

“Experience  
the Tastes  
of Rogla”  
culinary  
guide



*Tastes  
of Rogla*



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# Love goes through the stomach.

True? On Pohorje – as true as it gets!

We remember wonderful moments we have experienced because of the comfort we have felt in the company of good food and well-chosen wines in the company of people who welcome us warmly and share a small part of their everyday lives in the countryside with us. Especially so if the dishes we consume have been prepared with care from food grown with hard work on home soil and with respect for the infallible recipes of our ancestors.

Therefore, the “Tastes of Rogla” brand has been designed with all this mind in order to bring together local providers of culinary services and producers of agricultural and other food products which enable visitors to enjoy traditional dishes and tested recipes.

You are now holding a book of a selection of the best of the best of the tastiest, most special and distinctive Pohorje delicacies. We hope that you will use them as a way of honouring the people dearest to your heart and enjoying memorable times together, while being inspired to use the recipes as a way to be creative in the kitchen.

May your kitchen be filled with the aroma of the Rogla-Pohorje Tourist Destination and the story of 4 municipalities: Oplotnica, Slovenske Konjice, Vitanje, and Zreče.

**ROGLA-POHORJE TOURIST DESTINATION** “Experience the Tastes of Rogla” culinary guide  
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# Pohorje Pot

## Serves:

2 people

## Cooking time:

1 hour

## Level of difficulty:

moderate



## Unitur d.o.o.

Cesta na Roglo 15

SI-3214 Zreče, Slovenia

Hotels Rogla and Natura (on Rogla)  
and Atrij (at Terme Zreče)

+386 3 757 71 00

+386 3 757 60 00

rogla@unitur.eu, terme@unitur.eu

[www.unitur.eu](http://www.unitur.eu)

## INGREDIENTS

*1 tablespoon of vegetable oil*

*1 tablespoon of fine-ground  
white flour*

*40 g pre-cooked pearl barley*

*20 g onions*

*10 g garlic*

*100 g potatoes*

*80 g porcini, fresh or frozen*

*60 g pork shoulder*

*80 g turkey breasts*

*40 g veal shoulder*

*40 g fried bacon*

*8 g cooking salt*

*a pinch of marjoram*

*a pinch of thyme*

*1 bay leaf*

## DIRECTIONS

Sauté the pork with the onions. Add the garlic, salt, marjoram, thyme, bay leaf and pepper. Sauté for 15 minutes, then add the veal shoulder, and turkey breasts. Sauté for another 15 minutes. When the liquid evaporates, add the flour and sauté the mixture. Add approximately 1 l water. Stir in the diced potatoes, pre-cooked pearl barley, bacon, and diced porcini. Cook for 20 minutes. If necessary, add some more herbs and thicken with flour until the desired taste and thickness.



For opening hours, please enquire via telephone or e-mail.



Advance booking recommended.

# Mushroom soup á la Smogavc

## Serves:

6 people

## Cooking time:

3 hours

## Level of difficulty:

moderate



## Gostilna in prenočišče Smogavc d.o.o.

Gorenje pri Zrečah 27

SI-3214 Zreče, Slovenia

+386 3 757 35 50

+386 41 972 717

info@smogavc.com

[www.smogavc.com](http://www.smogavc.com)

## INGREDIENTS

*0.5 kg fresh mixed mushrooms*

*1 medium-sized onion*

*3 medium-sized potatoes*

*2 garlic cloves*

*1 medium-sized carrot*

*1.5 tablespoons of oil*

*1 bay leaf*

*0.5 teaspoon of marjoram*

*0.5 teaspoon of salt*

*2 pinches of ground pepper*

*1 l vegetable stock*

*50 ml sour cream*

*8 sprigs of parsley*

## DIRECTIONS

Clean the mushrooms thoroughly and dry them with a damp cloth. Then cut them into slices. Peel and finely chop the onion and garlic. Peel the potatoes and carrot. Wash thoroughly and chop into small dices. Heat the oil in a large pan. Sauté the chopped onion. Stir it while cooking it over a medium heat. Sauté until it becomes golden-yellow. Stir in the potatoes and carrot. Sauté for about 1 more minute. Add the sliced mushrooms and garlic. Gently sauté until all ingredients are mixed thoroughly. Then pour over the vegetable stock. Stir in the remaining seasoning and simmer. Cook until the potatoes and carrot are soft. Stir in the sour cream. Add salt and pepper to taste. Wash and chop the parsley. Add some sour cream just before serving.



MON: 15.00–21.00, TUE–SUN: 12.00–21.00



Advance booking recommended.







