiki/Finger_food#cite_note-0) In some cultures, food is almost always eaten with the hands; for example, [Ethiopian cuisine](http://en.wikipedia.org/wiki/Ethiopian_cuisine) is eaten by rolling various dishes up in [injera](http://en.wikipedia.org/wiki/Injera) [bread](http://en.wikipedia.org/wiki/Bread).[[2]](http://en.wikipedia.org/wiki/Finger_food#cite_note-1) In the South Asian subcontinent, food is traditionally always eaten with hands. Foods considered [street foods](http://en.wikipedia.org/wiki/Street_food) are frequently, though not exclusively, finger foods.

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**Types**

In the Western world, finger foods are often either [appetizers](http://en.wikipedia.org/wiki/Appetizers) ([hors d'oeuvres](http://en.wikipedia.org/wiki/Hors_d%27oeuvre)) or [entree](http://en.wikipedia.org/wiki/Entree)/[main course](http://en.wikipedia.org/wiki/Main_course) items. In the Western world, examples of generally accepted finger food are miniature beef pies, [sausage rolls](http://en.wikipedia.org/wiki/Sausage_roll), sausages on sticks, cheese and olives on sticks, chicken drumsticks or [wings](http://en.wikipedia.org/wiki/Buffalo_wings), [spring rolls](http://en.wikipedia.org/wiki/Spring_roll), miniature [quiches](http://en.wikipedia.org/wiki/Quiche), [samosas](http://en.wikipedia.org/wiki/Samosa), [sandwiches](http://en.wikipedia.org/wiki/Sandwich), Merenda or other such based foods, such as [pitas](http://en.wikipedia.org/wiki/Pita) or items in [buns](http://en.wikipedia.org/wiki/Buns), [bhajjis](http://en.wikipedia.org/wiki/Bhajji), [potato wedges](http://en.wikipedia.org/wiki/Potato_wedges), [vol au vents](http://en.wikipedia.org/wiki/Vol_au_vent), several other such small items and [risotto](http://en.wikipedia.org/wiki/Risotto) balls ([arancini](http://en.wikipedia.org/wiki/Arancini)). Other well-known foods that are generally eaten with the hands include [pizza](http://en.wikipedia.org/wiki/Pizza), [hot dogs](http://en.wikipedia.org/wiki/Hot_dog), [fruit](http://en.wikipedia.org/wiki/Fruit) and [bread](http://en.wikipedia.org/wiki/Bread).[[3]](http://en.wikipedia.org/wiki/Finger_food#cite_note-2) Dessert items such as cookies, pastries, ice cream in cones, or ice pops are often eaten with the hands but are not, in common parlance, considered finger foods. In East Asia, foods like pancakes or flatbreads (bing 饼) and street foods such as kebabs (chuan 串) are often eaten with the hands.

 **Service**

In many Western countries there are catering businesses that supply finger-foods for events such as [weddings](http://en.wikipedia.org/wiki/Wedding), [engagements](http://en.wikipedia.org/wiki/Engagement), birthdays and other milestone celebrations. For weddings, in particular, finger foods are becoming more popular because they are less expensive and offer more flexibility with menu choices.[[citation needed](http://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)] Gourmet hors d'oeuvres such as quiches, [pâté](http://en.wikipedia.org/wiki/P%C3%A2t%C3%A9), [caviar](http://en.wikipedia.org/wiki/Caviar), and [tea sandwiches](http://en.wikipedia.org/wiki/Tea_sandwich) are suitable for a formal event, whereas more familiar food such as sliced fruits, [deli](http://en.wikipedia.org/wiki/Delicatessen) trays, crackers, and cookies are preferred at more casual celebrations

A **relish** is a [cooked](http://en.wikipedia.org/wiki/Cooking), [pickled](http://en.wikipedia.org/wiki/Pickling), or chopped [vegetable](http://en.wikipedia.org/wiki/Vegetable) or [fruit](http://en.wikipedia.org/wiki/Fruit) food item typically used as a [condiment](http://en.wikipedia.org/wiki/Condiment) in particular to enhance a staple. Examples are jams, chutneys, and the North American "relish", a [pickled cucumber](http://en.wikipedia.org/wiki/Pickled_cucumber) [jam](http://en.wikipedia.org/wiki/Jam) eaten with [hot dogs](http://en.wikipedia.org/wiki/Hot_dog) or [hamburgers](http://en.wikipedia.org/wiki/Hamburger).

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 **Description and ingredients**



[Kyopolou](http://en.wikipedia.org/wiki/Kyopolou) (Кьопоолу), a relish from the [Balkans](http://en.wikipedia.org/wiki/Balkans) made from [red bell peppers](http://en.wikipedia.org/wiki/Red_bell_pepper), [eggplant](http://en.wikipedia.org/wiki/Eggplant) and [garlic](http://en.wikipedia.org/wiki/Garlic)

The item generally consists of discernible vegetable or fruit pieces in a [sauce](http://en.wikipedia.org/wiki/Sauce), although the sauce is subordinate in character to the vegetable or fruit pieces. It might consist of a single type of vegetable or fruit, or a combination of these. These fruits or vegetables might be coarsely or finely chopped, but generally a relish is not as smooth as a sauce-type condiment, such as ketchup. The overall taste sensation might be sweet or savory, hot or mild, but it is always a strong flavor that complements or adds to the primary food item with which it is served.



