

The header features a green banner with the text "DELICIOUS WITH YUPPI" in white, bold, sans-serif font. Below it is a blue banner with the text "AROUND THE WORLD" in white, bold, sans-serif font. The banners are flanked by various food items like a red chili pepper, a green leafy vegetable, a purple beet, a yellow bell pepper, a carrot, and a red tomato. In the background, there are stylized illustrations of a castle, a bridge, and a tower.

DELICIOUS WITH YUPPI

AROUND THE WORLD

YUPPI'S CULINARY JOURNEY



 **Cactus**

How to Play

- Flip **2 cards at the same time** so everyone looks at them together
- Same drawing? Shout "**YUPPI!**" and point at it
- No match? Shout "**NO MATCH!**"
- The first player with the correct answer wins **1 point**
- **Wrong answer?** The first player who spots the mistake and gives the correct answer wins the point
- Put both cards on the **discard pile**
- The next player flips **2 new cards**
- **No cards left?** Shuffle the discard pile and keep playing
- First to the agreed number of points **wins!**

2–6 players. Playable from 8 cards.
Best with 12 or more cards.

1, 2, 3... Yuppi

1, 2, 3... Yuppi is a cheerful and fast-paced game for young and old. Perfect to play with family or friends, at the kitchen table, at a party, or just in between adventures. You only need a few cards to start... and the more you collect, the more fun it becomes! On the cards you'll find drawings of Yuppi, flags, landmarks, food, and fun facts from the countries Yuppi has visited.

The magic? Which means speed, excitement, laughter, and sometimes funny debates: "I saw it first!"



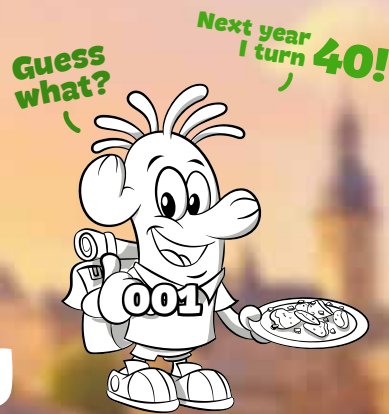
Hey explorer!

Yuppi travels around the world, discovering fantastic food, beautiful dishes and special ingredients from every country. From colorful street markets to cozy kitchens – wherever he goes, he always tries, discovers and learns something new.

Along the way, Yuppi learns about local traditions and how people cook and eat together. Every meal tells a story! In this album, you can collect Yuppi's favorite dishes, travel from country to country and discover fun facts and stories about food ... and you always know that you can cook the dishes yourself!

**Are you ready to join Yuppi
on his adventure?**





Luxembourg

Luxembourg has diverse culinary cultures. Influences from France, Germany, Belgium and many other countries are reflected in all the dishes. Hearty meals, soups and pastries are widespread in the local cuisine. This mix of traditions gives Luxembourg a surprisingly diverse culinary culture.

The Bock Casemates form a 23 km long underground defense tunnel system.

002

Adolphe Bridge is a famous stone bridge with an 85 m arch.



Fact!

Every morning, around 230,000 people cross the border to start their working day in Luxembourg.

Luxembourg is the only Grand Duchy in the world. Instead of a king or queen, the country is ruled by a Grand Duke, making it a monarchy that is unique in the world.

Luxembourg City has so many different sides that it almost feels like you're on a treasure hunt, with hidden paths and viewpoints waiting to be discovered.



003

004

Kniddelen are soft dumplings made from flour, milk and eggs. They are a traditional Luxembourgish dish and are often served with bacon and a creamy sauce. Some people even eat them as a sweet version with apple compote, while others prefer them with a mustard sauce.

Gromperekichelcher are crispy biscuits made from mashed potatoes, seasoned with onions, parsley, and a pinch of nutmeg.

005

The flag of Luxembourg was used for more than 100 years before becoming the official flag in 1993.



A Closer Look

- **Population:** Luxembourg has a population of approximately 690,000 inhabitants. Every day, 230,000 workers commute to Luxembourg, which is approximately a third of the population.
- **Area:** Approximately 2,600 km². You can drive across the entire country in just a few hours.
- **Food culture:** Luxembourgish cuisine combines influences from France, Germany, and Belgium, so some dishes seem familiar but still have a unique identity.

006

Beans are often used in dishes such as bean soup. Did you know that beans grow very quickly and can be harvested after only 6 to 8 weeks?



Did you know?

The first Cactus supermarket opened in Bäreldeng on October 19, 1967.

007



A true taste of Luxembourg: Bouneschlupp is a bean soup that simmers well and is traditionally eaten during the cold months.



008

009

Many traditional sausages are still made using natural casings from animal intestines. This thin skin gives the sausage its famous “snap” when you bite into it.

010

Brezels (pretzels) are a symbol of German baking tradition. The shape of the pretzel is supposed to represent arms folded during prayer. Bread culture is highly valued in Germany, and there are hundreds of different types of bread. Freshly baked pretzels are often sold at street markets.

In Germany, vineyards cover an area equivalent to over 140,000 football fields.



Did you know?

In Germany, each person eats about 60 kg of potatoes per year!



011

Pretzels are dipped in a baking soda bath before baking, giving them their brown colour and unique taste.

Germany

Germany is known for its hearty and delicious dishes. From sizzling sausages and warm pretzels to schnitzel with potatoes. In many cities, bakeries fill the streets with the aroma of fresh bread early in the morning. Such simple and hearty meals have been a part of German culinary culture for generations.

The Cologne Cathedral is 157 meters high and it took over 600 years to build it.

These colors symbolize unity and freedom.



A Closer Look

- **Population:** Germany has around 84 million inhabitants, approximately 122 times more than Luxembourg.
- **Area:** Approximately 349,300 km², approximately 135 times larger than Luxembourg.
- **Food culture:** Germany has hundreds of types of sausages, and many regions are proud of their own regional varieties. Schnitzel is another well-known favorite.

The Brandenburg Gate in Berlin was built between 1788 and 1791.



Did you know?

All it takes is salt and a glass to work the magic. After a few weeks of fermentation, the cabbage turns into sauerkraut.

In Luxembourg, "Bretzelsonndeg" (Pretzel Sunday) is a nice tradition, where men give women a pretzel as a gift to show their interest. If the feelings are mutual, she gives him an egg at Easter.