# Grandma's reinvigorating soup with egg rolled dumplings

## Serves:

4 people

## Cooking time:

1 hour

## Level of difficulty:

easy



## INGREDIENTS

### Stuffing:

*4 farm-fresh eggs  
home-made cracklings  
salt and pepper*

### Dough:

*350 g fine-ground flour  
200 ml tepid water  
1 large spoon of oil*

*Prepare some stock, too.*

## DIRECTIONS

Pour the water and oil into the flour and knead the dough. Leave the dough to stand for half an hour. In the meantime, prepare the stuffing for the rolled dumplings. In a small saucepan, sauté home-made cracklings, stir in the eggs. Add a little salt. When the eggs are cooked, leave them to stand until they cool down. Roll out the dough and cover it with the prepared stuffing. Roll up the dough and press it together at both ends to prevent the stuffing from leaking. Slice it into rolled dumplings. Stir them into the prepared stock and allow them to simmer for 15 minutes.



## Gostilna in picerija Endi, Edvard Pozeb, s. p.

Tepanje 54

SI-3210 Slovenske Konjice, Slovenia

+386 3 759 34 13

+386 41 970 430

endi.picerija@gmail.si

[www.endi.si](http://www.endi.si)



MON–SAT: 9.00–22.30, SUN 10.00–18.00



Advance booking recommended.

# Flower soup

## Serves:

4 people

## Cooking time:

40 minutes

## Level of difficulty:

easy



## INGREDIENTS

*1 medium-sized onion*

*4 potatoes*

*fat of your choice*

*1 l water*

*plucked herbs and flowers*

*salt*

*sour cream, for decorating*

## DIRECTIONS

Sauté the onion in the fat, cover with water and add the potatoes, cut into pieces. Cook and purée with a stick blender. Stir in the cut flowers and herbs. Add salt to taste. After stirring the flowers into the soup, allow it to stand for 10 minutes. Before serving, add some sour cream and decorate with fresh flowers on top.



## EKO Turistična kmetija Urška (Urška ECO Tourist Farm)

Križevac 11 a

SI-3206 Stranice, Slovenia

+386 3 759 04 10

+386 31 249 812

info@kmetija-urska.si

[www.kmetija-urska.si](http://www.kmetija-urska.si)



Any day by prior arrangement.



✓ (max. 20 people)



✓



Advance booking required.



Kmetija  
Urška



# “Mountain River” rustic cake

## Serves:

2 people

## Cooking time:

20 minutes

## Level of difficulty:

moderate



## INGREDIENTS

*home-made dough made according to the mysterious “Mountain River” recipe*  
*home-made sausage, for the stuffing*  
*onions*  
*semi-hard cheese*  
*semi-hard cheese with herbs*  
*home-made mouflon salami*  
*home-made cottage cheese*  
*home-made pumpkin oil*

## DIRECTIONS

For this home-made cake, you will need high-quality dough made according to the mysterious “Mountain River” recipe (the dough rests for a minimum of 12 hours). The dough can be bought by prior arrangement from “Mountain River”. Stuff the cake with home-made and high-quality ingredients from local farms. Roll out the dough. Cover it with the other ingredients. The cake is ready to be baked. In the original recipe, the cake is baked in a wood oven. If you can't bake it in a wood oven, bake it at a high temperature in the oven for 3 to 5 minutes. As soon as it is baked, drizzle it with home-made 100 % pumpkin oil.



## NP restavracije d.o.o. (Gorska reka – Mountain River)

Loška Gora 5A

SI-3214 Zreče, Slovenia

+386 5 916 79 36

gorskareka@gmail.com

<https://gorska-reka-restavracija-prenocisca.business.site>



MON–THU: 9.00–22.00, FRI and SAT: 9.00–24.00



Advance booking recommended.

# Loin of venison in prune sauce with cottage cheese rolled dumplings and a baked pear with cranberries

## Serves:

2 people

## Cooking time:

45 minutes *(if the rolled dumplings are prepared in advance)*

## Level of difficulty:

difficult



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and Atrij (at Terme Zreče)  
+386 3 757 71 00  
rogla@unitur.eu  
[www.rogla.eu](http://www.rogla.eu)

## INGREDIENTS

### Loin of venison:

400 g venison loin  
200 ml venison stock  
20 g coarse-ground flour  
40 g prunes  
a pinch of salt and pepper

### Cottage cheese dumplings:

160 g filo pastry  
60 g sour cream  
200 g cottage cheese  
a pinch of salt  
1 egg

### Fried pear with cranberry jam:

1 fresh Williams pear *(if out of season, you can also use a preserved pear)*  
20 g butter  
40 g cranberry jam

## DIRECTIONS

Clean the venison loin, quickly sauté it in a saucepan and heat it to 55 degrees Celsius (use a probe to check). Season the meat. Remove it from the saucepan and wrap it in aluminium foil to keep in the juices. In the same saucepan in which you sautéed the venison, add the flour and stir in the venison stock, salt, pepper and prunes. Reduce the sauce to the desired thickness. To make the rolled dumplings, sieve the cottage cheese, add the eggs, salt and sour cream. Mix all the ingredients, distribute them over the filo pastry and roll. Wrap the rolled dumplings in aluminium foil and cook for 45 minutes. To make the fried pear, heat the butter in a hot small saucepan. Peel the Williams pear, cut it in half and fry both halves in butter. Stuff the fried pear with the cranberry jam.



