

GASTRONOMY GUIDEBOOK & TOURIST ITINERARY

Veneto

GASTRONOMSKI VODIČ

& TURISTIČKI ITINERAR



Archivio IAT Caorle

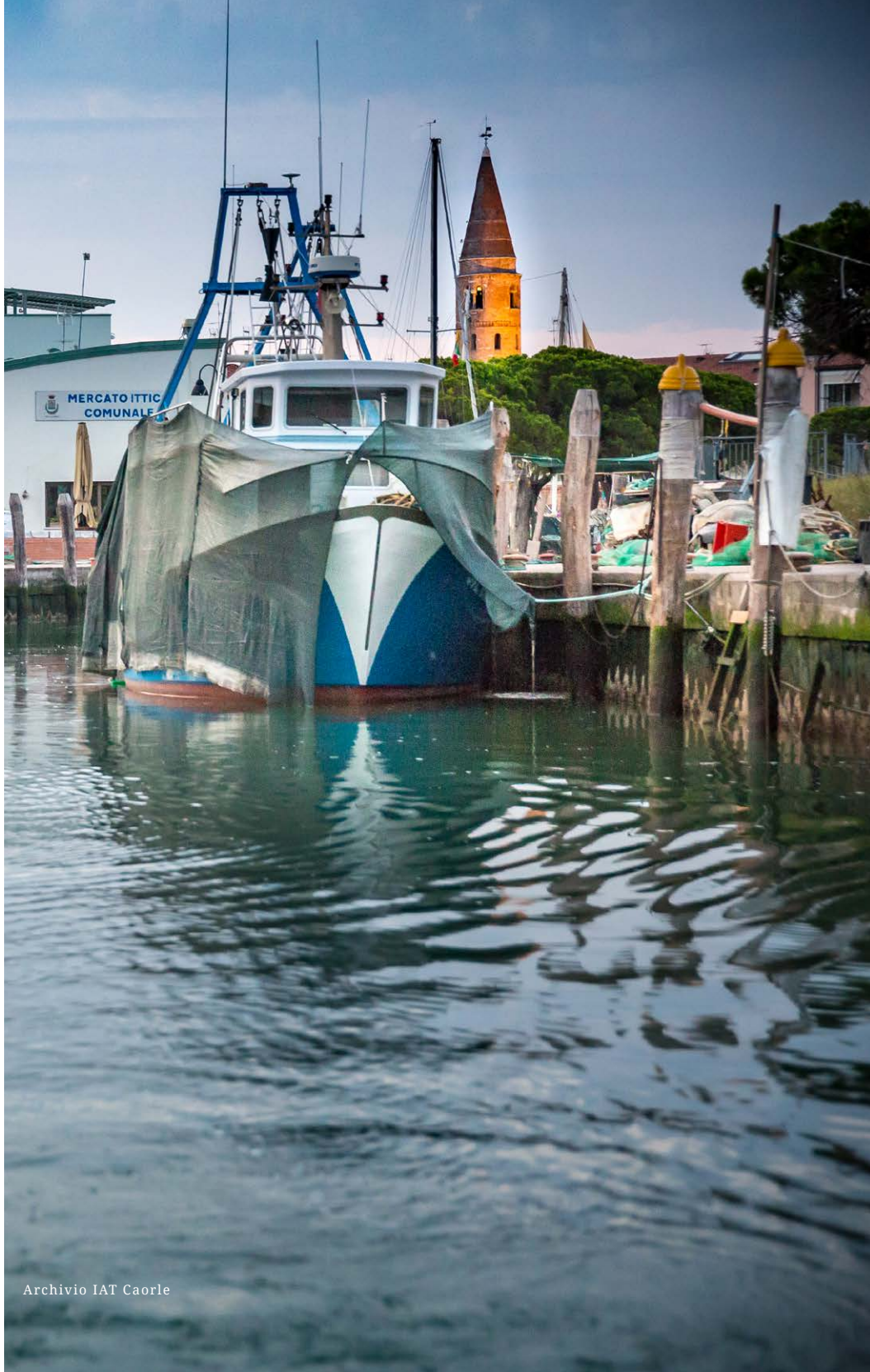
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 **Interreg**
Italy - Croatia
KeyQ+
European Regional Development Fund



dobrodošli u regiju Veneto

WELCOME TO VENETO



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KARTA CIJELOG PODRUČJA S OZNAČENIM REGIJAMA
REGION OUTLINE MAP



Projekt KeyQ+

Kultura i turizam kao ključevi kvalitete za prekogranični razvoj Italije i Hrvatske projekt je koji se provodio u sklopu programa INTERREG Italija - Hrvatska