013

014



Bratwurst is one of the most famous dishes and is often eaten with sauerkraut and mustard. Sauerkraut is fermented cabbage and helps keep the digestive system healthy.

The Matterhorn is 4,478 meters high and is part of the border between Switzerland and Italy.

The square shape of the flag is unique!



Fact!

Traditional Swiss fondue is stirred in a figure-eight shape to keep the cheese creamy.

A Closer Look

- **Population:** Switzerland has around 9 million inhabitants, approximately 13 times more than Luxembourg.
- **Area:** Around 41,300 km², approximately 16 times larger than Luxembourg.
- **Food culture:** Typical Swiss dishes include cheese, chocolate, bread and potatoes. Fondue is a well-known dish where people sit around a table and eat melted cheese together from a pot.



015

Zürcher Geschnetzeltes is a classic Zurich dish. It consists of sliced veal cooked in a creamy white wine and mushroom sauce, and is often served with Rösti.

Switzerland's famous red trains travel through many tunnels in the Alps.

Rösti is a crispy potato pancake made from grated potatoes. In Switzerland, the "Rösti border" is a nickname for the border between the German- and French-speaking parts of the country.

Switzerland



017

Precision and reliability characterize everyday life in Switzerland. Routines are clear and strictly followed, creating a sense of calm. Meals and shared moments fit harmoniously into this structure. Yuppi notes how order brings a sense of balance.



Romania

Nestled among mountains and historic villages, Romanian cuisine has evolved from long-standing traditions. Grilled meats, savory soups, and stuffed cabbage rolls are popular dishes. Many recipes have been passed down through the generations. The result is food that conveys a sense of warmth and coziness.

Transfăgărășan is considered one of the most beautiful roads in the world.

Fermentation is a natural method of preparing food. Vegetables like cabbage and gherkins are mixed with pepper and salt and left to rest, which helps them last longer.

Bran Castle is known as the legendary Dracula castle.

019



Did you know?

Brânză de burduf is a Romanian cheese that is matured in pine bark, giving it a strong and unique flavor.

The colors symbolize freedom, wealth, and courage.

Sarmale are cabbage rolls filled with minced meat and rice. They are slowly cooked for hours, and the fermented cabbage gives them a slightly sour and unique taste.

020



A Closer Look

- **Population:** Romania has a population of approximately 19 million inhabitants, approximately 28 times more than Luxembourg.
- **Area:** Approximately 238,400 km², approximately 92 times larger than Luxembourg.
- **Food culture:** Many Romanian dishes are slow-cooked stews that are prepared over many hours and shared with the family around the table.

Belgium



Belgium may be small, but its cuisine is world-famous. Crispy fries, golden brown waffles and rich chocolate are popular with visitors and locals alike. Many cities also have cozy cafes where you can enjoy these delicacies together. Whether sweet or savory – there is always something delicious to be found nearby.

The Atomium is a 102-meter-high structure shaped like an iron crystal.

022



Moules marinières, cooked in white wine with onions, parsley and butter, are a national favorite in Belgium and are often served with crispy fries as 'moules-frites'.

The colors of the flag are inspired by that of the former Duchy of Brabant, which featured a golden lion on a black background with red claws.



Did you know?

Belgian mayonnaise has a sour taste due to the vinegar or lemon juice.

Manneken Pis has over 1,000 costumes that he wears on special occasions.

A Closer Look

- **Population:** Belgium has around 12 million inhabitants, approximately 17 times more than Luxembourg.
- **Area:** Around 30,500 km², approximately 12 times larger than Luxembourg.
- **Food culture:** Belgian fries are often served with a variety of sauces, mayonnaise being the most traditional. 'Stoofvlees', a hearty meat stew, is another Belgian classic.

More than 200,000 tons of chocolate are produced in Belgium every year. That's almost enough to fill the huge Antwerp Cathedral with chocolate!

The Cathedral of Our Lady in Antwerp took almost 170 years to build!

023

024

Belgian fries are traditionally served in a paper bag, so you can eat them on the go.



Did you know?

Mules can filter up to 50 liters of water per day, making them natural masters of cleaning rivers and seas.

Legend has it that a giant once guarded the river near Antwerp. When the hero Brabo fought him, he cut off the giant's hand and threw it into the river. According to legend, Antwerp ('hand werpen' in Flemish, meaning "hand throwing") got its name from this.

025

026

027



Belgium is known for its waffles, but there are distinct regional differences: the Brussels waffle is light, rectangular, and crispy, while the Liège waffle is round and sweeter and is made with large sugar crystals that caramelize during baking.

The colors
symbolize
freedom,
equality, and
fraternity.



A Closer Look

- **Population:** France has around 69 million inhabitants, about 100 times more than Luxembourg.
- **Area:** Approximately 547,500 km², approximately 211 times larger than Luxembourg.
- **Food culture:** Bread is an important part of everyday life in France, and many people buy fresh baguettes every day. France is also known for popular dishes such as ratatouille, coq au vin, and crêpes.



France

France is known for its love of good food. The day can start with a croissant with butter and end with a hot bowl of onion soup or a crispy baguette with cheese. French cuisine often uses simple ingredients that are prepared with great care. Yuppi notices that people do not rush during meals, conversations or walks.



Did you know?

Michelin, a French tire manufacturer, has published a guide to the world's best restaurants to encourage people to drive more and thus buy new tires faster.

Did you know?
There are 37
bridges over
the Seine in
Paris.

029



030

France has over 1,000 different cheeses, enough to eat about three different ones every day of the year! And did you know that some even get their strong taste from edible molds?

Pancakes originate from Brittany and can be sweet or savory. People say that it brings good luck to turn a pancake over while holding a coin in your hand.

In the summer, the Eiffel Tower becomes about 15 cm taller because the metal heats up and expands.

The Arc de Triomphe commemorates Napoleon's victory at Austerlitz.

031

In France, 30 million baguettes are eaten every day! A classic French baguette is about 65 cm long.

France has around 800,000 hectares of vineyards, which is equivalent to more than a million football pitches.

The Louvre is the largest art museum in the world and has more than 35,000 works of art.

