

MEDIMURSKI
Gurman



**ENO-GASTRO TOUR
OF MEDIMURJE**

COOKING WORKSHOP

GRANNY'S HOUSE AND GRANNY'S TRAVELLING KITCHEN

Cooking schools are a carefully designed tourism product that provide a unique introduction into the cuisine, as well as the people, culture and tradition of Međimurje.

With the help of a chef and a sommelier, the participants prepare a complete menu of at least three courses and dessert, and learn the philosophy of combining food and wine.

This offer will interest anyone who is travelling in search of new and untried cooking techniques, gastro novelties, secret ingredients, something that will impress them and introduce new names, meals and types of food. Something to take home from their trip and keep forever.

"Granny's House" is located at the outings site of Međimurski Dvori, and the cooking workshops take place in traditional or outside garden setting depending on the season and weather conditions.

The cooking workshops are organised in the duration of several days, one day or half a day and take 3 to 4 hours. They take place in small groups, so that each participant can actively take part in the entire process of preparing and serving dishes.

According to interests of the group, we offer several cooking workshop programmes:

1. **THEME COOKING WORKSHOPS**
 - ☞ In Harmony with the Rhythm of Nature
 - ☞ From the Zrinski Cookbook
 - ☞ Medieval Bacchanalia
 - ☞ Traditional Holiday Meals

2. **"GRANNY'S TRAVELLING KITCHEN"**

Theme excursions to beautiful locations in nature:

 - ☞ A rustic lunch in the meadow
 - ☞ Harvest lunch
 - ☞ "Kolinje" (pig slaughter) lunch
 - ☞ Lunch for the feast of St. Martin
 - ☞ Međimurje wedding lunch

Special attention is paid to the preparation of traditional meals from Međimurje based on our grannies' recipes: the Međimurje "gibanica" (traditional pastry dish), cheese scones, "trepa" pastry, cabbage and pasta ("krpice sa zeljem"), homemade pasta "trganci" with cheese, walnuts and poppy, stewed potatoes, "tenfanje" cream stew.

The workshops are organised in groups, pairs or individually depending on the number of applicants, and for each participant we provide all necessary ingredients, appliances and printed materials with recipes, as well as a working kit, which they keep as a souvenir.



What do people cook in Međimurje?

Soups

The most famous of all soups is the so called "pretepena" soup that is made on a bit of pork fat with smoked meat, beef stock and some other ingredients to which a "pretep" is added in the end, made out of sour cream, flour and milk, giving this soup its specific thickness and robustness.

The Hungarian influences in the Međimurje cuisine are particularly felt in soups similar to the Hungarian goulash. One of such soups is the so-called "spicy goulash soup"; it contains sausages, veal, potatoes, some sour cream, and a few spicy hot peppers that give this speciality its name. The porcini mushroom soup with buckwheat porridge is another star soup of the Međimurje cuisine.

Meat and dairy delicacies

The most famous meat dish is the "tiblica" meat – pork meat preserved in fat. Women from Međimurje are very proficient in roasting pork loin, as well as preparing duck meat. This roast was served in poor and rich families with inevitable buckwheat porridge which is a recognisable element of Međimurje cuisine.

Pasta

Various pasta dishes are prepared in Međimurje such as "žličnjaci" or "krpice", as well as delicious "šiškrini" made of potatoes, flour and eggs, sprinkled with breadcrumbs baked on butter after they are cooked. When described, they are slightly reminiscent of the popular Italian gnocchi, and they can be served as a tasty side dish for meals containing sauces, or a vegetarian dish alongside a fresh season salad. Another way of preparing this type of pasta is serving it with bacon as a delicious option for cold winter days.

"Žličnjaci" are prepared with simpler ingredients: all you need is flour, a pinch of salt and lukewarm water and with a bit of good will, after about 15 minutes you will have a tasty and simple side dish that goes perfectly with any kind of sauce.

Treats and desserts

The Međimurje housewives have always known how to prepare treats in a simple way, which is evident from desserts such as the "zlevanka" cornbread with poppy seeds, or buckwheat zlevanka where wheat and buckwheat flour are mixed together with a few eggs, a bit of sugar and some dairy products to produce a treat to be enjoyed by the whole family.

