

ACTIVITIES

ILIRIJA TRAVEL DMC

Enjoy the best wines, olive oil and harvested goods from these areas with a guided tour of the beautiful historic estate Raznjevića Dvori A.D. 1307., representing an authentic Ravni Kotari experience.

1. 2000-YEAR-OLD HISTORY OF WINE & OLIVE OIL

Tour Category: VIP Access, Local Insight, Enology, Learning

Available From: Biograd / Zadar, Croatia

Duration: Half Day

Key Features:

- Experience the authentic Dalmatian heritage estate, it's architecture and beautiful gardens
- Taste the regional wines, olive oil and the food of this land
- Learn about history and tradition of Ravni Kotari



**RAŽNJEVIĆA
DVORI**
A.D. 1307



Wine workshop:

One of our experienced sommeliers and wine consultants will conduct a wine tasting of wines from our range. You will taste quality wines from boutique winemakers around the region Zadar and more. Wines range from sweet to dry, and comprise approximately half reds and half whites.

Tasting lasts for approximately **90 minutes**. If you enjoyed our wines or olive oil you will have the opportunity to buy our products at the end of the tasting.

Please note that wine tasting is intended for people over 18 years old. Children can participate along with food tasting and a non-alcoholic drink of their choice.

Tastes paring: Different perspective of food and wine pairing and tasing of Croatia's Zadar Region best Wines and olive oil.

Min. Participation: 6 pax

Max. Participation: 48 pax Activity

Level: Easy

Price: 50,00 EUR per person

Children up to 12 years old – GRATIS

Children – 12-18 years old -50%



ADDITIONAL INFORMATION

Includes:

Minibus/bus transfer
Guided estate tour
Sommelier Workshop
Wine & olive oil tasting
Dalmatian snack

Snack:

Tomato bruschetta
Tuna pâté
Chickpea pâté
Pea pâté
Prosciutto sticks
Cod dumplings
Zucchini and cheese strudel
Sheep cheese
Cherry tomatoes
Almonds
Dried figs
Toast bread
Parmesan chips



Wine Tasting:

6 different top-class types of
Croatian wines.

Types of wine:

- Cuvée Ražnjević - Maraština - Debit
- Maraština Figurica (organic)
- Rosé MasVin (organic)
- Cuvée Ražnjević - Plavina/Merlot/Syrah
- Tribidrag – Crljenak
- MasVin - Primitivo Zinfandel
- Muškat žuti MasVin- dessert wine (organic)



2. RAVNI KOTARI CULINARY CLASS

Ravni Kotari Culinary Class:

Learn the secrets of traditional Dalmatian cuisine and spend unforgettable moments cooking indigenous meals in the unique environment of a Dalmatian tavern in the idyllic Ravni Kotari.

Put on your apron and tackle this tasty task and prepare a tasty lunch that will contain a selection of baked meals as well as baked bread. A domestic wine from the Ravni Kotari region will go well with your culinary masterpiece. Take a stroll on the estate, the vineyard, the olive plantation, have a seat under the thousand-year-old mulberry, take photos, and take home a piece of pristine Dalmatia.

The price includes: a tour guide through the estate and its history, a traditional preparation of the meal by our chef with the local ingredients, food and drink in an ethnic tavern.

Tour Category: VIP Access, Local Insight, Culinary, Learning

Available From: Biograd / Zadar, Croatia

Duration: Half Day

Key Features:

- Experience the authentic Dalmatian heritage estate, its architecture and beautiful gardens
- Taste the regional wines, olive oil and the food of this land
- Learn about history and tradition of Ravni Kotari



MENU 1

- Vegetable starters
- Baked lamb and veal with potato prepared under the bell
- Rožata (caramel egg flan)
- Domestic white and red wine, water

Cooking Class Description:

In this class, we'll show you how to create a fabulous dinner using the freshest, most flavorful ingredients sourced from this land. Learn the secrets of baking under the bell, called peka. Roasting under the bell is a traditional way of preparing food in Ravni Kotari region.



- Group work in teams of up to 4 people, with shared workstations and equipment
- The number of workshop participants is limited to 21
- You will spend most of the time standing, cooking and actively working
- Comfortable, closed-toe shoes are recommended, and long hair should be tied back

This way of preparing food goes way back into the past traditions of this area. It is connected to the notion of a fireplace as the heart of every traditional household, where families get together, where meals are prepared, where everything happens. Food prepared this way has a really special „fire“ flavor and cannot be compared to anything else. Concentrating flavors and aromas under its top, the peka produces exquisitely savoury dishes. It is partially roasted, partially cooked. Using vegetables from its own garden as well as herbs and spices makes it even more delectable. We'll end by an unforgettable dessert rožata —a classic finish to an undeniably delicious meal. Rožata, is a traditional medieval dessert that is widespread around the Mediterranean and comes from the city of Dubrovnik in Croatia. Its main ingredients are large quantities of eggs, sugar and milk. It is slowly baked in a bain-marie and topped with caramel sauce before being served.

Menu 1 Price: 90,00 EUR (net for Ilirija)

MENU 2

Welcome snack:

- Dalmatian prosciutto cut by hand, homemade bread, olives and domestic olive oil
- Prsnac cheese galette– traditional sweet or salty cheese pie prepared under the bell
- Domestic white and red wine, water



Cooking Class Description:

In this class, we'll show you how to create a fabulous traditional meal which can be a snack and a dessert. Learn the secrets of traditional „no electricity“ baking under the bell. Cheese Galette is an ancient way of preparing rustic cheese pie. This recipe is an award winning one and comes from Croatian region of Dalmatia. The filling for the galette is made with cottage cheese, eggs and cream. It is enveloped by pastry resembling pie crust. Cheese Galette can be either savory or sweet. We will make both kinds so you can enjoy it as a snack and the dessert!

What To Expect: hands-on environment led by our professional chef instructors

- You will work with other participants in groups of 4, sharing workstations and equipment
- Hands-on classes are limited to 48 participants
- You will be standing and working for most of the class
- Please wear comfortable, closed-toe shoes and have long hair tied back

Note:

Our recipes are developed using common cooking and baking ingredients that may or may not be specified in the menu titles, including various fruits and vegetables, nuts, meats, spices, wheat flours, etc. If you have a food allergy, please inform us before attending the class. Adjustments to recipes cannot be made during class.

Please note that all participants must be aged 18 or over.

Children can participate along with food tasting and a non-alcoholic drink of their choice.

Children up to do 12 years old – GRATIS

Children - 12 -18 years old -50%

Menu 2 Price: 50,00 EUR (net for Ilirija)

ADDITIONAL INFORMATION

Min. Participation: 6 pax
Activity Level: Easy

Includes:

- Minibus transfer
- Guided estate tour
- Cooking class
- Wine and water
- Welcome snack



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