

## Slovenian Cuisine

This booklet presents 140 old - and not so old - national dishes, reflecting Slovenia's rich culinary tradition. Slovenian cuisine consists of exquisite dishes once prepared for nobility, a wide variety of regional dishes, culinary treats from farm kitchen, and dishes that once were the typical fare of miners, lumberjacks, parish priests and city folk. The Slovenian cuisine of today consists of simple home-made dishes prepared in inventive and imaginative ways. And dishes that were once laid on farmers' tables on special occasions are quite a feast today.

This volume explores the relationship between media and identity along the fault-lines and fissures of the ever-shifting collectivities that constitute Europe. At the centre of this dynamic are human beings, who, as makers and users of media, negotiate identities, affiliations and meanings. The collection explores how ethnicities, religions, tastes, generations and languages overlap one another, interact within individuals and define communities. Whether triggered by individual desires or shared fantasies, these dynamic collectivities make use of media in very different ways. Addressing topics such as films and television programmes, the Euro, photographs, postcards or public monuments, contributors reflect on this notion of 'new collectivities', not in an individualistic sense or collectively as nations but as multiple and shifting identities. With this as a starting point, the volume interrogates the processes that create and shape identity and characterize Europe as it physically expands and administratively consolidates. Essays explore media texts as sites of dreams and longed for identities, and articulate the fears and tensions surrounding the uses of transnational media, whether for purposes of cultural homogenization or isolation. Drawing on novels, films and the press, the volume demonstrates the intricate interactions of history and memory as they inform and give shape to the present. *We Europeans? Media, Representation, Identities* addresses a scholarly readership with an interest in textual analysis and policy issues regarding media, identity and the many vantage points of Europe.

Slovenia is a diverse and varied country, with some of Europe's most pristine and dramatic landscapes. From its friendly capital city, Ljubljana, to its snowcapped mountains, azure lakes, dense forests and fragment of jagged coastline, Slovenia has much to offer. The new edition of *Insight Pocket Guide Slovenia*, a concise, full-colour travel guide that combines lively text with vivid photography, brings this enchanting country to life. Inside *Insight Pocket Guide Slovenia: Where To Go* details all the key sights in the country, from its charming capital, Ljubljana, to spectacular scenic spots like Lake Bled. *Top 10 Attractions* gives a run-down of the best sights to take in on your trip, including the arresting Soca Valley and the medieval splendour of Koper old town. *A Perfect Day* provides an itinerary for the best things to do in one day in Ljubljana. *What To Do* is a snapshot of ways to spend your spare time, from an array of outdoor sports to shopping in Ljubljana's upmarket boutiques. Essential information on Slovenian culture, including a brief history of the country. *Eating Out* covers the country's best cuisine. A-Z of all the practical information you'll need. About *Insight Guides*: *Insight Guides* has over 40 years' experience of publishing high-quality, visual travel guides. We produce around 400 full-colour print guide books and maps as well as picture-packed eBooks to meet different travellers' needs. *Insight Guides*' unique combination of beautiful travel photography and focus on history and culture together create a unique visual reference and planning tool to inspire your next adventure. '*Insight Guides* has spawned many imitators but is still the best of its type.' - *Wanderlust Magazine*

Your in-depth guide to the very best of Slovenia. Make the most of your trip to this beautiful destination with our *DK Eyewitness Travel Guide*. Packed with insider tips to make your trip a success, you'll find a guide to Slovenia's stunning architecture and its scenic drives that lets you

experience the best hotels, bars, and shops that the country has to offer. Try local delicacies at fantastic restaurants, bars, and clubs, and enjoy the great views in spots that will take your breath away. We have the best hotels for every budget, plus fun activities for the solitary traveler or for families and children visiting Slovenia. Discover DK Eyewitness Travel Guide: Slovenia: + Detailed itineraries and "don't-miss" destination highlights at a glance. + Illustrated cutaway 3-D drawings of important sights. + Floor plans and guided visitor information for major museums. + Guided walking tours, local drink and dining specialties to try, things to do, and places to eat, drink, and shop by area. + Area maps marked with sights. + Detailed city maps include street finder indexes for easy navigation. + Insights into history and culture to help you understand the stories behind the sights. + Hotel and restaurant listings highlight DK Choice special recommendations. With hundreds of full-color photographs, hand-drawn illustrations, and custom maps that illuminate every page, DK Eyewitness Travel Guide: Slovenia truly shows you this place as no one else can. Recommended: For a pocket guidebook to Slovenia, check out DK Eyewitness Travel Guide: Top 10 Slovenia, which is packed with dozens of top 10 lists, ensuring you make the most of your time and experience the best of everything.