For opening hours, please enquire by telephone or e-mail.



Advance booking recommended.







# Veal loin with thyme, cottage cheese gnocchi with wild garlic or nettle and young carrots

## Serves:

2 people

## Cooking time:

softening the meat at 61 degrees Celsius: 12 hours;  
preparation: 1 hour

## Level of difficulty:

difficult



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+386 3 757 60 00  
rogla@unitur.eu, terme@unitur.eu

[www.unitur.eu](http://www.unitur.eu)

## INGREDIENTS

### Veal loin:

400 g *veal loins*

250 ml *stock*

20 g *flour*

20 g *onions*

40 g *butter*

### Gnocchi:

200 g *potatoes*

100 g *flour*

100 g *cottage cheese*

1 *egg*

30 g *butter*

30 g *edible starch*

40 g *wild garlic pesto*

### Young carrots:

140 g *carrots*

1 *tablespoon of butter*

## DIRECTIONS

Cook the veal loin over a low heat (61 degrees Celsius, if possible, by using the sous-vide method) for 12 hours until it softens. To make the sauce, sauté the flour and the onions, add the thyme, sauté for 5 minutes, and pour over the stock. Cook and reduce to the desired texture. Add salt and pepper to taste. To make the gnocchi, cook and purée the potatoes, sieve the cottage cheese and add it to the potatoes. Stir in the melted butter, flour, salt, wild garlic and egg. Knead the mixture and make the gnocchi. Cook them in salted boiling water for 3 minutes. Peel the carrot and cook it in salted boiling water for about 5 minutes. In another small saucepan, heat the butter and sauté the carrot.



For opening hours, please enquire via telephone or e-mail.



Advanced booking recommended.

# Venison goulash with žganci, dressed with home-made croquettes

## Serves:

2 people

## Cooking time:

2 to 3 hours

## Level of difficulty:

easy



## Arbajter Tourist Farm

Skomarje 46

SI-3214 Zreče, Slovenia

+386 3 576 23 90

+386 41 815 697

tk.arbajter@siol.net

[www.arbajter.com](http://www.arbajter.com)

## INGREDIENTS

*450 g venison*

*2 tablespoons fat*

*400 g onions*

*2 garlic cloves*

*bone broth*

*2 tablespoons tomato pulp*

*1 hot chilli pepper*

*1 teaspoon capers*

*2 teaspoons ground red pepper*

*seasoning, salt and pepper to*

*taste*

*some bread crumbs to thicken*

*the dish*

*50 ml red wine*

*100 ml cornmeal*

*1 tablespoon of home-made  
cracklings*

## DIRECTIONS

Sauté the onions in the fat, until they break down.

Add the garlic and roast the venison, cut into small pieces. Cover it all with bone broth, add the remaining ingredients and cook until the meat softens. Use the cornmeal to make soft žganci (spoon bread) and cover them with heated home-made cracklings.



Any day by prior arrangement.



Advance booking required.





# Lamb in a sauce with stuffed potatoes and seasonal salad

## Serves:

6 people

## Cooking time:

2 hours

## Level of difficulty:

difficult



## EKO

**Turistična kmetija Urška  
(Urška ECO Tourist Farm)**

Križevac 11 a

SI-3206 Stranice, Slovenia

+386 3 759 04 10

+386 31 249 812

info@kmetija-urska.si

[www.kmetija-urska.si](http://www.kmetija-urska.si)

## INGREDIENTS

### Potatoes:

*6 potatoes of even size*

*1 onion*

*1 small bunch of herbs*

*1 egg*

*1 tablespoon sour cream*

### Lamb:

*1.8 kg lamb*

*4 large onions*

*6 garlic cloves*

*3 large peppers*

*1 large tomato*

*100 ml dry white wine*

*1 sprig of rosemary*

*lard*

*salt and pepper*

## DIRECTIONS

Cook the 6 potatoes. When they are cooked, peel them, cut them lengthwise and scoop out the contents of both halves with a spoon. Sauté the finely chopped onions and stir into the scooped-out potatoes. Stuff the empty potato halves with the mixture. Cover them with a beaten egg and a tablespoon of sour cream. Bake at 200 degrees Celsius in the oven for about 10 minutes. Chop the other onions finely. Sweat them for a long time together with the garlic. Whenever the onions become too dry, add water. The onions mustn't become brown. In the meantime, cut the lamb into medium-sized pieces. As soon as the onions are translucent and properly cooked, add the meat, salt and pepper. In the meantime, cut the vegetables into small pieces. Add them to the meat, add some dry white wine and rosemary. Simmer over a medium heat until the meat softens.



