



Osrednja
Štajerska

A whole heap of treats

A culinary journey

Maribor, the city of the World's Oldest Vine, Excellent Wine and Cuisine

Simple, home-made and our own.

*We are all happy to remember the days of our youth and
the dishes from our grandmothers' kitchens.*

With this culinary booklet, we are returning to our roots and bringing back the typical dishes of our region.

*They will be served together with exquisite wines from the Štajerska region, a region with
an extensive viticulture tradition; Maribor is the home of the Old Vine, the oldest vine in the world!*



2. 10. - 11. 11. 2016

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www.maribor-pohorje.si



Cover page photo: Plum dumplings,
www.maribor-pohorje.si/plum-dumplings.aspx

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A culinary journey

- 4 Pohorje bunka with home-made cheese**

Vinogradništvo Frešer

- 6 Meat from the 'tünka' with cottage cheese and pumpkin seed oil**

Domačija Firbas

- 8 Štajerska sour soup**

Gostilna Šiker

- 10 Wild garlic soup**

Gostišče Vračko

- 12 Stew**

Gostilna Anderlič

- 14 Pohorje pisker**

Hotel Zarja

- 16 Olbič or Pohorje žganci**

Ruška koča

- 18 Roasted mushrooms with eggs**

Gostilna Pri treh ribnikih

- 20 Štajerska dumpling soup**

Gostilna Pri Lešniku

- 22 Trout fillet fried with pumpkin seeds**

Gostilna Pec

- 24 Pork meat and sausages (koline) with turnip or sauerkraut**

Gostilna Vernik

- 26 Fried chicken**

Gostilna Pri lipi

- 28 Netted roast pork with roast potatoes and onions**

Restavracija Vnukec

- 30 Dandelion with pumpkin seed oil and potatoes**

Gostilna Pri Lešniku

- 32 Pohorje omelette**

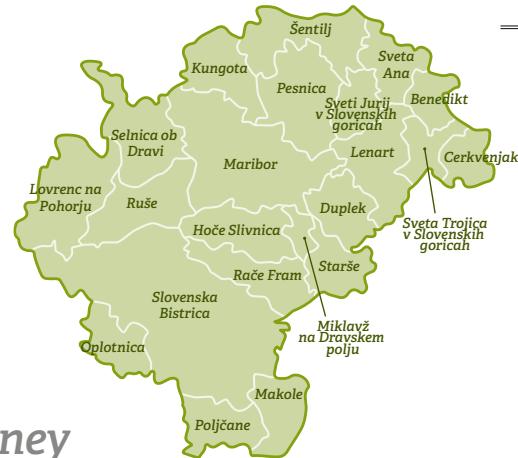
Gostišče Veronika

- 34 Charlotte**

Gostilna Šiker

- 36 Pohorje layer cake**

Turistična kmetija Pri Kovačniku



Pohorje bunka* with home-made cheese

Pohorska bunka z domačim sirom



The Pohorje bunka is a quality dried meat product made of pork. It is typical of the wider region of Pohorje. This meat product is characterized by a rich aftertaste of pepper and a pleasant meat flavour formed as a consequence of the fresh Pohorje air in which it matured.

It is served thinly sliced together with a variety of side dishes, like pickled mushrooms or gherkins, rustic cheese and wood-fired oven-baked bread. It has to be taken from the refrigerator at least one hour before serving so all the aromas can develop, and it has to be cut into slices a little thicker than slices of prosciutto ham.

* dried meat product



Vinogradništvo Frešer

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vino@freser.si
www.freser.si



Opening hours

Thursday - Saturday: 13.00-22.00
Sunday: By prior arrangement



Bunka is a dish with a strong flavour that goes well with a strong wine. Dry Rhine Riesling higher in alcohol, also aged, or Šipon wine with more acidity that melts the fat in the mouth (cleanses the taste buds), and enhances the flavours.



