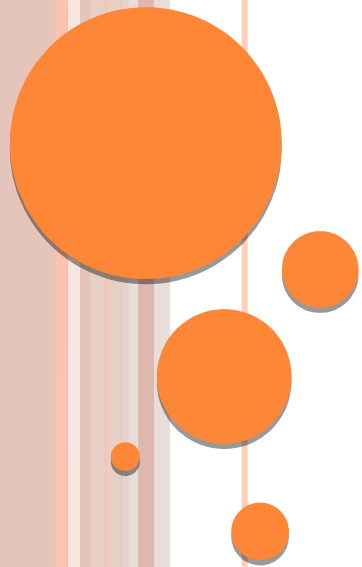


SLOVENE FOOD



INFLUENCES OF NEIGHBOURS

- Austria (klobasa, jabolčni štrudl, Dunajski zrezek)



- Italy (njoki, rižota)



INFLUENCES OF NEIGHBOURS

- Hungary (golaž, paprikaš)



- Balkan (burek, čevapi)



SLOVENIAN CUISINE IS

- Simple and plain,
- heavy (the use of animal fat dominates a lot),
- caloric (it includes flour-based dishes, pork, beans, potatoes, cream, butter and eggs)



MEAT

- Favourite: pork
- Koline: the pig was slaughtered and meat prepared into:

- krvavice
- pečenice



- Kranjske klobase
- želodec



MEAT

- Kraški pršut



FISH

- Dried stockfish
- prepared by pounding the fish till it is tender then adding olive oil and garlic



ŽGANCI

- 1. Buckwheat flour is poured into boiling salted water
- 2. After a while the lump of flour is pierced with the wooden spoon. This allows the steam to escape and the water to boil over the flour.
- 3. Twenty minutes later, some water is poured off and the flour mixed with water
- Served with ocvirki



POLENTA

- Corn meal dish



SOUPS

- A new entrant
- Meat soups (beef or chicken)



- Golaž and bograč



DESSERTS

- Potica (pastry filled with walnuts or poppy seed)



DESSERTS

- Gibanica
 - Prekmurska (filled with four kinds of stuffing: poppy seed, ricotta cheese, walnut and apple stuffing, several layers)



- Pohorska



DESSERTS

- Štruklji (dumpings filled with fruit, jam or cottage cheese)



DESSERTS

- Krof



- Blejska kremšnita



DRINKS

- Žganje (brandy made from fruit)



- Wine



DRINKS

- Beer



- Coffee



THANKS FOR LISTENING

- <http://www.youtube.com/watch?v=GvC-I35ygTg>

(i don't know what this touching music has to do with the slovenian cuisine)

