

LUDVIK



Erasmus+ project:

WE ARE OUR FUTURE!

Students' mobility in the Netherlands

12th – 18th February 2018



REGIONAL CUISINE



TRADITIONAL SLOVENE FOOD



Karst dry - cured ham



Meat from the lard barrel (tünka)



Pumpkin seed oil



Carniolan sausage



Štruklji



Cream cake



Pohorje omelette



Prekmurje layer cake



Potica roll cake



Traditional Slovenian breakfast

POTICA

- filled and rolled leavened dough
- a festive pastry



POTICA

- more than 80 different fillings (walnut, poppy seed, tarragon)
- the name of potica depends on its filling



POTICA

- lePotičke (mini potica rolls)



POHORJE OMELETTE

- from Pohorje, Maribor
- an egg – based dessert
- filled with a variety of berries (local are cranberries)



PRLEŠKA TÜNKKA (meat from the lard barrel)

- from Prlekija
- consists of the best pork and minced lard



PUMPKIN-SEED OIL

- from Štajerska and Prekmurje
- made out of (roasted) pumpkin seeds