A tribute to Slovenia's cuisines offers insight into its dramatically contrasting, regional and small-country flavors and provides a bountiful selection of recipes, including hearty hotpots, dumplings and spiced breads.

Slovenia Customs, Export-Import Regulations, Incentives and Procedures Handbook - Strategic, Practical Information, Regulations  
Enjoy this sampler of a diverse culinary heritage and culture, replete with 200 delicious recipes, a section on well-known Slovenian beers and wines, and stories of a fascinating past. Tucked between the foothills of the Alps, the coast of the Adriatic Sea, and the beginning of the Panonian plains to the East, Slovenia is a beautiful land in Central Europe. Among the popular draws are its peaceful Mediterranean affordability, scenic aspect and increased accessibility and affordability. Newly independent from Yugoslavia at the end of the 20th century, Slovenia emerged fairly recently with a resilient culture and rich arts scene that has caused tourism to flourish. This book presents perhaps the only comprehensive guide to the country's cuisine. Ranging from such perennial favourites as Friko (Hearty Potato Pancake), linkrofi (Meat Dumplings), Bakala (Dried Salt Cod Pate) and Kostanjeva Juba (Chestnut Soup) to more unusual preparations like Crni Rioto.(Black Risotto with Squid, ink included) and Meerli (Baked Encrusted Pig or Veal Lung -- a version of Haggis), Slovenian fare is both hearty and wholesome. Not only do we discover these tasty dishes, but also ruminations on golf, the capital city of Ljubljana, and the art of Slovenian bee-keeping. Tales of such legendary locals as the 'sunshine salesman' and a Slovenian Robin Hood along with ghosts and fairytale castles also bring the culture alive in this unique volume.

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bring you a wide range of travel and language products, including travel guides, maps, phrase books, language-learning courses, dictionaries and kids' language products.

This book analyses the relation between different discourses and actors through an ethnographic approach, showing not only how fishermen in Slovenia respond to international political economy, how they struggle to survive but also how they generate small changes. Fishing in the northeastern part of the Adriatic Sea makes for a substantial economy anchored in many stories. Regional conflicts, wars, the demise of empires and the rise of nation states with ensuing maritime border issues, socialist heritage, transnational and transformational processes in Europe, and the growth of capitalist relations between production and consumption in coastal areas, have all contributed to the specific discourses that have affected this relatively under-researched area. How this complex, layered and ambiguous quarrelling is constituted at different levels and how this situation is lived and experienced by the local fishermen working along the present Slovene coast effectively forms the core of this book.

Presents information on the history, topography, culture, cuisine, transportation, climate, economy, and environment of Slovenia.

This book is the first to give a comprehensive and detailed overview of the complete geography of Slovenia in English. Only very few countries, even considerably larger ones, can boast the landscape diversity found in Slovenia since the Alps, the Pannonian Basin, the Dinaric Alps, and the Mediterranean meet and interweave in this small corner of Central Europe, as do Germanic, Hungarian, Slavic, and Romance cultural influences. The book provides a systematical overview of physical and human geographical elements of Slovenia from landforms to cultural characteristics. Special attention is given to landscape diversity, to the presentation of Slovene landscape types and regions, to some particularities and interesting facts of Slovenia, and to the position of Slovenia in the World. The book also illustrates some other important geographical phenomena, processes and interactions between nature and society in nowadays Slovenia. This volume appeals to researchers as well as students in the field of regional geography. It can also serve as a source for complete background information as well as a field guide for Slovenia.

Lonely Planet Slovenia is your passport to the most relevant, up-to-date advice on what to see and skip, and what hidden discoveries await you. Stroll the leafy streets of Ljubljana, dive into the great outdoors at Lake Bled or sip some of the world's best Merlot in Vipava; all with your trusted travel companion.