Meat from the 'tünka'* with cottage cheese and pumpkin seed oil

Meso iz tünke s skuto z bučnim oljem

For 4 people

Cottage cheese with pumpkin seed oil

- 200 g high-fat cottage cheese
- 4 tbsp. pumpkin seed oil
- salt, pepper
- 1 tbsp. dried dill

Preserving meat in lard is the most common way of conserving pork in the Štajerska region. During slaughter, parts of the pork are cured in brine. Later on they are smoked and put in a special wooden or metal pot, called a tünka, where the meat can slowly mature, developing a full and distinctive flavour. Slices of meat from the tünka, together with hard boiled eggs, shredded vegetables and grated horseradish, were a popular dish when doing farm work and during holidays.

Mix the cottage cheese with the other ingredients and serve it together with pieces of meat from the tünka, wood-fired oven-baked bread, sliced onions and grated horseradish.

*meat preserved in lard



Domačija Firbas

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Opening hours

Friday: 15.00-20.00

Saturday: 12.00-21.00

Sunday: 12.00-20.00



A strong dry wine with an oily dish that has a strong taste.



Štajerska sour soup

Štajerska kisla juha

For 6 people

- 2 kg of meaty bones
- 2 carrots
- 6 garlic cloves
- 50 g of cornmeal
- 2 bay leaves
- 1 tbsp. of tomato sauce
- 1 dl of home-made apple vinegar
- salt, peppercorns



The cuisine of the Štajerska region has a rich tradition of preparing different types of soup. Although it is dominated by vegetable soups, the sour soup stands out among the meat ones. It is prepared from a variety of cheaper cuts of pork or from pork entrails. The most interesting soups are those with pig trotters and pig gizzards. It is rich in root vegetables and marjoram, as well as vinegar, which is helpful in digesting the fat from the meat and digesting alcohol. It is no surprise that the sour soup was always on the menu after feasts, weddings and other personal holidays.

Cook the bones in water together with salt, whole peppercorns, marjoram, carrots and a bay leaf until the meat is tender. Chop the garlic and mix it with the vinegar and cornmeal in a bowl. Stir the mixture into the soup and cook for another 20 minutes. If you like, you can replace the cornmeal thickening with roux.



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Opening hours

Tuesday - Sunday: 11.00-22.00



A slightly acidic wine, a dry or semi-dry Welschriesling, Ranina wine or Šipon wine.



Wild garlic soup

Čemaževa juha

For 4 people

- 500 g potatoes
- 200 g onions
- 30 g butter
- 1 l vegetable stock or water
- 200 g blanched wild garlic
- salt, pepper
- nutmeg

The use of wild plants is extremely popular in Slovene cuisine.

Walking in the countryside and gathering foods to prepare various dishes is a common Slovene leisure activity. As early as march, the scent of wild garlic pervades the sunny areas. It is traditionally used for preparing a creamy soup that, in terms of its aroma, can be compared to the popular garlic soup.

Peel the potatoes and cut them into cubes. Chop the onions and sauté both in butter. Add the stock or water and boil until tender. Add the chopped and blanched wild garlic and boil for another 5 minutes, then puree with an immersion blender. Optionally add cream and nutmeg. Serve with baked cornbread cubes.



Gostišče Vračko

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info@gostiscevracko.si

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Opening hours

Tuesday - Saturday: 10.00-22.00

Sunday: 9.00-19.00



Dry or semi-dry Welschriesling,
fresh and light. Maybe even a
gentle Sauvignon with »green«
notes.



Stew

Obara

For 4 people

Poultry stew

- 700 g poultry
- 1.25 l water or bone broth
- 150 g soup vegetables
- 40 g oil
- 40 g flour
- 80 g onions
- 2 garlic cloves
- pepper
- salt
- bay leaf
- marjoram
- thyme
- white wine

Meat stews are common snack or lunch dishes in the Štajerska region. In the past, labourers were not used to having breakfast, so they had a snack between 10.00 and 12.00. The most popular kinds of stews were tripe, barley soup, segedin goulash, goulash and poultry stew. The stews were prepared using available seasonal foods.

