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# TRADITIONAL FOOD AND DRINKS

# Traditional food

- ⦿ it consists of:
- ⦿ Zagorski štrukli
- ⦿ Međimurska gibanica
- ⦿ Varaždinski klipići
- ⦿ Sarma
- ⦿ Istarski sir i pršut
- ⦿ purica s mlincima



# Traditional drinks

- ◉ gemišť
- ◉ viljamovka
- ◉ homemade šljivovica
- ◉ bambus
- ◉ bevanda
- ◉ pelinkovac



# Zagorski štrukli

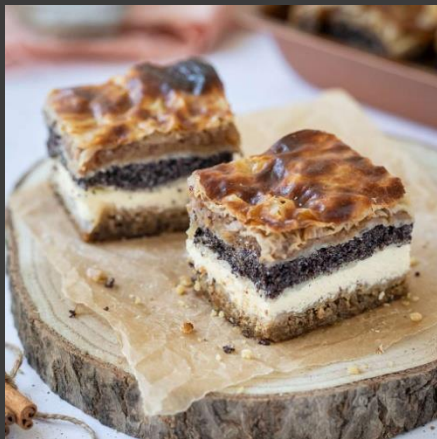
- two names for this food: štrukli or zagorski štruklji
- traditional Croatian meal which is a part of Zagorje(region in Croatia)
- there are 2 ways of preparation:cooking and baking





# Međimurska gibanica

- sweet dish of Međimurje kitchen
- it is most popular in appearance and taste to Prekmurje gibanica(Slovenia)
- it's different from Prekmurje gibanica because of some characteristics



# Varaždinski klipići

- ⦿ typical for Varaždin city
- ⦿ in the opinion of many the best pistons
- ⦿ it is made of leavened dough



# Sarma(cabbage roll)

- typical for whole Croatia
- it is made of pig meat and sour greens
- we usually eat it for Christmas and New Year and throughout the whole year



# Gemišt

- ◉ gemišt is a name for continental alcoholic drink
- ◉ it is a mix of a white wine and sparkling water
- ◉ it is typical for Zagorje county





# Bevanda

- typical Dalmatian drink is called Bevanda
- it is similar to gemišt but
- the difference is that the bevanda is mix of white wine or black but instead of sparkling water they put normal water



# Viljamovka

- strong alcoholic drink which is made of a pear called *Williams*
- it is well-known in Croatia, and often homemade



# šljivovica

- ⦿ type of an alcoholic drink
- ⦿ it contains 25-70% of alcohol
- ⦿ it is usually made in Bulgaria, Croatia, Serbia Czech Republic...
- ⦿ sometimes it is even homemade



# Pelinkovac

- a bitter liquor made of 26 different plant uop to species
- it contains up to 35% of alcohol
- people drinks it cold without any ice in it after eating a meal(lunch)