Stroll Dubrovnik's ancient walls, hike the idyllic Julian Alps, and set sail on the glimmering Adriatic: with Rick Steves on your side, Croatia and Slovenia can be yours! Inside Rick Steves Croatia & Slovenia you'll find: Comprehensive coverage for spending a week or more in Croatia and Slovenia, with side trips to Montenegro and Bosnia-Herzegovina Rick's

strategic advice on how to get the most out of your time and money, with rankings of his must-see favorites Top sights and hidden gems, from Roman ruins in the heart of bustling Split to stunning waterfalls and mountains in Slovenia How to connect with culture: Taste wines at a vineyard in Hvar, tour museums and Baroque churches in Zagreb, and sample seafood fresh from the Adriatic at an open-air market in Dubrovnik Beat the crowds, skip the lines, and avoid tourist traps with Rick's candid, humorous insight The best places to eat, sleep, and relax with a glass of local wine Self-guided walking tours of lively towns and fascinating museums Detailed maps for exploring on the go Useful resources including a packing list, Slovenian and Croatian phrase books, a historical overview, and recommended reading Over 800 bible-thin pages include everything worth seeing without weighing you down Complete, up-to-date information on Zagreb, Plitvice Lakes National Park, Istria, Split, Hvar, Korcula, Dubrovnik, the Bay of Kotor, Mostar, Sarajevo, Ljubljana, Lake Bled, the Julian Alps, Logarska Dolina and the Northern Valleys, Ptuj, Maribor, the Karst, Piran, and more Make the most of every day and every dollar with Rick Steves Croatia & Slovenia.

How strong and how significant is the interaction between migrants and homelands in the late 20th century? Have the processes of globalization and transnational interaction produced new forms of nationalism or at least altered the old ones? By using Croats and Slovenians in Australia as examples this book examines the extent to which migrants are influenced by historical and contemporary processes of migration mediated through political and cultural symbolism.

What are the factors which influence the existence, nature and intensity of ethno-nationalism in the migrant context? The study analyses both the existence and transmission of ethno-nationalism between migrant settings and homelands and specifically deals with the transmission of ethno-nationalism sentiments across migrant generations. To understand the effects and consequences of long-distance nationalism fully the book proceeds from an analysis of nationalism's public manifestations to an analysis of the relatively private domain of diasporic ethno-communal existence.

This full-length Bradt guide explores a secret corner of Europe. Once part of the larger republic of Yugoslavia, Slovenia is now an independent country, with Alpine scenery in the north to rival Austria and charming Adriatic coastal towns. In addition to full practical information and extensive coverage of the accessible capital, Ljubljana, the Bradt guide explores off-the-beaten-track Slovenia, and includes visits to wine-growing regions, hiking in the Julian Alps, the caves of the Karst region, white-water rafting, and skiing. A strong emphasis on culture and history is combined with everything independent travelers need on visiting Slovenia's attractions. This guide features:

The brand-new Rough Guide to Slovenia is the definitive handbook to one of Europe's smallest, yet most beguiling nations. The northernmost republic of the former Yugoslavia, straddles central Europe and the Balkans, and is said to be the greenest country on the continent. There's a wealth of things to see and do. The guide covers the country in all the

detail it deserves, with as much attention to the capital Ljubljana's youthful culture and Baroque and Hapsburg architecture as to the stunning cave network at Postojna, the wilds of the Julian Alps and the charms of the Istrian coastline. There are maps and plans throughout and a full-colour introductory section listing the author's favourite "things not to miss". The contexts section includes informed background on Slovenian history, folklore, music and wildlife. Nutritional and Health Aspects of Food in the Balkans s introduces and analyzes traditional foods from the Balkans. Beginning with the eating habits in Balkans, this book unfolds the history of use, origin, compositions and preparation, ingredient origin, nutritional aspects, and the effects on health for various foods and food products of the region. Nutritional and Health Aspects of Food in the Balkans also addresses local and international regulations and provides suggestions on how to harmonize these regulations to promote global availability of these foods. A volume in a series co-produced with Global Harmonization Initiative, Nutritional and Health Aspects of Food in the Balkans is sure to be a welcomed reference for nutrition researchers and professionals, including nutritionists, dieticians, food scientists, food technologists, toxicologists, regulators, and product developers as well as educators, and students. Analyzes nutritional and health claims in the Balkan region Includes traditional foods from the Balkans Explores both scientific and anecdotal diet-based health claims Examines if foods meet regulatory requirements and how to remedy noncompliance Reviews the influence of historical eating habits on today's diets