Three relishes are used here to accompany [Nshima](http://en.wikipedia.org/wiki/Nshima) (in the top right corner, a cornmeal product in [African cuisine](http://en.wikipedia.org/wiki/African_cuisine))

Relish probably came about from the need to preserve vegetables in the winter. In [India](http://en.wikipedia.org/wiki/India) (where the preparation originated from), this generally includes either vegetables, herbs or fruits.[[citation needed](http://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)]



Sliced [red chillis](http://en.wikipedia.org/wiki/Chili_pepper) in [soy sauce](http://en.wikipedia.org/wiki/Soy_sauce), a relish from [Asia](http://en.wikipedia.org/wiki/Asia)

In the United States, the most common commercially available relishes are made from pickled cucumbers and are known in the food trade as pickle relishes. Two variants of this are hamburger relish (pickle relish in a ketchup base or sauce) and hotdog relish (pickle relish in a mustard base or sauce). Other readily available commercial relishes in the United States include corn (maize) relish. [Heinz](http://en.wikipedia.org/wiki/H._J._Heinz_Company), [Vlasic](http://en.wikipedia.org/wiki/Vlasic), and [Claussen](http://en.wikipedia.org/wiki/Claussen_pickles) are well known in the United States as producers of pickles and relishes. One of the best known pickle manufacturers in the UK is [Branston](http://en.wikipedia.org/wiki/Branston_%28food%29).

A notable relish is the [Gentleman's Relish](http://en.wikipedia.org/wiki/Gentleman%27s_Relish), which was invented in 1828 by Ben Elvin and contains spiced anchovy. It is traditionally spread sparingly atop unsalted butter on toast.

Within North America, relish is much more commonly used in Canada and Alaska than in the United States on food items such as hamburgers or hot dogs. American-based fast food chains do not normally put relish on hamburgers even at their locations in China and North Korea, whereas Canadian fast food chains (such as Harvey's) do have it as a regular option just like ketchup, mustard, etc. American-based fast food chains use regular pickles to a greater extent. If it is offered as an option at Canadian locations of American-based fast food restaurants (e.g. Wendy's), it is generally offered in individually portioned packets rather than added atop the burger. Restaurants, fast food franchises and sports stadiums in Canada prominently offer relish as a topping on hamburgers and hot dogs along with ketchup and mustard, whereas this is less common in most of the United States (although there is variation within the United States

**Bruschetta** is an [antipasto](http://en.wikipedia.org/wiki/Antipasto) from [Italy](http://en.wikipedia.org/wiki/Italy) whose origin dates to at least the 15th century. It consists of roasted bread rubbed with [garlic](http://en.wikipedia.org/wiki/Garlic) and topped with extra-virgin [olive oil](http://en.wikipedia.org/wiki/Olive_oil), salt and pepper. Variations may include toppings of spicy [red pepper](http://en.wikipedia.org/wiki/Capsicum), [tomato](http://en.wikipedia.org/wiki/Tomato), vegetables, beans, cured meat, or [cheese](http://en.wikipedia.org/wiki/Cheese); the most popular recipe outside of Italy involves [basil](http://en.wikipedia.org/wiki/Basil), fresh [tomato](http://en.wikipedia.org/wiki/Tomato), [garlic](http://en.wikipedia.org/wiki/Garlic) and onion or [mozzarella](http://en.wikipedia.org/wiki/Mozzarella). Bruschetta is usually served as a snack or [appetizer](http://en.wikipedia.org/wiki/Hors_d%27oeuvre). In some countries, a topping of chopped tomato, olive oil and herbs is sold as Bruschetta

In Italy, Bruschetta is often prepared using a [brustolina](http://en.wikipedia.org/wiki/Brustolina) grill. In the [Abruzzo](http://en.wikipedia.org/wiki/Abruzzo) region of Italy a variation of bruschetta made with a salami called [ventricina](http://en.wikipedia.org/wiki/Ventricina) is served. Raw [pork](http://en.wikipedia.org/wiki/Pork) products and spices encased in [pig bladder](http://en.wikipedia.org/wiki/Pig_bladder) are aged and the paste spread on open slices of bread which are sometimes grilled.[[2]](http://en.wikipedia.org/wiki/Bruschetta#cite_note-1) This was a way of salvaging bread that was going stale.[[3]](http://en.wikipedia.org/wiki/Bruschetta#cite_note-2) In [Tuscany](http://en.wikipedia.org/wiki/Tuscany) it is called fettunta and it is usually served without toppings, especially in [November](http://en.wikipedia.org/wiki/November), to taste the very first oil of the season.[[4]](http://en.wikipedia.org/wiki/Bruschetta#cite_note-3)

Ref:

* 1. Wikipedia.com
	2. Ww.thespuceeats.com
	3. theculinary.pro.com