

# STREET FOOD *Festival*



5TH MAY - 10TH MAY 2023

TRIESTE VIALE XX SETTEMBRE

# FOOD FROM ALL OVER THE WORLD:

## AMERICA



## ITALY



## MEXICO

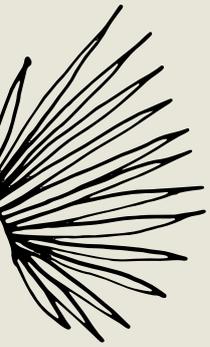


## GREECE



## JAPAN





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## CHEESESTEAK



Cheesesteak is an extremely popular sandwich consisting of thinly sliced pieces of steak and tender, melting cheese in a long and crusty hoagie roll.

## ARANCINO

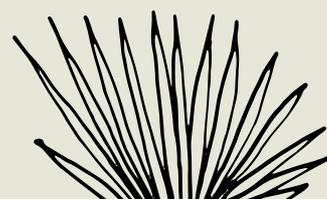


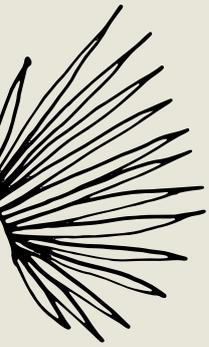
It's an Italian street food, from Sicily. It's a ball or a cone of fried, breaded rice, it has a diameter of 8-10 cm, it's usually stuffed with meat sauce, peas and caciocavallo (an Italian cheese) or stuffed with ham and mozzarella. The name comes from the original shape and the typical golden color, like an orange, but it must be said that in eastern Sicily the arancini have a traditional conical shape, to symbolize the volcano Etna.

## TACOS



Tacos are a Mexican street food, and also an international food. They were created in 1908 in Cautla in Mexico.  
Ingredients: 2 tablespoons of soy sauce, lime juice, canola oil, clove of garlic, chili powder, 1 teaspoon of dried oregano, 1/2 pounds of skirt steak, 3/4 onion diced, 1 cup of cilantro, 12 mini tortillas





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## GYROS



The gyros is a greek dish. It is a sandwich that has lamb, beef, pork, or chicken, in pita bread, topped with lettuce, tomato, onion, and tzatziki sauce.

Gyros really originate from Poultry. Referred to as a doner kebab in Poultry, these were invented within the 1800s and introduced to A holiday in Greece.

They are also much like shawarma which came from the center East.

## TAKAYAMA RAMEN



When you're out walking in the streets of Takayama, a city in the north of Gifu prefecture, you'll spot plenty of ramen shops and restaurants that serve the Takayama ramen.

Its ingredients are ramen noodles, chicken bone broth, pork, hida leek (a special leek that grows near Takayama), seasoned bamboo shoots and nori seaweed. It generally costs around 700 yen (€4,80~)

## CANDIED APPLES



Candied apples, also known as jelly apples, were invented in New Jersey in 1908 by William Kold and were actually made for the Christmas season. Now these are a common treat at fall festivals in Western culture in the Northern Hemisphere, such as Halloween and Guy Fawkes Night. The main ingredients are apples, that can be of different types: granny smith, gala or mcintosh apples. And of course sugar, that is needed for a syrup. So, basically they are whole apples covered in a sugar candy coating, with a stick inserted as a handle. The most common sugar coating is made from sugar (white or brown), corn syrup, water, cinnamon and red food coloring. Now candied apples are part of the most popular American street food and everyone can try it even at home because it's easy to make.