This original Mediterranean book is a sensational experience I gained from traveling and testing the delicious food and appetizers. Through its pages, you will come to appreciate why the Mediterranean cuisine flavors are good for healthier you. Here, you will find recipes that are deeply rooted in ancient spices routes of the Mediterranean cooking. Because of the oral tradition and hand-down recipes from my mother, I was able to learn cooking putting a pinch of this and a pinch of that and lots of love. Mediterranean cooking is all about emphasis of fresh ingredients and the aromatic species nuts, fruits, grains, and yogurt mixed and combined together for the most delicious dishes for exciting and healthier eating. Slovenia seems closer to Austria or Italy than to its Balkan neighbors. The richest of the Slavic nation-states, it has an entirely Western tradition, having belonged in the past to the Roman Empire, the Frankish kingdom, the Holy Roman Empire, the Republic of Venice, the Habsburg monarchy, and the First French Empire. After the Second World War it became part of the Republic of Yugoslavia, before declaring independence in 1991. This extraordinary cultural legacy is what sets Slovenia apart, matched by an amazingly varied topography packed into a small area. Traveling toward the coast, you see changes in the landscape and in the architecture. This reflects both the natural and the historical variety: the Venetians built their buildings one way, the Austrians another. Slovenia's natural beauty is astonishing. Legend relates that when God was allotting nature's bounty, he forgot Slovenia. His last-minute solution was to take bits of the

best from other places: gorgeous Alpine ranges, the less craggy Pohorje mountains, the Pannonian plain stretching toward Hungary, hill after hill rolling southward into the horizon, the unique karst landscape, rivers aplenty, and a few miles of Adriatic coastline. Never having had a glorious unified kingdom in the past, Slovenians identify themselves not by blood or history but by their language, which differs from the other languages of the ex-Yugoslavia. The older generation is fluent in Serbo-Croatian, which helps for politics and trade, but has little of its historical baggage, and the country has geo-political importance as a politically stable stepping stone to the Balkans. As far as nationhood goes, Slovenia's golden age is now. There is a sense of change in the country—mostly for the better, and not the dull stampede toward materialism that one sees in some other former Eastern bloc countries. As a tourist destination Slovenia has it all, from medieval ruined monasteries to whitewater rafting. The people of this lovely land are genuinely glad that others are "discovering" their country. There are no real language problems; the younger people all speak English. Moreover, membership of the EU means that this is a country in transition. Culture Smart! Slovenia will introduce you to the inner world of this moderate, orderly, and conservative people who have emerged into the post-Communist world hungry for change.

As simple as burek? is a popular phrase used by many young people in Slovenia. In this book Jernej Mleku? maintains that the truth is just the opposite. The burek is a pie made of pastry dough filled with various fillings that is well-known in the Balkans, and also in Turkey and the Near East by other names. Whether on the plate or as a cultural artifact, it is in fact, not that simple. After a brief stroll through its innocent history, Mleku? focuses on the present state of the burek, after parasitical ideologies had attached themselves to it and poisoned its discourses. In Slovenia, the burek has become a loaded metaphor for the Balkans and immigrants from the republics of the former Socialist Federal Republic of Yugoslavia. Without the burek it would be equally difficult to consider the jargon of Slovenian youth, the imagined world of Slovenian chauvinism and the rhetorical arsenal of advertising agents when promoting healthy foods. In this analysis, Mleku? refers to the burek as the ?metaburek.? All at the same time it is greasy, Balkan, Slovene, not-Slovene, Yugoslavian, familiar, foreign, the greatest, the worst, disturbingly unhealthy, plebeian, junk food, and finally, a cherub (burek spelled backwards is kerub, the Slovene word for cherub). And this metaburek, the protagonist of this book, is never a completely pure, innocent, unconditioned burek. It is much more. ÿ

This title in the award-winning Eyewitness series shows Slovenia at its best, from the peaks of the Alps to the Adriatic coastline. Whether you seek tranquility in one of the country's national parks or forests or to participate in one of the many outdoor activities Slovenia has to offer—including skiing, snowboarding, caving, kayaking, rafting, and hiking—this guidebook covers every aspect of this fascinating country. Using the unique cutaway maps and 3-D models, explore the

museums and castles of Slovenia's capital Ljubljana, admire the beautiful old towns of Koper and Celje, and marvel at stunning Lake Bled. Full-color maps, city plans, thematic tours, and walks enable you to discover the capital and the regions in depth, and with special features explaining everything from Slovenia's history and cultural heritage to local cuisine and where to sample its delicious wines, you'll have all you need for an unforgettable stay.