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O VODIČU

Regija Veneto osma je najveća talijanska regija koja broji oko 4,8 milijuna stanovnika, a glavni grad ove regije je čarobna Venecija. Veneto se nalazi na sjevero-istoku Italije i graniči s regijom Friuli-Venezia Giulia na istoku, na jugu s regijom Emilia-Romagna, na zapadu s Lombardijom, a na sjeveru s regijom Trentino-Južni Tiro. Na samom sjeveru Veneto graniči s Austrijom.

Slovi za jednu od najbogatijih talijanskih regija zbog jake industrije, poljoprivrede, ali i turizma. Naime, Veneto je najposjećenija regija u ovoj državi sa čak 60 milijuna turista godišnje. Naravno, najznačajnija destinacija je sama Venecija. Ovdje se govori uz talijanski jezik i venetski koji je specifičan za ovo područje.

Veneto se dijeli na nekoliko područja – sjeverno alpsku zonu, brdsku zonu, donju ravničarsku zonu te obalni pojas. Zbog toga ga krase dramatičan krajolik koji se proteže od visokih snježnih Dolomita do kristalno plavog Jadranskog mora. Iz visokih planina prelazi u brdovito i brežuljkasto područje te na kraju u ravnicu koja je ispre-sijecana brojnim rijekama i kanalima, a obilježava ju široka delta rijeke Po. Venecijanska obala je pak posebna zbog svojih brojnih šarmantnih i pitoreskni laguna, a na jednoj od njih se uzdiže jedinstveni grad jedinstven u svijetu, Venecija, koju svake godine posjećuje tisuće talijanskih i stranih turista.

Međutim, Veneto ima i brojne druge turističke atrakcije i destinacije koje su iznimno posjećene – od prirodnih rezervata, zaštićenih područja, do malih gradića kratkih zaštićenih kulturnih spomenika. Dolomite primjerice krase ružičasta boja zalaska sunca, dok ravnice istočne Venecije krase rijeke, lagune i vinogradi te mali ocharavajući gradići, bogati poviješću i kulturom, poput Portogruara i Concordie Sagittarie. Na obali su pak duge pješčane plaže koje se protežu na čak 100 kilometara, a izmjenjuju se s povijesnim primorskim odmaralištima kao što su Jesolo, Bibione, Cavallino i Caorle.

Kroz ovo zanimljivu regiju teče nekoliko rijeka, a to su Pad (Po), Adige, Brenta, Bacchiglione, Livenza, Piave i Timent. Isto tako, pod ovu regiju spada i istočna obala najvećeg talijanskog jezera – jezera Garda. U ovom vodiču usmjerit ćemo se na specifičnu pod-regiju Veneta, Istočnu Veneciju koju svakako vrijedi posjetiti i proučiti.

Veneto is the eighth largest region in Italy with a population of 4.8 million. The regional capital is the mesmerising Venice. It is located in north-east Italy and borders the regions Friuli-Venezia Giulia in the east, Emilia-Romagna in the south, Lombardy in the west and Trentino-Alto Adige in the north. Veneto also shares a border with Austria in the extreme north.

It has the reputation of being one of the wealthiest regions in Italy due to its well-developed industry, agriculture and tourism. Veneto is the most visited region in the country, with 60 million tourists coming here each year. Of course, the top destination is Venice. In addition to Italian, Veneto dialect is also commonly spoken in this particular region.

Veneto is divided into several areas – the north Alpine zone, mountain zone, lower plain zone and the coastline. They shape its dramatic landscape, which stretches from the high snow-covered Dolomites to the crystal-blue Adriatic Sea. The tall mountains give way to hilly areas before ultimately unfolding into a plain intersected with myriad rivers and canals, with the Po River delta as the centrepiece. The Venetian coast is unique for its numerous charming picturesque lagoons. Rising from one of these is Venice, a city unlike any other in the world that draws thousands of tourists from Italy and abroad every year.