Cut the meat into smaller pieces, put them in a pot and add water. Add the soup vegetables and allow to slowly simmer. In a separate pan, fry the flour in oil until golden, sauté the onions then add crushed garlic. Add a little cold water and cook until the roux is smooth. Add the roux, pepper, bay leaf, marjoram and thyme to the pot with meat. Cook for 15 minutes. Add wine.



Gostilna Anderlič

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Opening hours

Tuesday - Thursday: 10.00-22.00

Friday - Saturday: 10.00-01.00

Sunday: 10.00-20.00



A wine that is moderate in flavour, dry or semi-dry, possibly Pinot Gris, Welschriesling or Chardonnay.



Pohorje pisker*

Pohorski pisker

For 10 people

- 80 g beef (clod)
- 30 g smoked pork ribs
- 30 g smoked bacon
- 2 onions
- 1 leek
- 2-3 yellow carrots
- 30 g husked beans
- 1 kohlrabi
- 10 g celery
- 1 smaller cabbage head
- 1 bunch of parsley
- 25 g barley
- 10 g porcini mushrooms
- spices: salt, pepper, cumin, bay leaf, marjoram
- lard or oil
- sour cream (optional)

The Pohorje pisker is a popular stew in the wider Pohorje region.

It is prepared using typical local ingredients. Root vegetables, porcini mushrooms, barley porridge and Pohorje beef make a tasty and filling stew that can be enjoyed with a piece of bread from a wood-fired oven in every season of the year. You could say that the seasons are responsible for slight variations in taste of the Pohorje pisker, because it is only made using seasonal ingredients of the highest quality that can be found in the garden or field at a particular time of year.

Cook the beans in salted water along with the spices. Finely chop the onions and leek and sauté them in lard. Add the bacon, beef and smoked pork ribs (or fresh pork). Braise for 10 minutes then add the mushrooms, cubed or grated carrots, kohlrabi, celery, grated

cabbage, parsley and water. Braise for approximately 45 minutes. Add washed barley (it can be pre-cooked), chopped garlic, spices and water. Cook for 20 minutes then add the cubed potatoes. ➔

* meat and vegetable stew



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Opening hours

Monday - Sunday: 7.00-22.00



Because the »pisker« contains many different ingredients, many different types of wine go well with it. The most appropriate are less aromatic sorts that are moderate in flavour, for example Welschriesling, Chardonnay or Pinot Gris.

When almost ready, add the cooked beans and chicken (with flour and water) to taste. Before serving, sprinkle generously with fresh chopped parsley or chives. Serve an earthenware bowl.



Olbič or Pohorje žganci*

Olbič ali pohorski žganci

- 250 g potatoes
- salt
- 500 g corn flour
- cracklings

Olbič or Pohorje žganci is a tasty dish that can be served as a side dish with meat or various vegetable sauces. It can also be served as an independent dish with fresh cow's milk or white coffee. Serving is simple. Serve it in an earthen bowl. In the old times, the whole family would eat from the same bowl using a wooden spoon.

Peel the potatoes and cut them into pieces. Boil them in salt water for 15 minutes then pile the corn flour in the middle of the potatoes. Pierce the lump with a wooden spoon and braise for 30 minutes. Pour off the excess water and save it for later use. Mash the potatoes and corn flour to the right consistency. Add some of the water you saved to give the dish juiciness and add the warm cracklings.

* a type of hard-boiled mush



Ruška koča

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Opening hours

Monday - Sunday: 8.00-21.00



This strongly flavoured dish goes well with strong wines. Dry or semi-dry wines full in flavour, made from less aromatic sorts, also aged wines.



Roasted mushrooms with eggs

Pražene gobe z jajci

- 400 g porcini mushrooms
- 1 onion
- 3 tbsps. oil
- 3 eggs
- salt
- pepper
- parsley
- 2 cloves of garlic

Mushroom picking is a very popular activity in the Štajerska region.