Winner of the Gourmand Award for Best Chef Book; a love-letter to the region, by the internationally-renowned chef and father of modern Slovenian cuisine. First published in Slovenian in 2018, this long-awaited, award-winning book has finally been translated to English. With beautifully written introductory essays for each new stop and robust narrative elements, it follows a road trip around Slovenia in search of the finest ingredients in the country, and the best producers of them. Each chapter profiles an ingredient key to the culture, and the passionate producer or farmer who supplies it, before delving into two select recipes for each—one interpretation of a traditional Slovenian dish and one modern presentation—which highlight the product and showcase its versatility. The reason for this format is simple. For JB, the ingredient is paramount—the source of inspiration. Every dish in his restaurant is created from completely fresh ingredients, which he always hand selects and likes to trace back to their source. So it is only natural that his cookbook would be organized in the same way. It's very much a reflection of the chef himself: an innovator rooted in local tradition and ingredients. Featuring carefully-chosen ingredients like Adriatic fish, beef, game, fleur de sel, olive oil, prosciutto, wild herbs, goat cheese, and cabbage, you'll find recipes such as: Soft red polenta with chanterelle sauce and sour cream Creamed Jerusalem artichoke soup with truffles, fried Jerusalem artichoke peels, olive oil, and red peppercorns Red deer fillet with juniper berry sauce, tarragon roll, red Swiss chard stems, celeriac, and cranberry jam Hazelnut ice cream with olive oil, dark chocolate, and fleur de sel Fried and cooked beef tendons with honey in wild garlic sauce, with cold-pressed sunflower oil, vinegar, and wild herbs Chicken in white wine with root vegetables and new potatoes Prosciutto-wrapped monkfish with celeriac purée, peach cream, and olive oil jelly Fellow Slovenian Ana Roš (named the best female chef in the world in 2017) told CNN: "Every country has 'The Chef.' In Slovenia, this is him. Chef Janez Bratovž is the father of modern Slovenian cuisine." With the country being awarded the title of European Region of Gastronomy in 2021, it's clear that Slovenia and its beautiful and diverse cuisine is fast becoming the next major culinary destination, and its time in the spotlight is overdue.

Slovenia Mineral & Mining Sector Investment and Business Guide - Strategic and Practical Information

Your journey starts here. Featuring DK's much-loved maps and illustrations, walks and information, plus all new, full-color photography, this 100% updated guide to the Pacific Northwest - Oregon, Washington, and British Columbia - and brings you the best of this beautiful region in a brand-new, lightweight format. What's inside? - full-color photography, hand-

drawn illustrations, and maps throughout - easy-to-follow walks and itineraries, drives and tours - our pick of the Pacific Northwest's must-sees, top experiences, and hidden gems - insider tips and information: when to visit, how to avoid the crowds, where to capture the perfect photo, and more - the best spots to eat, drink, shop, and stay - an area-by-area guide covering each corner of the Pacific Northwest, from Portland to Seattle, Vancouver to Whistler - expert advice: get ready, get around, and stay safe Now in paperback and printed on quality lightweight paper, our Pacific Northwest travel guide has been redesigned with you, the traveller, in mind, so you can take it wherever you go. Travelling around the USA or Canada? Try our DK Eyewitness Travel Guide USA and DK Eyewitness Travel Guide Canada DK Eyewitness is the bronze award-winning travel guidebook series as voted by the Wanderlust Reader Travel Awards 2019.

Presents information about Slovenia, including details about the people, lifestyle, culture, land, geography, government, economy, and history.

