

ETNO ART CHEF

is a playground and a space to create new flavors that produces: joy, laughter and fun.

ETNO ART CHEF
innovative and creative
way of socializing

and entertainment.

CULINARY WORKSHOPS AND COOKING SCHOOLS

Travel to new culinary adventures...

We discovered a particle that we can use to travel through time and space! With the scents of spices, we will take you to a new adventure to the unknown regions and countries, through different time periods and cultures. From the taste that will remind you of the special moments of the joys of life, to the taste that will create some new unforgettable moments of good times with people and entertainment.

Culinary Workshops ETNO ART CHEF

Workshops are held in groups, pairs or individually. The price of the workshop includes: all necessary supplies, equipment and supplies As well as printed materials with recipes. Under the supervision of professional chefs or sommeliers, participants prepare a complete menu (menu of at least 3 dishes with desert).

Cooking workshops are planned as a half-day, one-day or multi-day, with the number of participants 2-15 people, allowing each student to actively participate in the entire process of preparing and serving meals.



THEMATIC culinary workshops

• From the pots of Madimurje Grandmothers

Special attention is directed to the preparation of dishes from traditional Medimurje cuisine, according to the recipes of our grandmothers; medimurska gibanica - layered cake, cake with cheese, trepa, patches of cabbage, scraps of cheese, nuts or poppy seeds, kalapajsani kalamper, tenfanje. An important aspect of traditional culinary workshops is creative expression and educational activities in the field of ethnic heritage of the culture of life and work "of our ancestors" and a positive attitude towards healthy eating.



- From the Zrinski family Cookbook (history on the plate)
- Medieval delicacies
- O Learning about myself and the world around me trough cooking: Mexican, Japanese, Indian, Russian, Italian, Spanish, French cuisine
- O Health, beauty and nutrition: Nutrition in accordance with the rhythm of nature. If you need an advice on diet, lifestyle changes or dietary habits request an advice from our Nutritionist or Health Coaches.
- Sport and Nutrition
- © Educational workshops for cooking moms, students, children's culinary workshops ...

- Traditional Croatian dishes trough different parts of Croatia:
 - Culinary tradition of Medimurje
 - Culinary tradition of Zagorje and Central Croatia
 - Culinary tradition of Slavonia, Baranja and Srijem
 - Culinary tradition of Lika
 - Culinary tradition of Istria
 - Culinary tradition of Dalmatia
 - Culinary tradition of minorities living in Croatia
 - Holiday Croatian culinary heritage

Culinary teambuilding

Teambuilding allows everyone, from beginners to skilled chefs an equal participation in the preparation and serving of meals as well as in the occasional table decoration. Using the kitchen as a place of socializing, learning and acquiring new skills, team building participants will meet friends, colleagues and themselves in everyday but a completely new challenge.

Culinary team building will help individuals and groups to identify strengths and weaknesses and strengthen unity among colleagues and discover new strategies to improve productivity and efficiency.



Join our tastings and presentations of food and wine with excellent guidance of famous Croatian Chef's and sommeliers, nutritionists and many lovers of cooking and culinary arts.

Be with us on wine and beer classes, which will introduce you to the interesting world of recognition and wine and beer tastings.







THEMATIC EXCURSIONS

The programs that are running in nature: Along the Mura and Drava River in the Regional Nature Park and Biosphere Reserve Natura 2000, the meadows and groves or on your selected location. "Countryside lunch in the meadow", "Harvest Lunch", "Sausages lunch", "Martinjski lunch", "Međimurski wedding lunch".

Start up, put on the apron, roll up your sleeves and cook your favorite dishes in good company.



Etno Art Chef – space can serve as an interpretative cuisine that can be rented for the purpose of recording and presentation of food products, food and kitchen equipment for web-portals, magazines, newspapers and television shows.









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