Any day by prior arrangement.



✓ (max. 20 people)



✓



Advance booking required.

# Sweet buckwheat rolled dumplings from the Forbar Homestead with popped buckwheat and caramel sauce

## Serves:

10 people

## Cooking time:

90 minutes

## Level of difficulty:

moderate



## INGREDIENTS

*500 g buckwheat flour*

*100 g white flour*

*500 g cottage cheese*

*80 g sour cream*

*2 eggs*

*salt*

*100 g walnuts*

*1 apple*

## Caramel sauce:

*0.5 l sour cream*

*60 g sugar*

*100 g buckwheat porridge*

## DIRECTIONS

To make the dough, cover the buckwheat flour with boiled salted water and allow it to stand until it cools down. Stir in the white flour and knead. Roll out the dough and cover it with the stuffing: cottage cheese, mixed with the eggs and sour cream. Wrap the rolled dough with the stuffing in a small damp cloth, covered with bread crumbs, place into boiled salted water and cook over a medium heat for 25 to 30 minutes. In the meantime, prepare the caramel sauce. Chop the walnuts, cut the apples into dices and sauté both on sugar. To make popped buckwheat, place the buckwheat porridge into hot oil for a few seconds to make the porridge swell.



## Forbar Homestead

Malahorna 23

SI-2317 Oplotnica, Slovenia

+386 51 202 388

domacijaforbar@gmail.com

Facebook page **Domačija Forbar**



Any day by prior arrangement.



Advance booking required.







# Cottage cheese rolled dumplings cooked au gratin

## Serves:

2 people

## Cooking time:

45 minutes (*if the rolled dumplings are prepared in advance*)

## Level of difficulty:

moderate



## Unitur d.o.o.

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SI-3214 Zreče, Slovenia  
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and Atrij (at Terme Zreče)  
+386 3 757 71 00  
+386 3 757 60 00  
rogla@unitur.eu, terme@unitur.eu  
[www.unitur.eu](http://www.unitur.eu)

## INGREDIENTS

300 g cottage cheese  
a pinch of salt  
4 eggs  
200 g sour cream  
100 g granulated sugar  
20 g vanilla sugar  
4 g cinnamon  
160 g filo pastry  
60 g blueberries  
40 g icing sugar

## DIRECTIONS

To make the cottage cheese rolled dumplings, sieve the cottage cheese and add the eggs, salt and sour cream. Mix all the ingredients, distribute them over the filo pastry and roll. Wrap the rolled dough in aluminium foil and cook it in boiling salted water for 45 minutes. In the meantime, mix the eggs, sour cream, cinnamon, granulated and vanilla sugar (this will be needed for cooking au gratin). Cover the baking tray with butter. Distribute the cooked rolled dumplings, cut into equal sizes, all over it and cover it with the mixture used for cooking au gratin. Bake at 180 degrees Celsius for 20 minutes. Heat the blueberries with the sugar and add them to the baked rolled dumplings. Before serving, dust with icing sugar.



For opening hours, please enquire via telephone or e-mail.



Advance booking recommended.

# Honey panna cotta on buckwheat crumble

## Serves:

4 people

## Cooking time:

4 hours

## Level of difficulty:

moderate



## INGREDIENTS

### Apple purée:

200 g *sweet apples*

### Buckwheat crumble:

100 g *brown sugar*

200 g *butter*

300 g *buckwheat flour*

### Honey panna cotta:

500 ml *whipping cream*

100 ml *milk*

70 g *honey*

8 g *gelatin*

1 *pinch of cinnamon*

## DIRECTIONS

To make the apple purée, peel the apples, quarter and core them. Put the cut apples into a pot and stew them in their own juice. While they are still warm, mix them with a stick blender and sieve them through a thick sieve. Reduce the apple purée to the desired thickness. To make the buckwheat crumble, knead all the ingredients into a dough, allow to stand for 20 minutes and then roll out on baking paper. Bake it at 180 degrees Celsius for about 8 minutes. After it has cooled down, crumble it to make a crumble. To make the panna cotta, pour the milk and whipping cream into a saucepan and heat them. In the meantime, soak the gelatin in about 100 ml water to make it swell. Before the milk and whipping cream mixture boils, stir in the jelly and the pinch of cinnamon. Allow it to cool down to 40 degrees Celsius, then stir in the honey to preserve all its healing properties. Pour the panna cotta into the desired moulds. Refrigerate for a minimum of 3 hours.