032

Bœuf Bourguignon is a slow-cooked beef stew from Burgundy, prepared with red wine. Burgundy wine is essential for an authentic Bœuf Bourguignon. The slow cooking process makes the meat very tender and especially aromatic.

033

034



Did you know?

Built in 1889, the 330-meter-high Eiffel Tower was originally reddish-brown, but this has naturally changed over time.





Did you know?

The Dutch eat raw herring with chopped onions and sometimes pickles, by holding it by the tail and taking a bite.

The Dutch flag was once orange, white and blue.



A Closer Look

- **Population:** The Netherlands has a population of approximately 18 million inhabitants, approximately 26 times more than Luxembourg.
- **Area:** Approximately 41,500 km², approximately 16 times larger than Luxembourg.
- **Food culture:** Potatoes are an important ingredient in Dutch cuisine and are often served with vegetables and meat in traditional dishes. Bitterballen, crispy, fried snack balls with a soft meat filling, are also well known.

The Delta Works are one of the largest flood barriers in the world.

035



Stamppot is a stewed Dutch dish made from mashed potatoes mixed with vegetables such as green cabbage, sauerkraut, or carrots, and typically served with sausage.

Dutch windmills helped control water levels since the 18th century.

036

The UNESCO World Heritage Site Kinderdijk has 19 historic windmills.



The Netherlands

Dutch cuisine is simple, inviting and perfect for sharing. Bread, cheese and savory dishes like 'stamppot' are favorites in many households. The country is also known for its large selection of cheeses. Meals can be simple, but they are always filling.

The flag combines the crosses of England, Scotland and Ireland.



A Closer Look

- **Population:** The United Kingdom has a population of approximately 70 million inhabitants, approximately 101 times more than Luxembourg.
- **Area:** Approximately 242,900 km², approximately 94 times larger than Luxembourg.
- **Food culture:** Tea is more than just a drink and is enjoyed several times a day. Scones and Shepherd's Pie are also popular classics.

Big Ben is the bell inside the clock tower.

The Tower of London guards the royal Crown Jewels.

Tower Bridge can open for ships to pass through



United Kingdom

Many classic hearty dishes originate from the United Kingdom. Crispy fish and chips are enjoyed by the sea, while warm pastries and breads are popular family meals. And of course, there is afternoon tea with scones and jam. Fish and chips are Yuppie's favourite dish from the United Kingdom!



Did you know?

Afternoon tea is often served on a three-tiered stand: sandwiches on the bottom tier, warm scones in the middle, and sweet biscuits on the top tier!

Fish & Chips are traditionally made with cod or haddock in a crispy batter and served with thick fries. It is often sprinkled with salt and malt vinegar.

039

The famous 'Full English Breakfast' consists of eggs, mushrooms, bacon, sausage, beans, tomatoes and toast. The perfect start to a long day at work!

040





041

042

Sagrada Família has been under construction since 1882.

Paella comes from Valencia and was originally cooked by farmers over an open fire. Saffron gives the dish its golden color and is one of the most expensive spices in the world.



Did you know?

Some of Spain's famous Ibérico ham comes from pigs that feast on acorns in oak forests.



Spain

The star shape of the churros is not just there to look pretty. It prevents the dough from bursting in the hot oil, as air can escape!

Sunny Spain is a paradise for anyone who enjoys eating together. The tables quickly fill up with small tapas dishes, from olives and tortillas to sizzling prawns. And of course there's paella, a large pan of rice and seafood, chicken or vegetables. It's perfect for gathering around the table and trying a little bit of everything.

044

045

The crispy rice at the bottom of a paella pan is called 'socarrat', and many people find it to be the tastiest part!

King Charles III
chose the color
in 1785 to make
the flag more
recognizable.



A Closer Look

- **Population:** Spain has a population of approximately 48 million inhabitants, approximately 70 times more than Luxembourg.
- **Area:** Approximately 498,800 km², approximately 192 times larger than Luxembourg.
- **Food culture:** Tapas are small dishes that turn a meal into a shared, friendly experience where everyone tries a little bit of everything. Gazpacho is one of the most popular dishes in Spain.

The Almudena Cathedral in Madrid is located next to the Royal Palace.

046

The City of Arts and Sciences in Valencia looks like a science-fiction city.



Did you know?

In Spain, paella is traditionally cooked in a wide pan and is eaten straight from the pan with a spoon.

'Tapa' means 'lid.' According to legend, these small plates were used to cover drinks and keep flies and dust away.

047



Park Güell was designed by Gaudí, a famous Spanish artist.

The Spanish tortilla is a thick potato omelette, made with eggs, potatoes and olive oil.



Did you know?

In Poland, some soups are served in a hollowed-out bread bowl.

The Tatra Mountains are the highest mountains in Poland.

Malbork Castle is the largest brick castle in the world.

White symbolizes peace and red symbolizes courage.



A Closer Look

- **Population:** Poland has approximately 38 million inhabitants, approximately 55 times more than Luxembourg.
- **Area:** Approximately 306,000 km², approximately 118 times larger than Luxembourg.
- **Food culture:** Pierogi can be filled with savoury or sweet ingredients. Poles also enjoy bigos, a hearty stew, and żurek, a traditional sour soup.

048



Pierogi are dumplings filled with potatoes, cheese, meat, mushrooms or fruit. They are often boiled and sometimes pan-fried, and are popular at family gatherings and holidays.

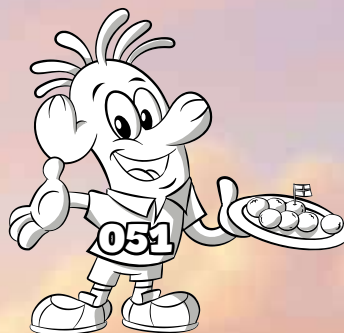
049

Tłusty Czwartek ("Fat Thursday") is a Polish tradition where people eat lots of pączki (jam-filled doughnuts). Bakeries sell millions in one day, and it is said that it is bad luck not to eat one!

Poland



Polish cuisine is known for its hearty and comforting dishes. Pierogi dumplings filled with potatoes, cheese or meat are loved across the country. Warm soups and stews are also very common.



Sweden

Nature plays an important role in Swedish cooking. Lakes, forests and long winters have shaped many traditional dishes. Meatballs with potatoes are a classic favourite, often followed by sweet cinnamon buns during a cosy fika break, a Swedish moment to relax with coffee and something sweet.

