

AUTHENTIC ISTRIA WITH ISTRIAN TRUFFLE PARTY

Unique Event, full of tradition and Istrian cuisine and exclusive in truffles



Experience authentic Slovenian Istria

Taste culinary mistery of Istria and Slovenian Medditerranian with the emphasize on truffles!



Program:

Departure from hotel at 3pm and drive to olive plantation above the sea. With the local olive oil producer we will walk through the olive trees and learn some basics of olive oil production and maintenance of olive trees. Of course, it would be a shame not to taste those great olive oils, as well!

Then follows transfer to magical Istrian village of Abitanti - most of the village buildings are very interesting from the architectural point of view and are a protected cultural heritage site. There, we will be welcomed by the president of Association of truffle hunters, Mr Vinko. He will introduce us with truffle hunting and later he will also demonstrate us how he hunts truffles with his dog.

And for the best part of the evening: Culinary feast with Istrian specialties!

Fish and vegetables specialties:

- marinated sardons
- fish pate
- olive pate
- rucola pate
- squid salad
- desert- apple strudle with orange olive oil







Truffle specialties:

- canapés with white and black truffle pate
- cheese with truffles
- dry salami with truffles
- honey with truffles
- warm dish: home-made Istrian pasta »Fuži« with truffles

All accompanied by 4 different kind of Istrian wines. Also tasting of home made Istrian schnapps and liquors will be possible. Around 9 pm drive back to hotel.

Approximate program schedule:

- 15.00 Departure from the hotel bus drive to olive plantation
- 15.45 Arrival to olive plantation
 Olive plantation tour short introduction of olive oils and tasting of oils
- 17.00 Departure to Abitanti village
- 17.45 Arrival to Abitanti and welcome from the president of Association of truffle hunters Introduction and demonstration of truffle hunting with dogs Introduction of truffle products

19.00 Culinary event with Istrian specialties

Fish and vegetables specialties:

- marinated sardons
- fish pate
- olive pate
- rucola pate
- squid salad
- desert- apple strudle with orange olive oil

Truffle specialties:

- canape with white and black truffle pate
- cheese with truffles
- dry salami with truffles
- honey with truffles
- warm dish: home meade istrian pasta »Fuži« with truffles

Wines: 4 kinds of Istrian wines

Tasting of home made Istrian schnapps and liquours (supplemment)

21.00 Departure back to the hotel