## Hotel reAktiv

Slomškova ulica 4

SI-3214 Zreče, Slovenia

+386 70 66 66 11

info@hotel-reaktiv.si

[www.hotel-reaktiv.si](http://www.hotel-reaktiv.si)



MON–SAT: 7.00–22.00, SUN: 7.00–21.00



Advance booking required.



# Check out the providers carrying the “Tastes of Rogla” quality designation and their products.

## Levart Farm

- YOGHURT: plain and forest fruit
- MATURED SEMI-HARD Emmental cheese

## Karolina Črešnar

- FRUIT BREAD
- EXPERIENCES: traditional bread-baking workshop

## Majnika Herb Garden

- HERB-BASED SALTS: organic herb-based table salts Majnika and Majnika Premium
- ORGANIC HOME-MADE HERB TEA MAJNIKA

## Matjaž Lešnik

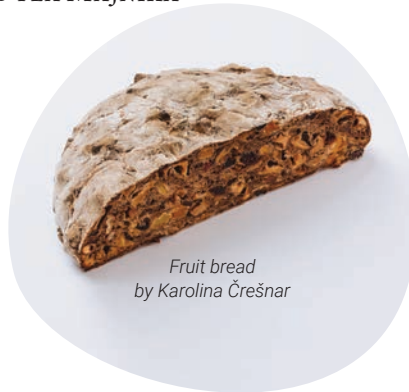
- CURRANT LIQUEUR WINE

## Marvita (Lopan Farm)

- HERB TRILOGY
- PASTA: with fresh garlic, spicy, home-made from eggs, buckwheat rice, buckwheat pasta, spelt rustic rice, thin and wide spelt egg-free pasta, rustic rice – turmeric



Yoghurts  
from the Levart Farm



Fruit bread  
by Karolina Črešnar



Organic herb-based  
table salt Majnika



Lešnik currant liqueur  
wine

Home-made Marvita pasta



Apple juice made by the Meglič Organic Farm

### Lamperček-Obrul Farm

- FRUIT YOGHURT: blueberry, forest strawberry, forest fruit, strawberry
- YOUNG CHEESE (including with chives)
- SEMI-HARD CHEESE (also with garlic and parsley)

### Herbs from the Žiče Charterhouse and the Meglič Organic Farm

- LIQUEURS: Charterhouse herb liqueur, Charterhouse bitters, Meglič herb liqueur, Meglič bitters, walnut liqueur, Pohorje herb liqueur, Pohorje bitters, rose hip liqueur, common rue herb liqueur, Centaurium, beer liqueur, wild cherry fruit liqueur, organic plum liqueur, organic fruit liqueur
- FLOUR: organic buckwheat flour, organic spelt flour

- JUICES AND SYRUPS: organic apple juice, organic apple juice with 10% added blackcurrant, organic elderflower cordial syrup, organic elderflower syrup
- ORGANIC APPLE VINEGAR
- MUSTS, WINES AND SPARKLING WINES: organic pear must, organic apple must, organic elderflower wine, organic pear sparkling wine
- HERBS: hoary willowherb, peppermint, pot marigold, black elderflower, artichokes, lemon balm, home-made herb mixture
- TEAS: “Natura” tea, Charterhouse tea mixture, Charterhouse tea for women, Charterhouse relaxation tea, Charterhouse tea for the respiratory system
- ORGANIC SOUP VEGETABLES
- JAMS: organic mixed jam (black elderberry, pears and apples), organic mixed jam (plums and apples)
- SPREADS: buckwheat spread from organically produced ingredients, spelt spread from organically produced ingredients
- EXPERIENCES: Culinary adventure learning about natural and cultural heritage at the Meglič Organic Farm, Experience including learning about natural and cultural heritage at the Meglič Organic Farm, Educational workshops for elementary and high school students on herbs from the Žiče Charterhouse

## Arbajter Tourist Farm

- BLUEBERRY LIQUEUR
- DRIED MEAT PRODUCTS: venison prosciutto, venison salami, Pohorje bunka
- MEAT SPREADS: venison pâté, Pohorje minced lard
- POHORJE FANTASY (package: venison salami, venison pâté, deer prosciutto, Pohorje minced lard, blueberry liqueur)
- KIND REGARDS FROM THE HOUSE: cold entrée and home-made blueberry liqueur
- VENISON GOULASH WITH ŽGANCI, dressed with home-made croquettes
- VENISON MEDALLION WITH A BREAD DUMPLING AND CRANBERRIES
- LEAVENED POHORJE STRUDEL
- EXPERIENCES: Visit to the Arbajter Tourist Farm