The "orehnjača" walnut roll and "makovnjača" poppy seed roll are indispensable as treats, and the Međimurje "gibanica", or layered cake similar to strudel, is especially captivating.

ENO-GASTRO TOUR OF MEĐIMURJE

A THREE-DAY EXCURSION

From the pots of Međimurje grannies...

◆ DAY 1 Friday

- Departure from Zagreb and a pleasant drive in the direction of Trakošćan, a visit to the castle and its wonderful gardens.
- Drive continued to Toplice Sv. Martin. Accommodation in apartments. Welcome drink, drive in the direction of Međimurski Dvori for a gastro team building show programme "From the pots of Međimurje grannies"
- Overnight stay at the apartment.

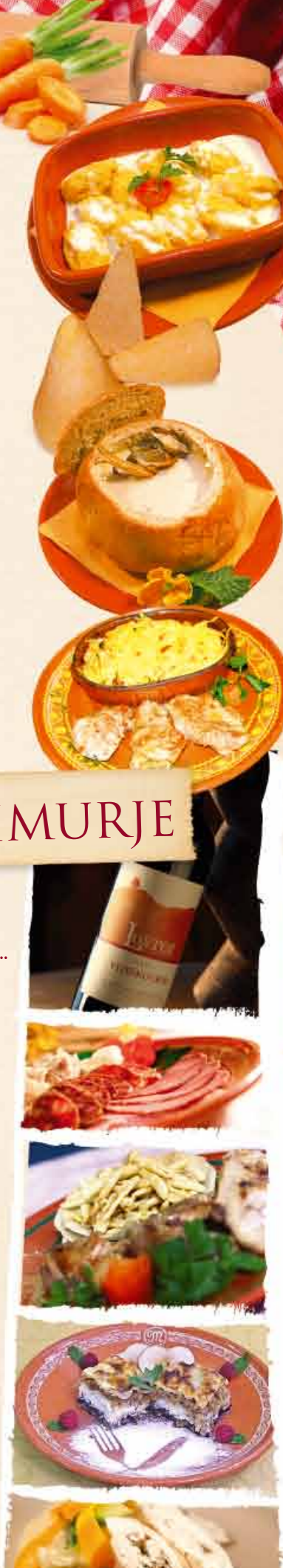
◆ DAY 2 Saturday

- Breakfast, trip to Čakovec, meeting with a local guide, a tour of the Zrinski Park and the Museum of Međimurje, free time for a walk until lunch. Lunch at one of the famous restaurants in Čakovec.
- After lunch, a tour of a part of the Tradition road and Wine road.
- Drive continued in the direction of Brezje and a visit to the Gallery and Education Centre "Međimurje Hands", a demonstration of how to build a thatched roof or make a hat; it will be possible to buy crafted products here.
- A drive to the Mala Hiža restaurant where the "Međimurska gibanica" dessert will be served
- Drive continued toward Žabnik, a demonstration and sightseeing in the old Mura mill and the Miller's house, a visit to the ethno collection and multimedia exhibition.
- A visit to the church of Saint Hieronymus in Štrigova and the Wine road, as well as a 300 year old wine cellar owned by the Lovrec family in Štrigova, including a tasting of three types of wine. A drive down a further part of the Wine road and in the direction of the Cmrečnjak Wine House for a wine tasting.
- Traditional Međimurje dinner at the Terbotz restaurant in Štrigova at 9 pm.