"An eye-opening exploration of a unique region of Italy that bridges the Alps and the Adriatic Sea, featuring eighty recipes and wine pairings from a master sommelier and James Beard Award-winning chef. Bordered by Austria, Slovenia, and the Adriatic Sea, the northeastern Italian region of Friuli Venezia Giulia is an area of immense cultural blending, geographical diversity, and idyllic beauty. This tiny sliver of land is home to one of the most refined food and wine cultures in the world and yet remains off the grid. The unique cuisine of Friuli is what inspires the menu at Frasca, a James Beard Award-winning restaurant in Boulder, CO, helmed by master sommelier Bobby Stuckey and chef Lachlan Mackinnon-Patterson. Meaning "branch" or "bough", the word frasca refers to the Friulian tradition of hanging a branch outside the family farm as a sign that you had new wine to sell. Frasca celebrates this practice and the wine and cuisine of Friuli through 80 recipes and wine pairings. Dishes such as Gnocchi with Quail Ragu and Thyme, Branzino Crudo with Herbs, and Friulano Bean Soup with Braised Pork Shoulder are organized by The Land, The Sea, and The Mountains, while profiles of local winemakers and wines, including Tocai, Ribolla Gialla, Malvasia Istriana, and Verduzzo, open up new pairing possibilities. Showcasing the best Friulian wines you can buy outside of Italy as well as restaurant and winery recommendations, this beautifully photographed cookbook, wine guide, and travelogue brings the delicious secrets of this untouched part of Italy into your home kitchen"--

Slovenia Country Study Guide - Strategic Information and Developments Volume 1 Strategic Information and Developments

Slovenia Business Law Handbook - Strategic Information and Basic Laws

Slovenia Investment and Business Guide - Strategic and Practical Information

Grounded in the work of Roland Barthes, Bruno Latour, Pierre Bourdieu, and Michel Foucault, this exciting book uses food as a lens to examine agency and the political, economic, social, and cultural power which underlies every choice of food and every act of eating. The book is divided into three parts - National Characters; Anthropological Situations; Health – with each of the eight chapters exploring the power of food as well as the power relationships reflected and refracted through food. Featuring

contributions from historians, sociologists, anthropologists, and cultural studies scholars from around the world, the book offers case studies of a diverse range -from German cuisine and ethnicity in San Francisco after the Gold Rush, through Italian cuisine in Japan, to 'ultragreasy bureks' and teenage fast food consumption in Slovenia. By directly engaging with questions of agency and power, the book pushes the field of food studies in new directions. An important read for students and researchers in food studies, food history, anthropology of food, and sociology of food.

This inspirational new book reveals the full potential of this little-known cuisine, a fascinating blend of European and Slavic tastes. Whether one chooses to start with the smoky flavoured sweet-and-sour Bean and Sauerkraut Hotpot from the Primorska region close to the Adriatic sea, or the celebrated multi-layered Prekmurje Gibanica Pie from the north east, the selection of dishes gives a delightful insight into the varied and wholesome tastes of Slovenia. Slovenia is a small country with dramatic contrasts - from the Julian Alps and the wine-producing hills of Stajerska in the north to the low-lying forests along the Croatian border, and from the picturesque medieval villages in the hilly eastern Dolenjska region to the small fishing towns on the tiny stretch of western coastline. Such notable geographical features also reveal varied regional emphases to the cuisine, which is characterized by simple country fare, and often enhanced by the dishes of the surrounding countries - Italy, Austria, Hungary and Croatia. The book opens with an enlightening introduction to Slovenia's geography, culture and cuisine, describing the landscape and characteristics of the various regions of the country, the feasts and festivals that highlight the Slovenian year, and the variety of locally cultivated products. All the locally produced ingredients - ranging from cured ham, fresh and saltwater fish, cereal crops, root vegetables and beans, to olives and mountain fruits - are explained in detail, along with basic recipes for classic components such as filo pasty, mlinci (a thin dough bread) and bread dumplings. Over 60 authentic, mouthwatering recipes follow in chapters on Appetizers and Soups, One-pot Meals, Vegetables and Dumplings, Meat, Fish, and Bread, Cakes and Desserts. The many tempting dishes include the nutritious and flavoursome Chicken Noodle Soup, the peppery taste of Millet-Stuffed Turnips, the lightly smoked Slovenian Pork Sausages, and Poppy Potica, a traditional sweetbread and a classic example of the many potica recipes found within the region. While dishes traditionally incorporated generous amounts of carbohydrate and fat to support the peasant diet, they have now been adapted to suit a modern, healthy lifestyle, and the recipes are all fully tested to be suitable for the modern kitchen.