## "Zarja" Association of Female Farmers in Slovenske Konjice and Zreče

- CRACKLING BREAD



Meat product package by the Arbajter Tourist Farm



Home-made pâté by the Forbar Homestead



Crackling bread made by the "Zarja" Association of Female Farmers



Organic potatoes by Jožica Gričnik

### Jožica Gričnik

- ORGANIC SALAD
- ORGANIC POTATOES

### Ana Gričnik

- CHOCOLATE PRALINES WITH A RASPBERRY FILLING
- JAMES: strawberry, raspberry
- FRUIT: strawberries, raspberries, cherries, blackberries, white and red currants, blueberries



*Chocolate pralines with a raspberry filling  
made by Ana Gričnik*



*Wicker basket made by the Kalšek–Podkrajšek  
Basketry and Distillery*

### Forbar Homestead

- MEAT SPREADS: home-made pâté, home-made crackling spread
- HOME-MADE PÂTÉ WITH PUMPKIN SEEDS, ONION JAM, BUCKWHEAT AND ONION BREAD AND PICKLED BEETROOT AND KOHLRABI
- HOME-MADE BEEF SOUP
- BEEF FROM THE BROTH, SAUTÉ POTATOES, DRESSED IN CRACKLINGS, BREAD HORSE RADISH AND WINE SAUCE
- COTTAGE CHEESE ROLLED DUMPLINGS IN A SOUP
- SWEET BUCKWHEAT ROLLED DUMPLINGS BY THE FORBAR HOMESTEAD WITH POPPED BUCKWHEAT AND CARAMEL SAUCE

### Kalšek–Podkrajšek Basketry and Distillery

- SPIRITS: blueberry liqueur, pear spirit (Poire Williams), pear spirit (Tepka-Pear Brandy), plum spirit from their orchard, 10–15-year-aged plum spirit in an acacia wood barrel, herbal brandy (“Travarica”), sour cherry liqueur, “Rabbit Blood” liqueur, home-made herb liqueur
- PLUM JAM (plums from their orchard)
- WICKER PRODUCTS: wicker bottle, large round basket, gift basket, rustic duffel bag, small basket, salt-shaker, tray, natural basket, natural duffel bag, natural garden basket, firewood basket
- EXPERIENCES: The Kalšek craft skills below the Žiče Mountain

## Zlati grič

- ROGLA NATURAL BLUEBERRY LIQUEUR
- RHINE RIESLING PREMIUM WINE
- WHITE SPARKLING WINE
- EXPERIENCES: Premium choice from Zlati Grič and Experience, Feel and Taste Zlati Grič



Home-made honey by  
Kamenik Apiculture

## Kamenik Apiculture

- CHESTNUT HONEY LIQUEUR
- HONEY WINE
- HONEY

Konjice sparkling wine

## Vahter distillery

- LIQUEURS: spruce liqueur, rose liqueur, herb liqueur, “Kuzjok” (home-made whisky)

## Žan Težak

- ŽAN SAN
- DARK BLACKSMITH BEER
- BUTTERY SPELT COOKIES WITH A SOUR CHERRY FILLING
- ANISEED CHIPS



“Kuzjok” liqueur by the  
Vahter distillery





Blacksmith beer  
by Žan Težak

"Frešer" natural  
pear juice



### Frešer

- 100% NATURAL JUICES: "Frešjabka" apple juice, pear juice, natural grape juice

### Smogavc inn and accommodation

- IN-HOUSE ENTRÉE
- MUSHROOM SOUP Á LA SMOGAVC
- FILLET OF VENISON WITH PORCINI IN BALSAMIC SAUCE WITH CRANBERRIES AND BUCKWHEAT ROLLED DUMPLINGS
- BLUEBERRY STRUDEL
- EXPERIENCES: Actively experience the paths of Pohorje heritage and cuisine

### Unitur

- REFRESHING CHICKEN PÂTÉ WITH PORCINI, SPRUCE HONEY AND APPLE
- POHORJE BUNKA WITH "JURKA" (an old grape variety), CRANBERRY GEL AND WALNUT CHEESE
- MUSHROOM SOUP WITH BUCKWHEAT CRACKLINGS AND SOUR CREAM FOAM
- PULLED PORK IN BLUE FRANCONIAN SAUCE, CARROT PURÉE, GREEN POLENTA
- LOIN OF VENISON IN PRUNE SAUCE WITH COTTAGE CHEESE ROLLED DUMPLINGS AND A BAKED PEAR WITH CRANBERRIES
- POHORJE POT
- COTTAGE CHEESE ROLLED DUMPLINGS COOKED AU GRATIN
- BLUEBERRY STRUDEL
- YOUNG NETTLE CREAM SOUP
- LOIN OF VENISON WITH THYME, COTTAGE CHEESE GNOCCHI WITH WILD GARLIC OR NETTLE AND YOUNG CARROTS
- COTTAGE CHEESE MOUSSE, CARROT CRUMBLE, MARINATED STRAWBERRIES WITH LEMON BALM, CHOCOLATE CURLS
- EXPERIENCES: Experience the Pohorje forest with all your senses and Pohorje Pot Feast on Rogla