◆ DAY 3 Sunday

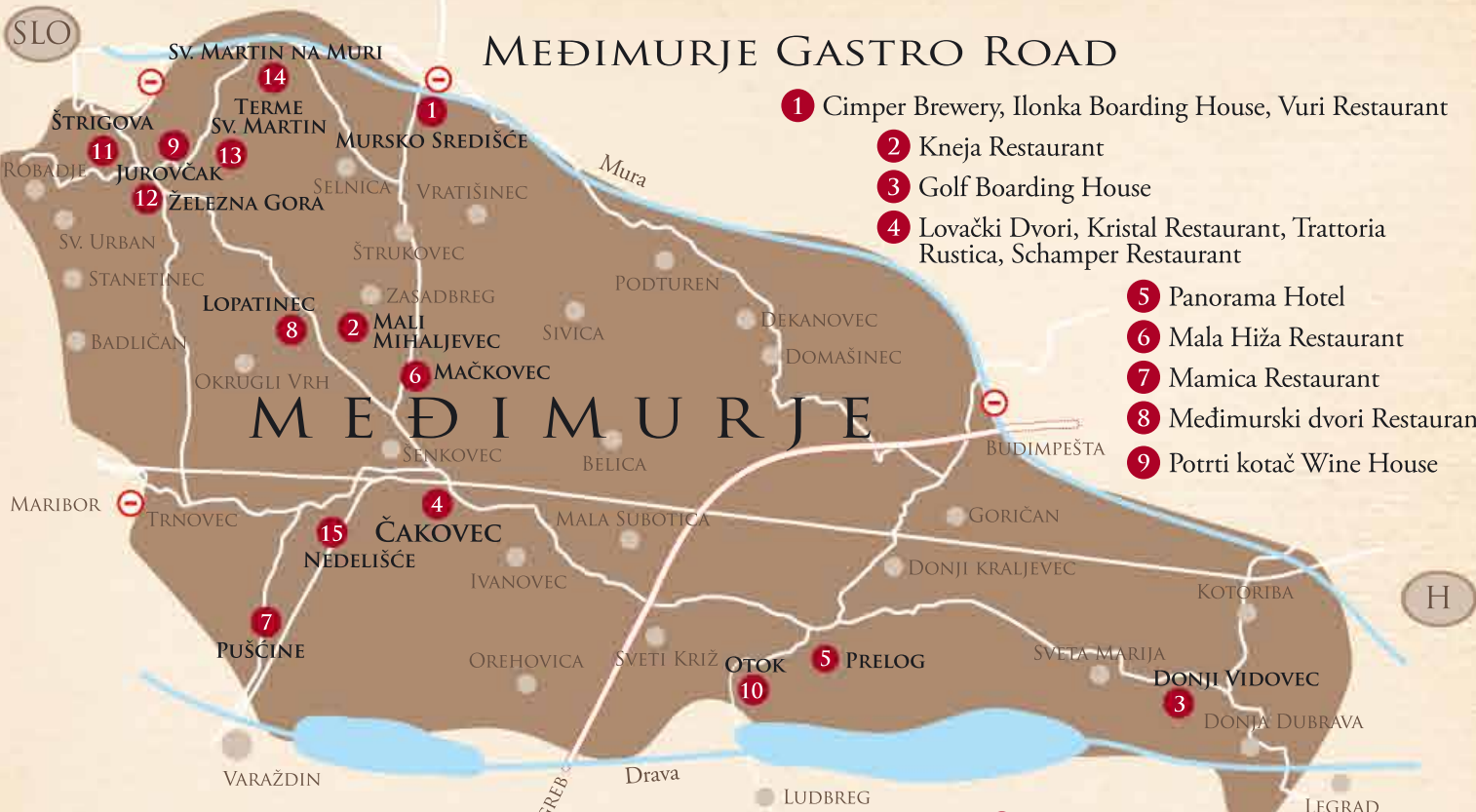
- Breakfast, free time for swimming until 11 am; checking out of the hotel for a traditional Međimurje lunch at the Međimurski dvori restaurant, a demonstration of how a "Međimurje gibanica" is made
- Departure from Međimurje at about 3:30 pm

PACKAGE PRICE: Upon inquiry



SLO

MEĐIMURJE GASTRO ROAD



- 1 Cimper Brewery, Ilonka Boarding House, Vuri Restaurant
- 2 Kneja Restaurant
- 3 Golf Boarding House
- 4 Lovački Dvori, Kristal Restaurant, Trattoria Rustica, Schamper Restaurant
- 5 Panorama Hotel
- 6 Mala Hiža Restaurant
- 7 Mamica Restaurant
- 8 Međimurski dvori Restaurant
- 9 Potrti kotač Wine House
- 10 Prepelica Restaurant
- 11 Cuvée Bistro
- 12 Castle Trebotz Restaurant
- 13 Zrin Restaurant, Le Batat Restaurant
- 14 Goričanec Wine House
- 15 Martin Restaurant

- Roads and railways
- Highway
- Waterways and lakes
- Border crossings



INFORMATION AND RESERVATIONS:

ETNO ART 
travel

CERTIFIED DESTINATION MANAGEMENT COMPANY

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