



Sweets From Different Cultures

BY HAILEY S.



Think;

Whenever someone mentions the word sweets you think of the usual suspects; vanilla cupcakes, chocolate chip cookies, mint chocolate chip ice cream, the ones that are familiar to you, the ones that define sweets to you. Have you ever had the idea to try something new? Macrons and Macaroons (which are actually not the same thing), Cannoli's and Gelato, Meringues and Caneles, are all sweets that are just as delicious as your normal chocolate chip cookies, the only difference is where they come from: Italy, France, Belgium and even Hungary. Though these treats may look and taste different than you are used to they are still totally sweet! 😊



Great Gelato



Tasty
Tiramisu



Creamy
Cannoli

I love Italian
sweets, do
you?

Italy may be known for it's tower of Pisa, pasta and art but, they also have awesome desserts!

Gelato is a super popular Italian dessert that can be found all over the upper east side. Gelato is may look familiar but, that's because Gelato is very similar to ice cream. Gelato was originated by Bernardo Buontalenti. Bernardo who, was not your average chef, he was mostly known as an architect and artist. Towards the end of the 1500s He was sent to prepare a meal for the king of Spain so he put his cooking skills to the test and served a frozen treat; gelato. Many people confuse gelato with ice cream considering they look and taste almost the same but believe it or not the two frozen sweets are not related. To start gelato is Italian and though ice cream believed to come from many different places, Italy is not one of them . Another big difference is the texture; ice cream is rich and creamy while Gelato is milky and smooth.

A Cannoli is another popular dessert that can be found in many bake shops.

Cannoli's are basically fried dough, filled with ricotta cream. Cannoli's were originally made for festivals but now are served all year long.

Tiramisu is known to be the most popular dessert in Italy and one of the tastiest too.

“If I could describe Tiramisu in three words I would say creamy, coffee and delicious,” explained Jeanne Shapiro. One of the cool things about Tiramisu is that it can be found in everyday places. There is a Tiramisu Frappuccino at Starbucks, and a Tiramisu cake at a local super market.

Though all the Italian sweets are different they all have two things in common; 1. they are all yummy and 2. they are all decorated well. As you can see in the pictures the Cannoli's have powdered sugar on them, the Tiramisu cake has a ribbon around it and the gelato is all different colors. This isn't surprising considering Italy is a place known for their art, pasta, and desserts.



Many flavors of macaroons



Pink almond Macarons



French sweets are a delight

Canelé of all different types



Canelé by Céline

French Macaron


Pink Praline & Almond
Hand made traditional almond macaron from South-W of France

\$2.50

France has très délicieux sweets!

French sweets are très délicieux! In other words French sweets are very good. French has trillions of sweets, Crème Brule, Meringues, Macarons, Madeline, Canele and more. Macaroons and Macarons may be the two most well known French sweets, and I know what you're already thinking; aren't they the same thing? Well to answer your question, Macarons and macaroons are completely different foods. Even though the rumors have been cleared of the two being one it still caused a lot of controversy in the pastry industry. This may sound very confusing, though, considering that some places sell Macarons and others Macaroons, it makes sense that there is a difference.

The name is not the only difference between Macarons and Macaroons; the ingredients are different too. Macarons (better known as French Macaroons) have almond flour, in contrast to macaroons, which often use coconut as a base. Now that we have that cleared up let's move onto another French sweet; Meringues (which happen to be my personal favorite). Meringues are basically cream puff shaped, hard sugary cookies, and often come in bright colors. Meringues' history is sort of mixed up. Some say they are from Italy others from Switzerland but most from France. France has zillions of sweets that all are more complicated than they look, just like France. The big city has so much going on; fashion, the Eiffel Tower, food and more.



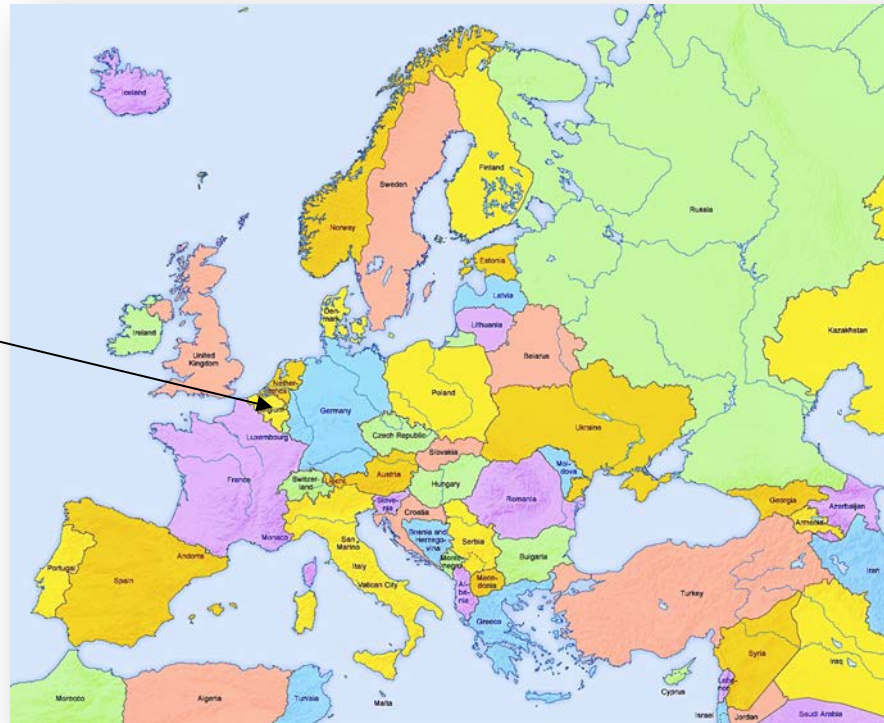
Merveilleuxes are very
sweet
Plus you don't have to travel
to Belgium to find this
treat.

Single Merveilleux
DARK CHOCOLATE
\$ 2.90

MARVELOUS MERVEILLEUX!!!

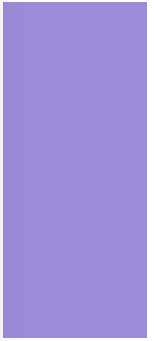
Belgium is home to a sweet that is popping with surprises; Merveilleuxes! Merveilleux' s are basically meringue discovered in whipped cream, what could be more delicious?

Belgium





This is a Hungarian bakery In New York



French Canele's were invented over 200 years ago



These are Belgium Meringues



Fun Fact: The filling of Cannoli's is often Ricotta not cream.

These are Cannoli's



Its Tasty its terrific its tiramisu



Croissants are spectacular French breads that you can find all over France



These are marvalous Macarons



Italian gelato comes in many flavors and colors



This is a Italian Ricotta cheese cake, doesn't t it look yummy?



These rainbow French Macarons are so colorful

These Meringues
a really mini



Merveilleuxes are fluffy, light and a huge delight



French Napoleon have an awesome design and are not hard to find



All these Belgium sweets make a beautiful treat



There are so many Hungarian sweets I'm getting hungry!

+ Think again.....

Think again before you decide to buy a chocolate chip cookie; maybe you could buy a cannoli instead. Did you know that it is healthier to eat a variety of foods? Sweets from around the world may be different but that doesn't mean they're bad. Each sweet is like a flower, they all were created from their own seed but they all smell (in this case taste) awesome.



This is a Hungarian bakery. The food looks very different than ours but still looks good.