### Endi Inn and Pizzeria

- GRANDMA'S REINVIGORATING SOUP WITH EGG ROLLED DUMPLINGS
- SPRUCE LIQUEUR (made from spruce tips)
- POHORJE CAKE

### Beekeeping Aleksander Žvikart

- EXPERIENCES: From the bee to honey

### Mateja Božič and Vesna Božič Črnjač

- UNIQUE HAND-PAINTED JEWELLERY (medallions)

### Iris Kovač - Unique Rainbow Jewellery

- UNIQUE JEWELLERY

### Andrej Koprivnik

- UNIQUE WOODEN PENDANT (jewellery)
- UNIQUE WOODEN COMB
- UNIQUE SMALL "POHORJE BUNKA" BOWL
- HONEY SPOON
- UNIQUE LEAF-SHAPED TRAY
- SHOE HORN
- UNIQUE WOODEN TRAY
- UNIQUE POHORJE HEART
- UNIQUE WOODEN SPOON

### Jože Onič

- SPINNING TOPS: regular, pull and rotating
- ACUPRESSURE ROLLERS: for your legs or hands, or a set
- SALT CELLAR, PEPPER SHAKER (also on a stand)
- CANDLESTICKS: standing and for tea light candles
- WHISTLES: with a snail shell, with a walnut shell, whistles for her and for him, the "Bird House" whistle (angular, round, natural)
- MINIATURE LADLE
- HONEY SPOON
- HONEY-SERVING SET
- TRIVET STAND FOR HOT CONTAINERS
- "TRIANGLE" MENTAL GAME
- PIGGY FOR LUCK
- "BIRD" USED FOR TOOTHPICKS

*Hand-painted medallions by Mateja Božič and Vesna Božič Črnjač*

*Wooden comb  
by Andrej Koprivnik*





*Wooden train by Gregor Iršič*



*Hand-made Pohorje fairy  
godmother by Mojca Potnik Šonc*

### Tanja Kokot

- KNOTTED JEWELLERY, LACE BOOKMARK
- KNOTTED CLOVER-SHAPED LACE

### Mojca Potnik Šonc

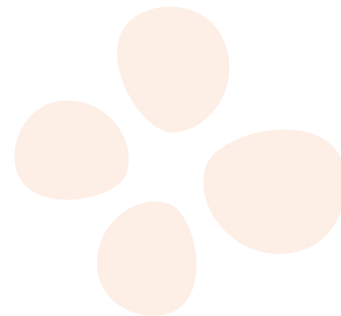
- POHORJE FAIRY GODMOTHER
- FELT POHORJE HEART
- BELOW-BUTTOCKS GAME POUCH
- FELT SCARF
- FELT ROGLA PURSE

### Art & Leather

- LEATHER HOUSE SLIPPERS FOR MEN AND WOMEN

### Gregor Iršič

- WOODEN TRAIN
- SPINNING TOP
- WHISTLE
- SWAROVSKI PEN (PEAR WOOD)
- PEN (PLUM WOOD)
- FOUNTAIN PEN
- MUSHROOM KNIFE



## EKO Turistična kmetija Urška (Urška ECO Tourist Farm)

- FOREST JAM
- POHORJE BUNKA
- SOUR CREAM (“OGNJIŠČNA”) POTICA
- WOODEN PLANKS
- FELT SLIPPERS
- FELT TOYS
- URŠKA’S BOARD
- FLOWER SOUP
- HOME-MADE SAUSAGE WITH PORCINI ON A BED OF SPELT POLENTA
- LAMB IN A SAUCE, STUFFED POTATOES, SEASONAL SALAD
- BUCKWHEAT SLICES WITH WINE CHATEAU
- EXPERIENCES: Holidays at Urška’s for the entire family and One Holiday = Experience two culinary regions

## Peter Skaza

- POHORJE HONEY COMB (floral honey)
- CHESTNUT HONEY

*Cheese from the  
Lamperček-Obrul Farm*



## Kejžar distillery

- HOME-MADE SPIRITS: blueberry liqueur, Poire Williams, Poire Williams with a pear, honey spirit

## Hotel reAktiv

- HONEY PANNA COTTA ON BUCKWHEAT CRUMBLE

## Grič Inn

- PORK – ONIONS – RHUBARB
- TROUT – ASPARAGUS – HAZELNUTS
- BUCKWHEAT – BLACK CHOKEBERRY – SOURED MILK

## “Mountain River” (Gorska reka) Restaurant

- MEAT ROLL FROM THE HILLS
- MOUNTAIN RIVER RUSTIC CAKE

## “Pohorje turizem” (Pohorje Tourism) Tourist Agency

- EXPERIENCES: Explore the Rogla–Pohorje Tourist Destination, Feel the Rogla–Pohorje Tourist Destination, and Enjoy the Rogla–Pohorje Tourist Destination

