

RIČET - TRADITIONAL SLOVENIAN BARLEY THICK SOUP

Is one of many thick soups, stews or hot pots in Slovenian cuisine that used to be often on our menus. It is actually very healthy and nutritious dish that can be made as a completely vegetarian dish or with a nice peace of smoked pork or "Kranjska klobasa - Carniolian sausage" adds to flavour and of course, calories.



Traditional Barley thick soup, stew with Carniolian sausage.

Like many similar dishes, it has a few "basic or must have" ingredients. Those are barley, beans and potatoes. Besides these, any kind of vegetables you can find in you fridge carrots, parsley celery etc.

The Carniolian Sausage – Kranjska klobasa

The Carniolian Sausage is one of the most famous Slovenian traditional dishes. Its origins dates back at 19th century at Gorenjska (Upper Carniola); but nowadays Carniolian Sausage is known and appreciated not only in Slovenia but worldwide.

To prepare the Carniolian Sausage only top quality pork meat can be used. Filling consist of 75-80 % of pork meat and 20 -25% of hard bacon and spices (garlic, salt, pepper). Filling is stuffed in the thin pork entrails casing diameter of 32 to 36 millimetres. Proper length of the Carniolian Sausage is between 12 to 16 centimetres.



A rustic feast - Kmečka pojedina

A rustic feast consists of fried sausage – pečenica, sauerkraut and matevž – puréed beans with cracklings .

Matevž - is our national dish. The dish is typical of central Slovenia, especially of the Kočevsko region. It is made of beans and potatoes, mashed together.