However, Veneto also offers a number of other frequently visited tourist attractions and destinations, ranging from nature reserves and protected areas to small towns brimming with protected cultural monuments. For example, the Dolomites boast a pink sunset, while the plains of Eastern Venice are adorned with rivers, lagoons and vineyards, dotted with small enchanting towns, rich in history and culture such as Portogruaro and Concordia Sagittaria. The long sandy beaches on the bank extend no less than 100 km and are interspersed with historical sea resorts, such as Jesolo, Bibione, Cavallino and Caorle.

Several rivers flow through this captivating region, such as the Po, Adige, Brenta, Bacchiglione, Livenza, Piave and Tagliamento. This region also includes the east bank of Lake Garda, the largest lake in Italy. For the purposes of this guide, in next pages we'll focus on a specific sub-area of the Veneto region, the Eastern Venice, that worth to be better known and experienced.



Regija Veneto kao i sve talijanske regije ima bogatu prošlost budući da je ovo područje bilo naseljavano još u prapovijesti, pa ovdje možete zateći tragove života i stvaranja gotovo svih značajnih naroda koji su ovdje živjeli kroz stoljeća – od Rimljana, do Langobarda, Bizantinaca i Mečana.

Kada se vratimo u povijest, znamo da se dugo vremena ulagalo u plovidbene riječne putove, posebno u doba vladavine Venecije, ali krajolik je tog područja skroz promijenio svoj izgled u razdoblju ujedinjenja Italije. U to je doba nastalo sve ono što se i danas može vidjeti kada putujete ovim krajem kojega krasi mnogobrojne rijeke i zelena polja. To znači da se zemljište upravo tada kultiviralo kako bi se privelo svrsi, odnosno stvorilo podobnim za proizvodnju hrane. Bilo je to revolucionarni period

povijesti Veneta, ne samo zbog bitaka oko ujedinjenja Italije, nego i zbog borbe protiv siromaštva. Upravo ta borba rezultirala time da je čitavo ovo područje od močvarnih polja pretvoreno u produktivan i plodan teritorij.

U to vrijeme dolazi do snažnog ekstenzivnog uzgoja kukuruza, ali i riže s čijim se uzgojem počelo još u doba Venecijanske republike, odnosno Sere-nissime. Jača i sama proizvodnja vina jer se počinje priznavati i prihvaćati njegova kvaliteta, a svoju ekonomsku važnost dokazuju tipične sorte grožđa kao što su Tai, Raboso, Refoško, Rizling i Verduzzo. Istodobno se prelazi na novu tehnologiju proizvodnje vina koja je značila procvat ovdašnjih vinarija. Vinarstvo i vinogradarstvo postaju snažna poluga u razvoju poljoprivrede Veneta.

Regija Veneto

A kako je nakon ujedinjenja (1860.-1945.) došlo do preobrazbe kulture, industrije i krajolika ovog dijela Italije, vidljivo je na svakom koraku. Pravi primjer te evolucije je nacionalna izložba vina Mostra Nazionale Vini di Pramaggiore, koja predstavlja najstarije i najznačajnije enološko nadmetanje u Italiji.

Kukuruzna polja, posebno ona gdje se uzgaja autohtona sorta kukuruza Biancoperla, rižina polja koja proizvode visokokvalitetnu rižu te Etnografski muzej posvećen uzgoju žitarica i njihovom mljevenju u vodenoj mlinici Belfiore u Pramaggioreu, pripovijedaju priču o povezanosti poljoprivrede i prerade tipičnih proizvoda Veneta.

Muzej posvećen melioraciji Veneta – Museo della Bonifica u mjestu San Donà di Piave opisuje močvarne ekosustave u Basso Piaveu prije melioracije te odnos između čovjeka i okoliša. S druge strane, muzej pejzaža – Museo del Paesaggio u općini Torre di Mosto pokazuje evoluciju Veneta kroz djela umjetnika iz 20. stoljeća koji su inspirirani reinterpretacijom krajolika regije.

Istočna Venecija je dio Veneta gdje su jako razvijeni i ratarstvo i stočarstvo. Ovdje se smjestilo jako puno farmi goveda koje služe i za proizvodnju mesa, ali i mlijeka poput primjerice autohtone pasmine Rendena. No, ne zaboravimo da je u Venetu snažno razvijeno i ribarstvo. Jadransko more nudi bogatstvo ribe poput inćuna, sardela i drugih vrsta ribe, ali i mekušaca te školjki vrhunske kvalitete. Sav se ulov može naći na tipičnim malim ribljim tržnicama, poput one u mjestu Caorle gdje se još uvijek njeguje stara tradicija kupnje ribe kroz tradicionalni ritual aukcije šaptanja cijene ribe „na uho“.