Lingonberries are sometimes called Sweden's "national glue" because they stay fresh for a long time. With their tart flavor, they are often served with hearty dishes.

052

Traditional Swedish houses are often painted Falun red...

Did you know?

Knäckebröd was baked so hard in order to survive long Nordic winters. In the past, it was round and had a hole in it so that it could be hung up to dry.

... a color that comes from a Swedish copper mine.

Today they look like brick houses.

The Stockholm archipelago consists of approximately 24,000 islands.

The yellow cross symbolizes Christianity.



A Closer Look

- **Population:** Sweden has approximately 11 million inhabitants, approximately 16 times more than Luxembourg.
- **Area:** Approximately 450,000 km², approximately 173 times larger than Luxembourg.
- **Food culture:** Swedish food culture includes traditional meatballs served with potatoes and gravy. Gravad lax is cured salmon, raggmunk is a crispy potato pancake, and princess cake is a popular layered sponge cake.

053

Swedish meatballs, or 'köttbullar', became famous worldwide thanks to a large Swedish furniture store. They are small meatballs, often enjoyed with mashed potatoes and lingonberry jam.





Did you know?

Almost every village has its own, unique tile pattern (azulejos).

The symbol on the flag stands for explorers and sailors.



A Closer Look

- **Population:** Portugal has approximately 10.7 million inhabitants, approximately 16 times more than Luxembourg.
- **Area:** Approximately 92,000 km², approximately 35 times larger than Luxembourg.
- **Food culture:** Fish plays a central role in Portuguese cuisine, with salted cod (bacalhau) prepared in many different ways. Caldo verde, a traditional soup, and pastéis de nata, a famous custard pastry, are also widely loved.

It looks like the Golden Gate Bridge in San Francisco, but it's actually in Portugal!

Sea salt is harvested from shallow salt basin along Portugal's coast, where seawater slowly evaporates in the sun.

054

055

The cod that is caught for bacalhau is caught in the cold seas in the north far away from Portugal before being brought home.



056

Bacalhau à Brás combines shredded cod with fried potatoes, onions and scrambled eggs. In Portugal, they say there are more ways to cook cod than there are days in a year.

Portugal
is really
delicious!

Mmm... that's
sun and sea on
a plate!



Portugal

In Portugal, food is a part of everyday life, and Yuppi can hardly wait to try everything. From the famous Pastéis de Nata, which he enjoys hot and fresh from the oven, to a comforting bowl of Caldo Verde, one of his favorite dishes. And with such a long coastline, Bacalhau à Brás, a classic dish of salted cod, is of course a must-try. Every bite tells a story, and Yuppi is ready to discover them all.

Pastéis de Nata are small custard tartlets with a crispy pastry and a caramelized surface. They are considered a national symbol of Portugal, and the most famous are made in the Belém district according to a secret recipe. Best eaten warm, with a hint of cinnamon.



**Did you
know?**

Cod is preserved by
salting and drying it,
a method used long
before fridges existed.



057

The colorful Rooster of Barcelos is a famous symbol of good luck in Portugal.

059

060

061

Spaghetti Bolognese comes from Bologna and is traditionally called ragù. It cooks slowly with meat, tomato and vegetables. In Italy, there are over 300 types of pasta!



062

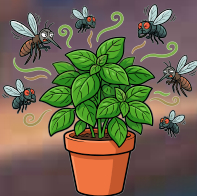
Pasta shapes are sauce-catching machines! Each one is a 'vehicle' designed to carry flavor, from tubes that hide chunky meat to spirals that trap melted cheese.

Venice has over 400 bridges.



Italy

Few countries are as well known for their food as Italy. Fresh pasta, creamy risotto and pizza straight from the oven are loved all over the world. Italian meals are often simple, but full of flavour and made with great ingredients. Sitting down together and enjoying every bite is part of the tradition.



Did you know?

Basil is like a little guardian in the garden. It smells wonderful to us, but it keeps mosquitoes and flies away.

A classic Venetian gondola consists of 280 pieces of wood.

In Italy, Bolognese is usually eaten with tagliatelle instead of spaghetti.

The Colosseum in Rome could accommodate around 50,000 people.

The colors go back to the unification of Italy in the 19th century.



064

A Closer Look

- **Population:** Italy has approximately 59 million inhabitants, approximately 86 times more than Luxembourg.
- **Area:** Approximately 295,700 km², approximately 114 times larger than Luxembourg.
- **Food culture:** Pasta comes in many shapes, and Italians carefully choose which sauce goes with which pasta. Risotto and lasagne are also popular Italian dishes.



Did you know?

Traditional Neapolitan pizza follows strict rules regarding ingredients and baking.

065

A good pizza requires patience and speed. The dough rises for 24 hours, but in an extremely hot oven it is baked in just 60 to 90 seconds!



The Margherita pizza was invented in 1889. It is said to be named after Queen Margherita, and its colors symbolize the Italian flag: tomato (red), mozzarella (white) and basil (green).

066

067



Did you know?

In Lebanon, traditional soap is made from olive oil and cut into cubes that dry for months.



Hummus is made from chickpeas, tahini, lemon and garlic. It is eaten with flatbread or raw vegetables.

The cedar tree is a symbol of Lebanon.



A Closer Look

- **Population:** Lebanon has approximately 6.8 million inhabitants, approximately 10 times more than Luxembourg.
- **Area:** Approximately 10,300 km², approximately 4 times larger than Luxembourg.
- **Food culture:** Lebanese cuisine uses herbs, olive oil, spices, and vegetables, and meals often consist of many small dishes that everyone at the table shares. Kibbeh, made from bulgur and minced meat, is also a popular dish.

Lebanese mezze consists of many small dishes that are served while people talk and spend time together before the main course is served.

Did you know?

070



The temples of Baalbek are among the largest Roman temples in the world.

Lebanon

Fresh ingredients and shared dishes are at the heart of Lebanese cuisine. Tables often fill with mezze: many small plates such as hummus, falafel and colorful salads. Grilled meats and warm flatbread complete the meal. Sharing food together is an important tradition.

Lebanon is home to ancient port cities that have existed for thousands of years.

The cross symbolizes the importance of the Orthodox Church.