The mushroom-picking season opens with the first spring mushrooms - the march mushrooms, followed by morels, chanterelles and boletus. In the late autumn, mushroom gatherers can pick charbonniers and black trumpets. Baked mushrooms with eggs and fresh parsley is a popular hot appetizer or an independent dish.

Clean the mushrooms and cut them into thin slices. Heat the oil and sauté the chopped onions. Add the mushrooms. Sauté slowly and let the mushrooms soften. Add chopped parsley, pepper and chopped garlic. Whisk the eggs in a cup and add them to the mushrooms. Add salt and stir so the eggs cook.



Gostilna Pri treh ribnikih

Ribniška 9, 2000 Maribor

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Opening hours

Monday - Sunday: 10.00-21.00



This mushroom dish goes well with moderately strong or slightly spicy wines. The combination with Sauvignon is interesting if the dish is rich in parsley. Otherwise typical local sorts, dry or semi-dry wines.



Štajerska dumpling soup

Štrukljeva juha

For 6 people

- 500 g strudel dough
- 1 kg cottage cheese
- 200 g sour cream
- 2 eggs
- 40 g butter
- 1 tbsp. flour
- chives
- salt, pepper



Dumpling soup is a common fasting dish from the Maribor region.

Dumplings (štruklji) with cottage cheese filling, made from strudel dough, are cut into smaller pieces and cooked in salted boiling water. The cottage cheese from the dumplings thickens the soup so it becomes more filling. Chopped chives or parsley sprinkled over it before serving it make it even tastier.

Mash the cottage cheese and add whisked eggs. Add cream and salt and stir.

Meanwhile roll the strudel dough, spread the filling over the dough and roll it. Cut it in to dumplings 5 cm wide and drop them into a pot of boiling salted water. Add butter and a tablespoon of flour and cook for 15 minutes. Before serving, sprinkle with chopped chives.



GOSTILNA SLOVENIJA

Gostilna & Motel

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Opening hours

Tuesday - Saturday: 11.00-22.00

Sunday: 11.00-17.00



Neutral, light white wines,
for example Pinot Gris or
Chardonnay, possibly semi-dry.



Trout fillet fried with pumpkin seeds

File postrvi ocvrt z bučnimi semenami

For 4 people

- 4 trout fillets
- 100 g flour
- 1 whisked egg
- 100 g breadcrumbs
- 100 g ground pumpkin seeds
- salt, pepper
- oil for frying



Fish dishes in the Maribor region are prepared with fish from the Drava river or nearby ponds. One of them is the rafter's goulash. The trout is a higher quality fish. In the past they used to fry it in corn flour. Due to the traditional cultivation of pumpkins in the area, pumpkin seeds are now also used for preparing fish dishes. The seeds give the dishes a rich flavour and a unique crispiness.

Dry the fillets with a paper towel. Season them and coat them with flour, egg and a mixture of breadcrumbs and ground seeds. Deep fry them and serve with a slice of lemon and a succulent potato salad.



Gostilna Pec

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Opening hours

Monday - Saturday: 12.00-22.00
Sunday: 12.00-20.00



*Fish must swim! But not in oil.
This dish goes best with dry or
semi-dry white wine, Ranina
wine, Pinot Gris or a less
aromatic Sauvignon.*



Pork meat and sausages (koline) with turnip or sauerkraut

Koline z repo ali zeljem

For 4 people

- 2 blood sausages
- 2 bratwurst sausages
- 1 pork shank
- cumin
- 2 onions, cut in quarters
- 6 cloves of garlic
- salt, pepper



Pig slaughter is a rural festival that symbolizes abundance. Pigs were usually slaughtered after the New Year. The butcher and the family members carefully followed the family recipes, preparing meat products that would last for the entire year. These included dried meats, salami, smoked sausages, bacon, blood sausages and, of course, meat from the tünka (meat in lard). Pork meat and sausages are seasonal dishes that can be tasted in the restaurants of the Štajerska region between November and March.

