

5 (very) GOOD REASONS TO VISIT CROATIA:

The mosaic of small terroirs and jealously preserved identities can be felt in Croatia's rich, abundant and varied cuisine that will undoubtedly surprise even the finest palates.

You can taste Croatia!



THE CONTINENTAL REGION OF ZAGREB: THE LUNGIC, ROLLED PORK ESCALOPE, STUFFED WITH SMOKED HAM AND CHEESE WITH ŠTRUKLA (CREAM CHEESE PUFF PASTRY)

To start in good mood, we recommend a glass of red Portugizac sparkling wine with a light and fruity taste, the pride of the country. The Portugizac grapes grow in particular terroirs, shaped in amphitheatres with steep clay slopes and a micro climate which makes its originality.



The Zagreb region opens on the Pannonian plains famous for large agricultural and viticultural domains. For starters, we recommend the Kulen salami with red pepper and hot paprika, typical of Slavonia, the continental region in eastern Croatia. Also, taste the white wine Traminac, typical of the region.

Now let's return to Zagreb and taste a Lungić, rolled pork cutlet stuffed with ham and cheese in a cep mushroom sauce. As a side-dish, we recommend Štrukli, traditional puff pastry with cottage cheese, baked in the oven and swimming in white sauce. The meal is nicely accompanied by a craft beer from a microbrewery...



For dessert, let's taste a specialty from the town of Samobor near Zagreb, called "Kremšnita", a cake with airy cream, melting in the mouth...



BOŠKARIN BEEF GRILLED OVER WOOD FIRE WITH TRUFFLE "FUŽI"

The region of Istria is renowned for wines, notably the red wine Teran growing on the Mediterranean coast, the autochthonous "Boškarin" beef, the "Fuži" pasta (you can feel Italy is around the corner) and especially for truffles. The oak forests in the central part of the peninsula, around the ancient fortified towns of Buzet and Motovun, abound in black and white truffles. The largest truffle in the world was found in Motovun, weighing 1.3kg.

We recommend discovering Istria as it is, with two faces, one looking towards the sea and the other towards the Učka mountain.

As a starter, treat yourself with wild asparagus cooked with cottage cheese from the mountains or with "Kajgana" scrambled eggs. Then we suggest a Boškarin fillet grilled over wood fire with Fuži pasta, in truffle sauce. Rounded with a Teran wine from the coast, it's an unforgettable delight!



THE DINARIC MOUNTAINS: VEAL AND LAMB BRAISED AND COOKED UNDER THE BELL

The predominant feature of the Croatian coast are mountains with slopes falling into the sea. This terrain generates strong winds, ideal for ham drying. The ham is salted twice and slightly smoked during the 9 months drying period. After the traditional raisin brandy flavoured with aromatic herbs and accompanied by dried figs, we suggest a smoked ham called Pršut with cheese from the island of Pag.

The island of Pag presents a phenomenon: the winds generated by the Dinaric mountains raise sea spray with salt "burning" the vegetation of the islands. In this hostile rocky environment, only the sturdiest of the aromatic plants can survive. The local shepherds let their herds graze in that areas so the milk and meat of the animals are naturally impregnated with herbs and salt. The cheese from the island Pag is world renowned and not to be missed!



Attention, you will now discover the original “under the bell” cuisine: veal, lamb and potatoes are placed on a metal plate, on a bed of embers. The plate is covered with a metal bell-shaped lid with a ring holding the embers. The meal is cooked for 3 hours in the stew. Food becomes crisp on the surface but melts on the inside. Accompanied by good local wine, this experience is a genuine gastronomical pleasure!



THE MEDITERRANEAN COAST: MEDITERRANEAN OYSTERS, MUSSELS BUZARA AND RISOTTO WITH CUTTLIFISH INK

Now let's go to the south of the country, in the region of the astonishing town of Dubrovnik. This terroir is one of the few in the Mediterranean where the original oyster has been preserved. Oysters have a reputation for their aphrodisiac virtues and are nicely paired with white wine from the Pelješac peninsula.



On the coast, grilled fish in garlic and parsley olive oil along with seafood prevail in the local cuisine. We suggest to taste oysters with buzara style mussels (a base of olive oil, garlic and herbs with sauce water from the mussels).



For the following dish we suggest a risotto with cuttlefish ink or a lobster, rounding up this king's feast and announcing a good nap.



And for the final sweet touch: rozata, a caramel cream with rose water.

For digestion, follow us to the Dingač vineyards, producing one of the most renowned red wines in the Croatia. This grape variety grows on the steep slopes of the Pelješac peninsula, by the sea and benefits from a “triple sunshine” the sunlight, the reflexion from the gravel covering the soil to conserve moisture in summer and the reflexion from the sea. In the shade of a gazebo, lulled by the waves and the cicadas violins, a nap seems like an excellent idea!



TASTE THE CULTURAL WEALTH OF THE BALKANS WITH A FEAST IN BOSNIA AND HERZEGOVINA: VINE LEAVES, ONIONS, STUFFED PEPPERS AND ĆEVAPČIĆI

Discover the taste of multiculturalism by visiting our close neighbours in Bosnia and Herzegovina, a different world and a cuisine with oriental influences.

As a starter, we suggest a vegetable pita.

Then, taste a varied dish with vine leaves, onions, stuffed peppers and rolls of minced meat with grilled herbs: the famous ćevapčići! A monument of gastronomic culture not to be missed 😊

For dessert, don't miss the famous Baklava cake made with nuts and honey, accompanied by Turkish coffee with a Lokum (sweet fruit paste).



These lands conceal thousand more reasons for a trip of a lifetime....