## Slovenske Konjice General Library, Slovenske Konjice Tourist Information Centre

- EXPERIENCES: The Silent Story of the Žiže Charterhouse

# Traditional events held in the Rogla–Pohorje Tourist Destination

*In April:*

## Traditional St. George's Day Feast and St. George's Day Festival of Cuisine and Crafts

📍 SLOVENSKE KONJICE  
TOWN CENTRE

A traditional spring event with music, singing and dancing by street performers brings to life the story of the Knight George who, on a white horse, saved the city from the monstrous dragon from the Konjice Mountain. The event is complemented by the St. George's Festival of Cuisine and Crafts featuring providers from the Rogla-Pohorje Tourist Destination and the "Tastes of Rogla".

*In May:*

## Municipal Holiday of the Municipality of Oplotnica

📍 CASTLE COURTYARD  
IN OPLOTNICA

This multi-day entertainment event is dedicated to celebrating the municipal holiday associated with the events of 22 May 1944. The programme includes a Festive Academy commemorating the municipal holiday, the "Pod Pohorjem" (Below Pohorje) folk music festival and an interesting culinary event entitled "The Feast of Castle Wines and Cuisine".



St. George's Feast  
in Slovenske Konjice



Municipal Holiday of  
the Municipality of Oplotnica

*In June:*



## Clatter in Old Zreče

📍 OLD ZREČE

“Clatter” (Ropotanje) is a traditional three-day music event held below a large tent in Old Zreče. Every year, a rock concert, folk music ensembles, marching bands “clatter” in Zreče for 3 days. The event also includes entertainment for children, food and drinks and a ride with the tourist train.

*In July:*



## Pohorje Pot Feast

📍 ROGLA

Traditional competition in preparing the only real Pohorje pot in outdoor pots. In addition to the tasty Pohorje pot, visitors get to enjoy a market featuring Pohorje delicacies and handicraft displays.

*In August:*



## “Holcerija”

📍 VITANJE

“Holcerija” is a tourist event featuring musical guests and numerous exhibitions and other activities: an old kitchen, agricultural machinery, arrival of flag bearers, the Vitanje marching band, old rural customs, forestry skills, a folk music ensemble festival and workshops for children.

*In September:*



## The Beef Soup Feast and Autumn Tourist Games

📍 TERME ZREČE

A culinary experience in which teams compete against each other in the cooking of home-made beef soup. Cooking is followed by a tasting session and a Sunday lunch with a contemporary twist and traditional tourist games.



## The Vitanje Market Kitchen

📍 NOORDUNG CENTRE, VITANJE

A presentation of diverse local catering establishments, produce, food and craft products accompanied by an entertaining cultural programme and “space” activities in the Noordung Centre.

*In November:*



## St. Martin's Day Feast

📍 PLATFORM IN FRONT OF THE ZLATI GRIČ WINE CELLAR IN SLOVENSKE KONJICE

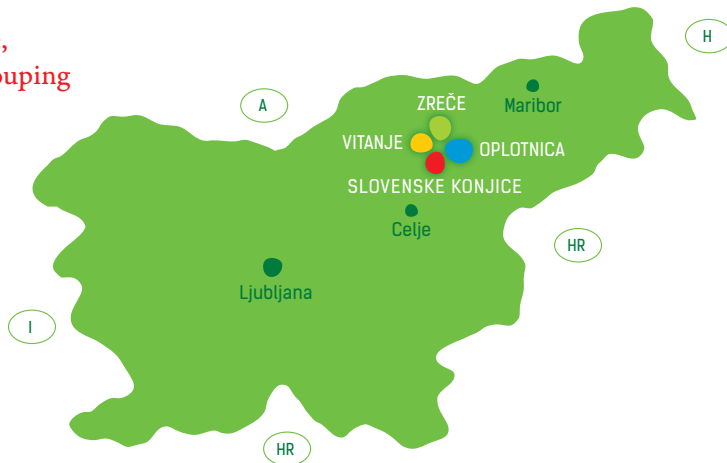
This feast celebrates the arrival of young wine in tasting glasses and forms part of a popular outdoor event in Slovenske Konjice which features an ethnologically focused cultural programme including the blessing of young wine and stands selling food and wine.



## The LTO Rogla–Zreče, Economic Interest Grouping

Cesta na Roglo 11j  
SI-3214 Zreče, Slovenia  
+386 (0) 3 759 04 70  
info@rogla-zrece.si  
[www.destinacija-rogla.si](http://www.destinacija-rogla.si)

*This is a complimentary copy.*



Evropski kmetijski sklad za razvoj podeželja: Evropa investira v podeželje



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