The Parthenon temple on the Acropolis was built around 447 BC.

A Closer Look

- **Population:** Greece has approximately 10.4 million inhabitants, approximately 15 times more than Luxembourg.
- **Area:** Approximately 128,900 km², approximately 50 times larger than Luxembourg.
- **Food culture:** Olive oil is an important part of Greek food culture and is often associated with good health. Souvlaki and gyros are also popular dishes, often enjoyed with bread, salad or fries.

Moussaka is made by baking layers of eggplant, meat, and a creamy sauce. It is seasoned with Mediterranean herbs and sometimes cinnamon before being baked in the oven.

071



Did you know?

Greek olive trees can live for hundreds of years and provide families with 'liquid gold' for generations.

Chefs let eggplant rest with salt before using it to cook Moussaka. This makes it taste better and less oily.

Greece



The tables are lavishly laid with warm pita bread, creamy tzatziki, grilled meat and vegetables, olives and fresh salads with feta cheese. The meals that Yuppi enjoyed here are full of flavor.

073

'Peixe grelhado', or grilled fish, reflects life on the island and the strong fishing tradition of Cape Verde, where fresh seafood plays an important role in the daily diet.



074

Pico do Fogo is a 2,829 m high volcano.

The stars represent the islands of Cape Verde.



A Closer Look

- **Population:** Cape Verde has approximately 0.6 million inhabitants, slightly less than Luxembourg.
- **Area:** Approximately 4,000 km², slightly larger than Luxembourg.
- **Food culture:** Life on the islands shapes Cape Verdean cuisine. Cachupa, a hearty stew, and pastel, a filled pastry, are popular local dishes.

In the waters near Cape Verde live fish such as Tuna and the fast swimming Wahoo.



Fact!

On Fogo, one of the Cape Verdean islands, grapes grow on black volcanic soil, from which a very special wine is made.

Thanks to the good weather outdoor grilling is popular.



Cape Verde

Island life strongly influences the cuisine of Cape Verde. Fish from the ocean, beans and corn are common ingredients in local dishes like cachupa. Meals are often simple but full of flavour, many are enjoyed outdoors with family and friends.

076

077



Minarets are towers next to mosques where the call to prayer is announced.

The term 'tajine' refers to both the dish and the clay pots. It combines sweet and savory flavors. Preserved lemons, olives, and dried fruits are often used, along with spices such as cumin and saffron, which give the dish a rich and distinctive flavor.



Did you know?

In Morocco, mint tea is traditionally poured from high above the glass to create foam and mix the tea well.



Morocco

In Morocco, Yuppi discovers a cuisine full of spices that smell really good. From couscous that steams and is often eaten with the family, to hot chicken tajine that cooks for hours. Here, food is never a matter of rush, but a moment of togetherness and celebration.

The green star is a symbol of Islam and unity.



A tagine is a funnel-shaped clay pot in which many dishes are slowly cooked. The lid keeps the steam inside.

079

The old medina (old town) of Fez has more than 9,000 narrow streets and alleys.

A Closer Look

- **Population:** Morocco has approximately 38 million inhabitants, approximately 55 times more than Luxembourg.
- **Area:** Approximately 446,300 km², approximately 172 times larger than Luxembourg.
- **Food culture:** Meals are often shared from one plate, using bread instead of cutlery, especially during family dinners and celebrations. Pastilla is also a traditional dish, which is a pastry with a savory or sweet filling.

The red background dates back to the Ottoman period.



A Closer Look

- **Population:** Tunisia has about 12 million inhabitants, about 17 times more than Luxembourg.
- **Area:** Approximately 163,600 km², approximately 63 times larger than Luxembourg.
- **Food culture:** Harissa is a spicy chili paste that can be incorporated into dishes or served as a side dish. Brik is another popular dish, a crispy pastry often filled with egg or tuna.



080

Blue and white houses help keep buildings cool. The blue colour is part of local tradition.



The El Jem amphitheatre is one of the best-preserved Roman theatres and could hold about 35,000 people.

Did you know?

In southern Tunisia, people drink camel milk because camels can survive in hot, dry desert climates.



Tunisia

In Tunisia, Yuppi discovers a cuisine full of aromas and spices. Couscous is often on the menu, but with a stronger flavor, and chicken tajine is prepared differently than the Moroccan version. Tunisian cuisine is hearty, colorful, and meant to be enjoyed with other people.

082

Ojja is a spicy Tunisian dish with tomatoes, peppers, eggs, and merguez sausage.

The eagle is a symbol of strength and power.



Fact!

The ancient Egyptians used honey to sweeten their food, because sugar had not yet been discovered there.

The Great Pyramid of Giza was the tallest structure in the world for almost 4,000 years.

A Closer Look

- **Population:** Egypt has about 120 million inhabitants, approximately 174 times more than in Luxembourg.
- **Area:** Approximately 995,500 km², approximately 383 times larger than Luxembourg.
- **Food culture:** Bread plays an important role in Egyptian food culture and is eaten with almost every meal. Koshari is also a popular favourite, made with rice, pasta, lentils and crispy onions.

083

The pots of honey found in the tombs of ancient Egypt are still edible after thousands of years.

The Great Sphinx is a giant statue carved from one single rock.

Basbousa is a snack cake from Egypt and the Middle East that is dipped in syrup after baking to make it soft and chewy.

The Nile gave ancient Egypt water, food, and life.

085



Egypt

Egyptian food has been enjoyed for thousands of years. Popular desserts include basbousa and konafa, while baklava is also well known throughout the region. They are known for their rich flavours and sweet syrups, and are often shared with family and friends.



Fact!

The cassava root, which is used in many Brazilian dishes, can be toxic if not prepared properly.



The Christ the Redeemer statue is 30 meters tall, with arms spanning 28 meters.

Brazil

In Brazil, Yuppi discovers a cuisine brimming with tropical flavors and vibrant traditions. From the famous feijoada to the refreshing açaí bowls, Brazilian cuisine reflects the country's diverse culture and natural abundance. Eating is a social occasion, often enjoyed with music and friends.

Brazil has a coastline that is over 7,000 kilometers long.

The stars represent the Brazilian states and the night sky above Brazil.



