

**WAS ESSEN DIE DEUTSCHEN? (Brot)**

What do the German eat? (bread)

bread: das Brot, die Brote

roll: das Brötchen, die Brötchen

pretzel: die Brezel, die Brezeln

1. bread made from a mixture of wheat and rye:
2. breakfast roll:
3. chopped wheat bread:
4. chopped whole rye bread:
5. dark wholemeal bread:
6. dark wholesome bread:
7. heavy dark bread made from yeast and sour dough with a strong aroma from Westphalia:
8. knead sauerkraut, drained and chopped into dark rye bread dough:
9. leaven or yeast bread:
10. milk roll sprinkled with poppy seeds:
11. roll with caraway seeds:
12. rye bread:
13. sliced white bread, which is toasted:
14. twice-baked bread and biscuit-like:
15. wheat bread:
16. white crispy bread:

- das Graubrot
- der Semmel, die Semmel
- das Weizenmischbrot
- das Vollkornbrot
- der Zwieback
- das Schinkenbrot

das Pumpernickel

- das Sauerkrautbrot
- das Sauerteigbrot
- das Mohnbrötchen
- das Kümmelbrötchen

- das Schwarzbrot, das Roggenmischbrot
- das Toast-brot
- das Knäckelbrot
- das Weizenmischbrot
- das Weißbrot

German bread culture



In Germany, there are more than 3,200 types of bread — not to mention innumerable rolls. In 2014, German bread culture was even included in UNESCO's list of intangible cultural assets. If keeping track of them and choosing one at a bakery is too complicated, pointing and saying "that one there," or "no, that one next to it," will usually do the trick.