

FRANCE



FRANCE BIO

NAME: Republique Francaise
LOCATION: Western Europe
CAPITAL: Paris
SIZE: 643,801 km²
POPULATION: 66,836,154



FRENCH CUISINE

Mmm who's hungry? Well if you're not hungry now, you will be after reading this. Bon appétit!

France is a country that is famous for its food, and its love of food. France's climate, location and soil provide great conditions for farming fruits, vegetable, grains, herbs and animals. This wonderful access to amazing food led to the development of many unique recipes and techniques.

Like Australia, a French day typically includes breakfast, lunch and dinner, but it is lunch that is considered the most important meal of the day, with schools and offices giving up to two hours breaktime. Dinner in France is usually broken down into three or more meals:

HORS D'ŒUVRE: A small starter meal or entrée, traditional French examples include ratatouille (stewed vegetables), escargot (snails!) and quiche lorraine (savoury tart made with cheese and meat).

PLAT PRINCIPAL: The main meal, popular dishes include pot-au-feu (a classic beef and vegetable stew), boeuf bourguignon (braised beef stew), bouillabaisse (seafood stew) and steak frites (steak and chips).

SALAD DISH: A small salad served as a side.

CHEESE DISH: A platter of French cheeses, breads, crackers and fruits.

DESSERT: A sweet treat to finish of your meal such as eclairs (cream filled pastry), crème brûlée (rich custard with crisp caramel) and crêpes (A thin pancake with sweet toppings).



ratatouille



bouillabaisse



crème brûlée



cheese dish



STYLE

Many high-end fashion houses such as Dior, Louis Vuitton and Chanel call France home. Many French people dress in a sophisticated, professional and fashionable style.



AN ART LOVERS PARADISE

Art is everywhere in Paris. Neoclassic influenced can be seen in many churches and other public buildings. A very inspirational place.