A Closer Look

- **Population:** Brazil has approximately 214 million inhabitants, approximately 310 times more than Luxembourg.
- **Area:** Approximately 8,500,000 km², approximately 3,270 times larger than Luxembourg.
- **Food culture:** Rice and beans form the base of many meals in Brazilian cuisine and are often eaten together. Feijoada, a dish made with beans and meat, is also a traditional favorite.

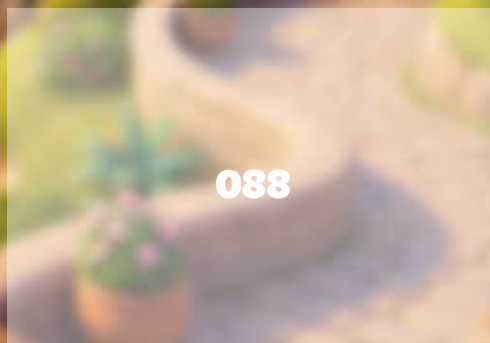


087



Brigadeiros are small chocolate balls made from condensed milk and cocoa. In Brazil, they are often associated with joy and childhood memories.

Chocolate beans grow in a colorful cocoa fruit. When you open the pod, you will find 30 to 50 beans that are used to make chocolate.



088

The crescent moon and star date back to the time of the Ottoman Empire.



A Closer Look

- **Population:** Turkey has approximately 85 million inhabitants, approximately 123 times more than Luxembourg.
- **Area:** Approximately 783,500 km², approximately 301 times larger than Luxembourg.
- **Food culture:** Kebabs come in many forms and are eaten as street food or family meals. Börek is a filled pastry, pide is a flatbread, and lahmacun is often referred to as Turkish pizza.

The Blue Mosque in Istanbul is famous for its six tall towers, called minarets.



Did you know?

"Döner" means "turning" in Turkish, and "kebab" means grilled meat.



Turkey

The kitchen Yuppi discovered was always full of wonderful aromas. Kebabs grill slowly, flatbreads come warm from the oven, and sweet baklava is layered with honey and nuts. When the plates are placed in the center of the table, every meal feels like something to enjoy together.

The Bosphorus waterway divides Istanbul between Europe and Asia.

090



About 150 years ago, a clever chef turned the meat vertically, allowing it to turn and baste in its own juices. That's how the Döner Kebab was born!

A piece of baklava can contain about 40 thin layers of dough. These layers are rolled out so thin that you can almost see through them, and stacking them on top of each other requires real skill.

091

The pyramid of Chichen Itzá has 365 steps, one for each day of the year.

092

093



Did you know?

Even though we eat it like a vegetable, an avocado is actually a fruit, even a type of berry!

The eagle and snake come from an ancient Aztec legend.



A Closer Look

- **Population:** Mexico has approximately 133 million inhabitants, approximately 193 times more than Luxembourg.
- **Area:** Approximately 1,944,000 km², approximately 748 times larger than Luxembourg.
- **Food culture:** Corn has been a staple food for thousands of years and is used to make tortillas for many everyday meals. Quesadillas are filled with melted cheese, and enchiladas are rolled tortillas filled with meat, cheese or beans.

Corn comes from Mexico and has been grown there for about 9,000 years. The different colours come from natural pigments in the kernels, and many native varieties have been grown there for centuries.

094

Mole is a famous Mexican sauce made from chocolate and chilies and has been used in savory dishes for centuries.

I feel right at home here!

So many cacti!



Mexico

In Mexico, Yuppi discovers a world full of delicious flavors and colorful dishes. From spicy tacos and creamy guacamole to sweet churros. Mexican cuisine is a combination of fresh ingredients and family gatherings. Every meal is bursting with flavor, spice, and tradition.

Spanish explorers built many churches in Mexico over 400 years ago.

097

The giant saguaro cactus can grow taller than a giraffe!

This cactus even inspired the Cactus logo.

Chili peppers come from Mexico, where people have grown them for over 6,000 years. Today they are used all around the world to add a certain amount of heat to dishes.



Did you know?

Did you know? It takes about 70 liters of water to grow a single avocado – that's a lot for just one fruit!

Mexico has over 2,000 kilometers of tropical coastline.

098

Guacamole means 'avocado sauce'. This famous Mexican dip is made by crushing avocados and adding lime and chili.



The stripes represent the nation, the religion, and the king.



A Closer Look

- **Population:** Thailand has approximately 71.6 million inhabitants, approximately 104 times more than Luxembourg.
- **Area:** Approximately 513,100 km², approximately 197 times larger than Luxembourg.
- **Food culture:** In Thai cuisine, herbs and spices are used in curry and wok dishes. Tom Yum is a hot and sour soup, Tom Kha Kai is a creamy chicken soup, and red and green curries are popular spicy dishes.



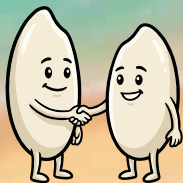
Thailand

In Thailand, Yuppi discovers a cuisine that is both spicy and well-balanced. Thai cuisine combines sweet, sour, salty and spicy flavors in every dish. From Pad Thai to Tom Yum soup, Thai dishes are rich in herbs and fresh vegetables.

There are over 400 Buddhist temples in Bangkok.

100

At a floating market in Thailand, colorful boats are filled with fresh fruit and food.



Did you know?

In Thailand, "Have you eaten rice yet?" is like "How are you?". Rice is that important!

Satay is a popular street food of grilled meat on a skewer, dipped in peanut sauce and served with fresh cucumber relish.

101



The golden star symbolises the soul of the nation.



A Closer Look

- **Population:** Vietnam has approximately 102 million inhabitants, approximately 148 times more than Luxembourg.
- **Area:** Approximately 330,000 km², approximately 126 times larger than Luxembourg.
- **Food culture:** Fish sauce, called nước mắm, is widely used and gives the dishes a salty and savory flavor. Phở is a famous noodle soup, and bánh mì is a popular filled baguette.

Hà Long Bay includes around 1,900 limestone islands protruding from the sea.

Rice grows in flooded fields called paddies.



Did you know?

Water buffaloes are often used to help farmers work in rice fields.



Vietnam

In Vietnam, Yuppi discovers a cuisine known for its fresh flavors and well-balanced dishes. From pho to spring rolls, Vietnamese food is light, aromatic, and rich in herbs. The dishes are often simple, yet incredibly delicious, and are often prepared with fresh ingredients.