!!!Large pictures Included!!! During your stay in Slovenia, you have to taste some typical Slovene dishes. As you will see, the choice is big and most of the restaurants still offer home made food. If you are not planning to travel Slovenia by yourselves, you may still want to at least learn how to prepare genuine Slovenian meals at home.

Join world traveler Shann Fountain Alipour for an unforgettable experience. With her unique perspective and advice you can trust, Moon Croatia & Slovenia has everything you need to know to have a more personal and memorable experience. With their the sun-washed towns, sparkling coastlines, thick green forests, and snow-topped mountains, Moon Croatia & Slovenia shows you what you need to know to plan the perfect trip for you. Sample the local vintages along the best wine routes and explore the breathtaking scenery while basking in the

Mediterranean sunshine. Along with trip ideas like “Dalmatian Islands Getaway” and tips on how to make the most of short stays in Zagreb, Dubrovnik, and Ljubljana, Alipour knows exactly where to find authentic experiences off the beaten track. With expertly crafted maps and gorgeous photos, this full-color guidebook gives you the tools you need to have an immersive and unique experience. Moon Croatia & Slovenia includes areas such as: Zagreb Inland Croatia Istria Kvarner Gulf Northern and Southern Dalmatia Dubrovnik Ljubljana Inland Slovenia Coastal Slovenia and the Karst Region Find the Moon guide that best suits your trip! Touring Europe for longer? Try Moon Iceland, Moon Istanbul & the Turkish Coast, and Moon Prague & Budapest.

From romantic cities steeped in history to the stunning slopes of the Alps, get to know this exciting slice of Europe: with Rick Steves on your side, Eastern Europe can be yours! Inside Rick Steves Eastern Europe you'll find: Comprehensive coverage for spending two weeks or more exploring Eastern Europe Rick's strategic advice on how to get the most out of your time and money, with rankings of his must-see favorites Top sights and hidden gems, from the cobbles of bustling Bratislava, to country roads winding through the Julian Alps, to the striking chapels and cathedrals of Prague's Castle Quarter How to connect with culture: Bask in the energy of Kraków's Main Square Market, sample local wines from Hungarian vintners, or soak in the steamy thermal baths in Budapest Beat the crowds, skip the lines, and avoid tourist traps with Rick's candid, humorous insight The best places to eat, sleep, and relax Self-guided walking tours of lively neighborhoods and historic museums Detailed neighborhood maps for exploring on the go Useful resources including a packing list, phrase books, historical overviews, and recommended reading Over 1,000 bible-thin pages include everything worth seeing without weighing you down Complete, up-to-date information on the Czech Republic, Poland, Hungary, Slovenia, Austria, and Slovakia, plus side trips to Croatia, Bosnia-Herzegovina, Montenegro, Bulgaria, and Romania Make the most of every day and every dollar with Rick Steves Eastern Europe.

Guidebook to 35 full and half day mountain biking routes in Slovenia. The graded routes, which range from technically not difficult but requiring a reasonable level of fitness to highly technical, requiring a high level of fitness and confident bike handling skills, vary in length from 12km to 59km. Routes are located in Gorenjska, Soca Valley, the South, as well as Central and North Eastern Slovenia. Full route descriptions are accompanied by gradient profiles and 1:75,000 mapping, together with practical information such as getting to and around Slovenia, travelling with the bike, arranging accommodation and dealing with emergency situations. A handy Slovenian language glossary is also included. Showcasing a remarkably diverse landscape, Slovenia is an idyllic mountain biking destination. From the towering peaks of Gorenjska and the stunning riverside trails of the Soca Valley to the tremendous limestone caves of the Karst region and the forests of the Nanos plateau in the country's south, there is endless opportunity for tough climbs, long descents and technical trails - as well as slow, scenic trips lakeside and through vineyard-laced landscapes - making it a perfect travel destination for the avid mountain biker.

Detailed and timely information on accommodations, restaurants, and local attractions highlight these updated travel guides, which feature all-new covers, a two-color interior design, symbols to indicate budget options, must-see ratings, multi-day itineraries, Smart Travel Tips, helpful bulleted maps, tips on transportation, guidelines for shopping excursions, and other valuable features. Original.

Gastronomy for Tourism Development provides readers with insight into the political reasons all countries in the region pay little attention to the common gastronomic heritage. It challenges the issues faced by those within the industry, addressing the potential for the region to become a sustainable and attractive European food destination.

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