This is a platter made of various meat specialties. It usually consists of different types of sausages and a roast. Matevž-bean puree is a great side dish to go with the meat. Place the blood sausages in a baking dish with about 1 cm of water. Bake at 100 °C for 30 minutes. Increase the temperature to 160 °C and bake for another 20 minutes so the crust becomes

crispy. Place the bratwurst sausages in a pan with 4 decilitres of water and 2 tablespoons of sunflower oil. Braise until the water evaporates and they start to brown. Turn them over and brown them evenly. Bake the pork shank for 3.5 hours. Add salt, pepper and sprinkle with cumin. Fill a smaller baking dish with vegetables and place the pork shank on top. ➔

**Gostilna Vernik**

Bezena 3, 2342 Ruše

+386 (0)2 66 88 626

info@vernik.si

www.vernik.si

**Opening hours**

Tuesday - Sunday: 10.00-22.00



A strongly flavoured dish goes with a strong wine. A less aromatic, dry or semi-dry, white or red.

Bake at 180 °C for 15 minutes, then lower the temperature to 120 °C and bake for another two and a half hours. At the end, raise the temperature to 180 °C and brown the pork shank. Add about 2 decilitres of water several times during the baking process. Cut into stakes and offer together with a blood sausage, bratwurst sausage, sour turnip and sauerkraut.



Fried chicken

Ocvrt piščanec

For 4 people

- 1 chicken
- salt, pepper
- oil for frying
- flour
- whisked eggs
- white breadcrumbs



The tradition of frying poultry is still preserved in the Štajerska region.

Before the widespread use of vegetable oil, poultry was fried in lard.

Some people still argue that this is the tastiest way. In the past, fried chicken was almost a cult dish. People took pieces of fried chicken with them on the road and feasted on them at rest stops. Fried chicken can be eaten with the bare hands, even in restaurants. The crusty crisp that covers the juicy meat is so tasty that you will forget all about etiquette.

Cut the chicken into smaller pieces. Remove the skin and salt the meat. Coat the chicken in flower, eggs and finally breadcrumbs. Fry the pieces in fresh oil at a temperature of 160 °C for about 20 minutes until golden. Put the pieces on a tray and serve with slices of lemon.



GOSTILNA SLOVENIJA

Gostilna Pri lipi

Lackova 44,
2000 Maribor
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Opening hours

Tuesday - Saturday: 9.00-22.00



An oily dish needs an acidic wine.
Rhine Riesling or Welschriesling
cleanse the taste buds and pre-
pare you for the next bite.



Netted roast pork with roast potatoes and onions

Mrežna pečenka s praženim krompirjem

For 4 people

Netted roast pork

- 1 kg pork loin
- caul
- 6 slices of lemon
- 2 chopped garlic cloves
- salt, pepper, cumin
- 2 bay leaves
- slices of carrots

Roast potatoes with onions

- 1 kg potatoes for cooking
- 2 larger onions
(the Ptuj or Dornava onion)
- salt
- 2 tablespoons of sunflower oil
- 30 g butter
- 100 g of grated semi-hard cheese
(*Podpečan*)
- chopped parsley

A roast has always been a Sunday or a holiday dish in the culinary tradition of the Štajerska region. A netted roast is its upgraded version. A wealth of spices and extras together with the crispiness of the caul makes the roast extremely full in flavour. Have a tasty culinary experience with roast potatoes and onions with pumpkin seeds as a side dish.

Season the meat with salt, pepper, cumin, bay leaf and garlic. Cover the meat with slices of carrots and lemon and wrap it in the caul. Place it in a baking dish and bake for 15 minutes at a temperature of 180 °C. Reduce the temperature to 150 °C and bake for another 2 hours. Optionally add soup to get a tasty sauce. Cut the roast into stakes, pour the sauce over it and serve together with roast potatoes.