Vietnamese spring rolls are available fresh or fried. The fresh ones are wrapped in transparent rice paper and filled with herbs, noodles, and shrimp or pork. And the fried ones? They are wrapped in thin dough and fried until they are crispy!

103

Fish sauce is made slowly in big barrels. It takes time, but gives food its special taste.

104





Did you know?

In South Korea, large, sweet strawberry varieties are grown in a carefully controlled greenhouse.

The symbols represent the balance between mutual forces.



A Closer Look

- **Population:** South Korea has approximately 52 million inhabitants, approximately 75 times more than Luxembourg.
- **Area:** South Korea has approximately 52 million inhabitants, approximately 75 times more than Luxembourg.
- **Food culture:** Korean cuisine includes rice, vegetables, and fermented foods. Kimchi is a spicy dish made from fermented cabbage, and bibimbap is a bowl of rice with various ingredients.

Gyeongbokgung Palace was built in 1395.



South Korea

Daily life in South Korea is highly dynamic and goal-oriented. Social bonds and shared activities play an important role. Meals often help to strengthen these bonds. Yuppi experiences a strong sense of community in a highly dynamic society.

Cherry trees only bloom for a short time.

106

Korean barbecue is cooked at the table, where everyone grills meat and wraps it in lettuce with rice and tasty sauces.

Bulgogi means "fire meat" and is thinly sliced beef marinated in soy sauce, sugar, garlic and sesame oil before grilling.

107



108

During Holi, people throw colored powder to celebrate spring, and eat sweets and festive meals with family and friends.

The Taj Mahal changes colors during the day, from pink in the morning to golden in the evening.

The Taj Mahal was built as a symbol of love by a king for his wife.

The wheel stands for law and movement.



A Closer Look

- **Population:** India has approximately 1.4 billion inhabitants, approximately 2,028 times more than Luxembourg.
- **Area:** Approximately 3,287,000 km², approximately 1,264 times larger than Luxembourg.
- **Food culture:** Indian cuisine uses spices, rice, lentils and herbs. Many people eat with their hands, using bread or rice to scoop up the food and mix the different flavors together.

People use the Ganges every day for bathing, washing and religious ceremonies.

India

Colourful spices are the heart of Indian cooking. Fragrant curries, crispy samosas and soft naan bread appear on tables across the country. Many dishes combine herbs and spices to create rich and exciting flavours. Every meal feels like a small journey for Yuppi through India's many regions.





Japan

Food in Japan is known for its beauty and balance. Plates of sushi, warm bowls of ramen and crispy tempura, all is carefully prepared and often look like little works of art. Fresh ingredients and simple flavours are very important. Even a small dish can be prepared with great attention.

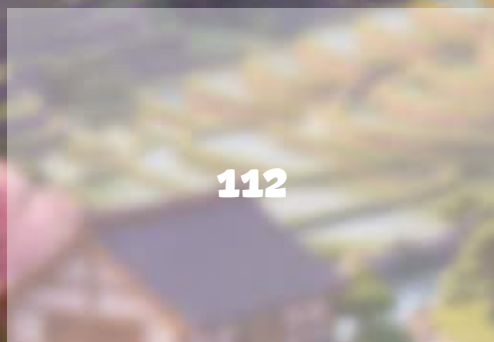
Mount Fuji is 3,776 m high.

Pagodas are built in several layers to remain stable during earthquakes.

The red circle represents the sun.



Bento boxes are neatly arranged meals for school, work or on the go, showing that presentation matters as much as taste.



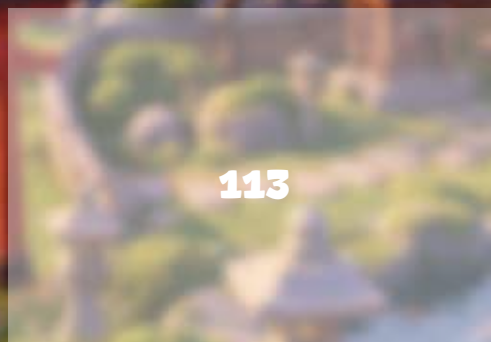
A Closer Look

- **Population:** Japan has approximately 123 million inhabitants, approximately 178 times more than Luxembourg.
- **Area:** Approximately 378,000 km², approximately 149 times larger than Luxembourg.
- **Food culture:** Japanese cuisine focuses on rice, seafood, and soy products. Rice is usually served plain, allowing the flavors of the fish, vegetables, and sauces to come through. Tempura consists of seafood or vegetables fried in a light, crispy batter.



Did you know?

In Japan, fruit is sometimes cut into beautiful shapes as edible art.



Sushi consists of rice seasoned with vinegar and served with fish or vegetables. Chefs train for years to perfect cutting and rolling techniques.

114

Stir-fried noodles are quickly prepared in a hot wok, creating a smoky flavor.

Shanghai is a huge city with many large skyscrapers.

The stars represent the country and its people.



A Closer Look

- **Population:** China has approximately 1.4 billion inhabitants, approximately 2,028 times more than Luxembourg.
- **Area:** Approximately 9,596,000 km², approximately 3,690 times larger than Luxembourg.
- **Food culture:** Chopsticks are used at most meals, and food is often prepared in small pieces. Fried rice is made by stir-frying rice with other ingredients, and Peking duck is known for its crispy skin.



Fact!

In China, some drink hot Cola with lemon and ginger as a remedy for a cough or cold.



In China, noodles symbolize long life and are often eaten on festive occasions, seasoned with sauce and spices.



China

China has one of the oldest and most diverse culinary traditions in the world. Dumplings are steamed in bamboo baskets, noodles are swirled in hot pans, and crispy duck is served with pancakes. Many plates are placed in the middle of the table to share. That way, Yuppi could taste a little of everything.

The Great Wall is over 21,000 km long.

116



It's your turn!

During his journey around the world, Yuppi tasted many amazing dishes. In this album, he shares some of his personal favourites — recipes he found delicious, surprising, and special to each country.

But Yuppi also knows that everyone has their own favourite dish and culinary story to tell! Maybe your family cooks a recipe from your home country, or maybe there is a special dish that reminds you of your culture, your travels, or happy moments together.