Ne propustite posjetiti Casoni di Caorle. Skromne su to kućice i spremišta koja su služila ribarima s područja Basso Piave. Nastavite dalje prema Mediteranskom vrtu istočne Venecije u mjestu Bibione koji prikazuje i čuva biološku raznolikost obalnih staništa, a nedaleko je i imponantni svjetionik Punta Tagliamento.

Veneto

The region of Veneto, like all the other Italian regions, boasts a storied history since this area was inhabited as early as prehistory, which means that you can find traces of life and of the formation of different societies and cultures that have inhabited the area throughout the centuries – from Romans to Longobards, Byzantines and Venetians.

Going back into history, we know that for a long time, investments have been made in river waterways, especially during Venetian rule. The landscape – as we can see it today – was especially moulded during the period of Italy's unification into a single Kingdom. At that time, important operations were made to reclaim the land for cultivation and to provide food to the cities and farmers. This was a revolutionary period in the history of Eastern Veneto, not least because of the battles for the unification of Italy but also because of the struggle against poverty, which brought about the transformation of the area from wetland fields into a high-yielding and fertile territory.

It was a period of immense and extensive cultivation of corn, as well as rice, which had been grown as early

as the era of the Republic of Venice, which was also known as *La Serenissima*. There was also a boost in winemaking due to the acknowledgement of the quality of wine, while typical grape varieties, such as *Tai*, *Raboso*, *Refosco*, *Riesling* and *Verduzzo* proved their economic merit. At the same time, new wine-making technologies were being applied, which led to the flourishing of local wineries. Winemaking and wine-growing had become a lever of agricultural development in Veneto.

The post-unification period (1860–1945) saw the transformation of culture, industry and landscape in this part of Italy, which is visible at every turn. The most recognisable outcome of this evolution is the *Mostra Nazionale Vini di Pramaggiore* national wine exhibition, which holds the distinction of being the oldest and most prestigious enological competition in Italy.

Cornfields, especially those used for cultivating the indigenous corn variety *Biancoperla*, rice fields that yield high-quality rice and the Ethnographic Museum dedicated to cereal growing and milling at the *Belfiore* watermill in *Pramaggiore* tell the story of the connection between agriculture and the processing of characteristic products from Veneto.

The *Museo della Bonifica*, a museum dedicated to the land improvement of Veneto, in *San Donà di Piave* describes the wetland ecosystems preceding melioration and the relationship between humans and the environment. Then there is the *Museo del Paesaggio* landscape museum in the township of *Torre di Mos-*

to, which showcases the evolution of Veneto through artworks by 20th-century artists that are inspired by the reinterpretation of the regional landscape. The late XIX century was also a period of enhancement of the ancient cultural roots of the territory. On 1873 Roman remains were discovered throughout the area of *Concordia Sagittaria*. Artefacts from those archeological excavations are displayed in the *Museo Nazionale Concordiese* in *Portogruaro* opened in 1888.

East Venice is a part of Veneto with a highly-developed farming and animal husbandry industry. It has a large number of livestock farms where cattle, such as the indigenous *Rendena* breed, are kept for meat and milk production. It should also be noted that the fishing industry thrives in Veneto. The Adriatic Sea provides an abundance of fish, such as anchovies, sardines and other types, as well as first-rate shellfish. You can find the entire yield in the typical small fishmarkets, like the one in the town of *Caorle*, where the time-honoured tradition of buying fish using the auctioning ritual of whispering the price of the fish “in the ear” is still observed.

Don't miss a visit to *Casoni di Caorle*. These are small modest houses and storage facilities that were once used by fishermen from the *Basso Piave* area. Continue further to the town of *Bibione* and the *East Venice Mediterranean garden*, which displays and preserves the biodiversity of the coastal habitats. Also located nearby is the delightful *Punta Tagliamento* lighthouse.