Boil whole potatoes in salted water. When cooked, remove the water and place them on the fire again to evaporate excess moisture. Peel the potatoes and cut into pieces. Cut the onions into small slices. Sauté the onions in a mixture of oil and butter and add water or beef broth if necessary. Salt the onions and add the potatoes. Roast for at least 10-15 minutes, when almost ready, add the grated cheese and parsley.



Restavracija Vnukec

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restavracija@vnukec.eu

www.vnukec.eu



Opening hours

Wednesday - Thursday: 11.00-22.00

Friday - Saturday: 12.00-24.00

Sunday: 12.00-19.00



*The roast is the queen of meats.
If combined with a royal white
or red wine, maybe even with a
wine that matured in a wooden
barrel, pleasure is guaranteed.*



Dandelion with pumpkin seed oil and potatoes

Regrat z bučnim oljem in krompirjem

For 4 people

- 400 g cleaned and washed dandelion
- 1 chopped garlic clove
- 2 cooked potatoes
- 1 dl balsamic vinegar
- 0.5 l pumpkin oil
- 1 dl tomato juice
- salt
- Tabasco

The dandelion salad is probably the most popular salad in the entire region. The biggest fans of dandelion eat it throughout the year and even plant it in their gardens. Dandelion salad can be prepared in several different ways. In the past, it used to be seasoned with warm cracklings and vinegar. It is a common dinner in spring, especially in combination with slices of hard-boiled egg.

Cut the potatoes into pieces and put it in a bowl. Add garlic, salt, tomato juice, vinegar and oil. Stir and marinade for 10 minutes. Add the dandelion and Tabasco and stir thoroughly.





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Opening hours

Tuesday - Saturday: 11.00-22.00

Sunday: 11.00-17.00



Fresh spring dandelion goes well with a fresh light wine.
Sauvignon with »green« notes or another light dry or semi-dry wine with a low alcohol content.



Pohorje omelette

Pohorska omleta

For 4 people

- 4 eggs
- 4 tbsp. sugar
- 1 pack of vanilla sugar
- pinch of salt
- 4 tbsp flour
- cap of rum
- 200 g cranberry jam
- 300 ml whipped cream
- 2 tbsp mint liqueur

The most famous dessert of the region was born in the Poštarski dom mountain hut in Pohorje in the middle of the past century. Its ingredients perfectly represent the taste of Pohorje. It is simple but very harmonic in taste. The sweetness of the dough is perfectly balanced with the sourness of the cranberries and the milkiness of the cream. The mint liqueur is reminiscent of the extensive spruce woods of Pohorje. This is a dessert the guests need to wait for, because it has to be served fresh and warm.

Separate the egg whites from the yolks. Whisk the egg whites together with the salt and sugar into a firm snow. Add the yolks and rum and gently stir in 4 tablespoons of flour. Pour the prepared mixture onto a baking tray, lined with baking paper, in the shape of an omelette. Bake the omelette in the oven for 8-10 minutes at a temperature of 180 °C. Meanwhile heat the cranberry jam. Place the omelette on a tray, spread it with jam, fold it, decorate it with whipped cream and sprinkle with mint liqueur.



Gostišče Veronika

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Opening hours

Wednesday - Saturday: 10.00-22.00

Sunday: 10.00-18.00



Light sponge cake, forest fruits and cream call for a light semi-dry or semi-sweet Yellow Muscat, Gewürztraminer or Rhine Riesling. It is important that the predicate wines are not too strong or sweet.



Charlotte

Šarlota

For 4 people

Cream

- 2 egg yolks
- 70 g sugar
- 3 sheets of gelatine
- 2.5 dl cream
- 2.5 dl whipped cream
- 0.3 dl Maraschino
- vanilla bean

- slices of sponge cake
- fruit from compote
- roasted walnuts
- whipped cream
- compote juice

The charlotte is originally a French dessert with a perfectly balanced ratio of main components: a juicy sponge cake, fruit and Bavarian cream. It has become the main dessert in some restaurants of the Štajerska region. The reason lies in the fact that the students of the Maribor High School for Catering were famous for preparing delicious charlottes. It is best served with a glass of local semi-sweet Yellow Muscat wine.