Now it's your turn to share! Scan the QR code and tell Yuppi about your favourite dish and where it comes from. Who knows... maybe Yuppi will visit your country on his next adventure to discover and taste your favourite recipe!



**Let's keep discovering
the world together!**



Word Search!

R P A S S P O R T S O
 O S F E T R A I N A R
 C U O P A E L L A D I
 A B O R D E R S Y F E
 T T D O L L E H O R D
 S S T V I H S U S P A
 E I A I A S H O P I G
 C R G N D V P E N R I
 I U U C T A U R E T R
 P O O E M S D A E R B
 S T N E I D E R G N I

Breads
 Brigadeiro
 Borders
 Food
 Hello
 Nougat
 Ingredients
 Map
 Paella
 Passports
 Province
 Shop
 Spices
 Sushi
 Taco
 Touristbus
 Train
 Trip

Find the 18 words. The remaining letters form a hidden phrase.

[] [] [] [] [] [] [] [] [] [] [] [] [] [] [] [] [] []

Picture Math!

 +  = 4

 +  = 6

 +  = 8

 +  +  = ?

 +  +  = 21

 + 4 +  = 10

 +  = 8

 +  = 14

 +  +  +  = ?

Connect the Flag

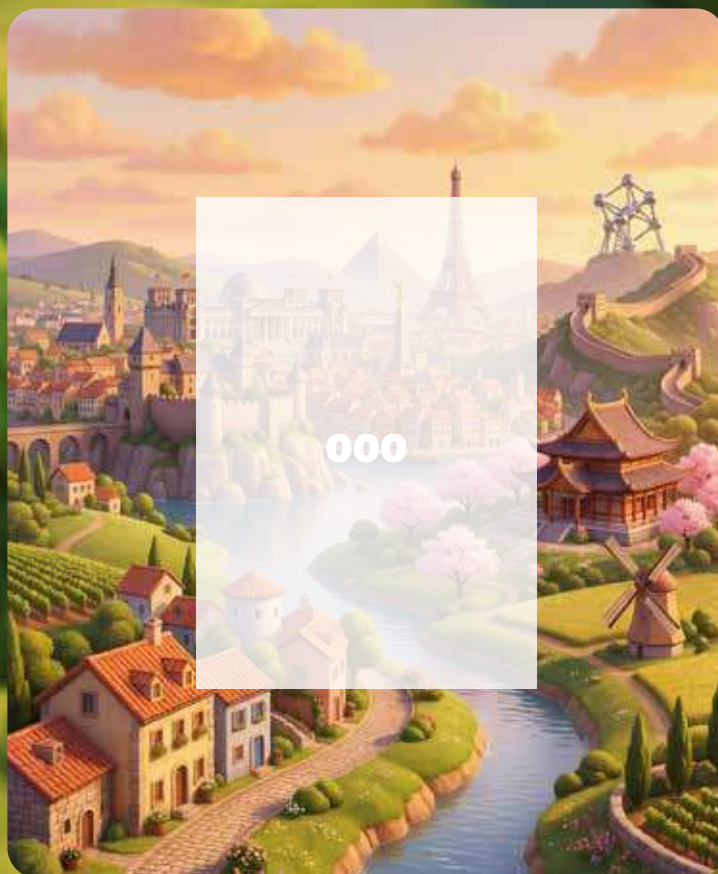
- | | | | |
|----|---|---|---|
| 1 |  |  | A |
| 2 |  |  | B |
| 3 |  |  | C |
| 4 |  |  | D |
| 5 |  |  | E |
| 6 |  |  | F |
| 7 |  |  | G |
| 8 |  |  | H |
| 9 |  |  | I |
| 10 |  |  | J |
| 11 |  |  | K |

With the right
Symbol

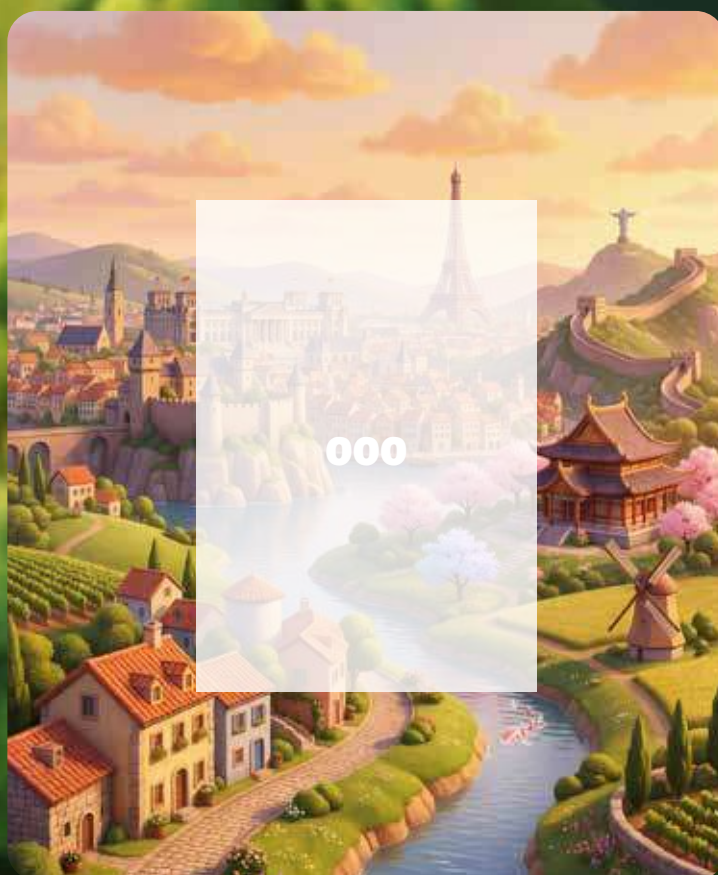
Find
the Way!



See the puzzle answers here!
Word search ENG: READY FOR ADVENTURE
Picture math: 1 - 12, 2 - 20
Connect the Flag: 1J, 2D, 3F, 4C, 5H, 6A, 7B, 8G, 9K, 10E, 11I



Spot the **10**
Differences



DELICIOUS WITH **YUPPI** AROUND THE WORLD

YUPPI'S CULINARY JOURNEY



 **Cactus**