Soak the gelatine sheets in cold water. Beat the egg yolks and 35 g of sugar over steam to the desired consistency. Mix the remaining 35 g of sugar into the milk and bring it to the boil. Pour the milk into the egg yolks and beat with a whisk to make a foamy cream. Wring the water from the gelatine and stir in with

the vanilla, then place the cream in a cold water bath. When the cream cools, stir in the whipped cream. Coat the cake pan or cups with transparent film for easier removal. Fill the pan or cups with pieces of sponge cake, fruit and roasted nuts and pour the cream over it. ➔





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+386 (0)2 72 06 921

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Opening hours

Tuesday - Sunday: 11.00-22.00



Charlotte can be served together with sweet or semi-sweet wines, maybe even wines from selected berries or late harvest wines with a gentle tone of noble rot.

Put the charlotte in the fridge for 8 hours. Turn the pan or cups over and let the cake slide out. Slice it into pieces and decorate with fresh fruit and whipped cream.



Pohorje layer cake

Pohorska gibanica

Dough

- 500 g plain flour
- 20 g yeast
- 3 tbsp. sugar
- 50 g butter
- 2 egg yolks
- 3.5 lukewarm milk
- 1 tbsp. salt

Filling

- 600 g cottage cheese
- 400 g sour cream
- 4 eggs
- 150 g sugar
- vanilla sugar

Topping

- 300 g sour cream
- 1 egg
- butter for greasing the pan

Different types of layer cakes can be found in practically every Slovene local cuisine. In Pohorje, the layer cake is made from enriched yeast dough and home-made cottage cheese. Seasonal ingredients that can be scattered over cottage cheese, like dried pears, apples, forest fruits or tarragon, make the dessert interesting at any time of the year.

Knead the yeast dough and let it rise for 30 minutes.

In a bowl, mix the ingredients for the filling.

Roll out the dough to a size slightly bigger than the baking pan and stuff it with the filling. Turn the edges over the filling and then pour the topping over it. Bake the cake at a temperature of 200 °C for 30 minutes. Let it cool and sprinkle it with powdered sugar.



Turistična kmetija

Pri Kovačniku

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Opening hours

Saturday - Sunday: 12.00-22.00



The layer cake has a cottage cheese filling and is therefore served with moderately strong semi-sweet wines.





OLD VINE KISS

is the house dessert of the Old Vine House, the temple of wine tradition and culture in Maribor, Styria and Slovenia.
This dessert, designed by Maribor city's oldest patisserie, Ilich, is mostly made from
locally grown ingredients; not leaving out, of course, raisins and red wine.



museum
exhibitions
vinotheque



October - April

Monday - Sunday: 10.00 - 18.00

OPENING HOURS

May-September

Monday - Sunday: 10.00 - 20.00



MARIBOR-POHORJE TOURIST BOARD • OLD VINE HOUSE

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By publishing this booklet, we wish to encourage the culinary providers of our region to add local traditional dishes to their menus.

The list of all the culinary providers is posted on the webpage of the Maribor-Pohorje Tourist Board: www.maribor-pohorje.si

The culinary delights were selected by the Maribor Vocational College for Catering and Tourism.



Maribor-Pohorje Tourist Board

Tkalski prehod 4, 2000 Maribor
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zzt@maribor.si



TIC Maribor

Partizanska 6a, 2000 Maribor
T: 00386 2 234 66 11, F: 00386 2 234 66 13
tic@maribor.si



Old Vine House

Vojašniška 8, 2000 Maribor,
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stara-trta@maribor.si

www.maribor-pohorje.si
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