By User:Rendena - Derived from File:Rendena al pascolo.JPG, CC0, <https://commons.wikimedia.org/w/index.php?curid=30074701>

LOKALNI PROIZVODI

local products

GOVEDO PASMINE RENDENA

Podrijetlom iz Val Rendene, nastala križanjem švicarskog i lokalnog goveda, pasmina Rendena sve se više počela uzgajati između 1870. i 1900. godine, osobito na području Veneta i Lombardije. Tijekom 20. stoljeća bilo je evidentirano čak 200.000 grla tog goveda za proizvodnju mlijeka, a taj je broj u međuvremenu pao na nekoliko tisuća. Danas je u Nacionalnoj udruzi uzgajivača „Rendena Breed“ registrirano oko 200 uzgajivača tog goveda.

Tipična je to autohtona pasmina stoke s područja Alpa, koja je odlična za mlijeko i meso. Ima glatku dlaku u različitim nijansama smeđe, pa čak i crne boje. Nižeg je srednjeg rasta. Zna težiti i do 550 kilograma, a krasi ju crna njuška te bijeli rogovi sa crnim vrhovima. Telad je, i dok se hrani mlijekom, prikladna za meso, ali i kasnije kada dosegne 12 do 13 mjeseci. Tada teži oko 400 do 450 kilograma.

RENDENA CATTLE BREED

The Rendena cattle breed originates from Val Rendena and is a product of cross-breeding Swiss and local cattle. There was an increase in breeding Rendena cattle between 1870 and 1900, especially in the Veneto and Lombardy areas. As many as 200,000 heads of Rendena cattle kept for milk production were registered in the 20th century; however, the number has since dwindled to only a few thousand. Currently, there are approximately 200 Rendena cattle breeders registered with the National Association of Rendena Breeders.

It is an indigenous cattle breed characteristic of the Alpine region and particularly suitable for milk and meat production. It has smooth hair in various hues of brown and even black. It is lower-medium-sized. The Rendena cattle can weigh up to 550 kg and has a black snout and white horns with black tips. The calves are used for meat production even when milk-fed as well as later when they are 12–13 months old and weigh about 400–450 kg.

Vino Raboso del Piave

RABOSO DEL PIAVE WINE

Raboso je vrlo stara autohtona sorta grožđa koju je već 1679. spominjao Giacomo Agostinetti, a tipična za područje rijeke Piave u pokrajinama Treviso, Venecija, Padova, Rovigo i Pordenone.

Nekoliko vrsta vina s oznakom „Denominazione di Origine Controllata“, odnosno s DOC, DOCG i IGT kontroliranom oznakom podrijetla, proizvodi se od grožđa sorte Raboso del Piave. Grozd je srednje veličine do 20 centimetara, s okruglim bobicama koje su tamnoplave ili crne boje. Za ovu lozu karakteristično je rano pupanje i kasno sazrijevanje grožđa, što otežava njegovu kultivaciju na područjima sklonima mrazu. Vino nastalo od ove sorte ima buke višnje maraske, maline i kupine, bogato je antocijanima i taninima te je zato pogodno za ekstenzivno starenje. Specijalno "Malanotte" DOCG vino proizvodi se od djelomično sušenog grožđa.



Di Dario Rettore - "opera propria", Pubblico dominio,
<https://commons.wikimedia.org/w/index.php?curid=37629719>

Raboso is a very old grape variety that was mentioned by Giacomo Agostinetti as early as 1679 and is characteristic of the Piave River area in the provinces of Treviso, Venice, Padua, Rovigo and Pordenone.

Several wine varieties labelled with the "Denominazione di Origine Controllata" (DOC), DOCG and IGT (controlled / controlled and guaranteed designation of origin / regional geographical indication) are made from the Raboso del Piave grape variety. The medium-sized bunch is 20 cm long with round dark blue or black grapes. Early bud breaking and late-maturing is typical of this particular grapevine, thus hindering cultivation in frost-prone areas. Wine made from this grape variety boasts a Marasca cherry, raspberry and blackberry bouquet and is rich in anthocyanins and tannins, making it suitable for extensive ageing. The special "Malanotte" DOCG wine is made from partially dried grapes.

Kukuruz Biancoperla

BIANCOPERLA CORN

Ova sorta kukuruza bila je jako popularna u drugoj polovici 19. stoljeća zbog dužeg roka trajanja u odnosu na druge sorte kukuruza u to vrijeme. Čak i poznati pisac i agronom Giacomo Agostinetti u svom tekstu s kraja 17. stoljeća spominje bijelu sortu kukuruza Sorgoturco, posebno na području Piave, koji je preteča sorte Biancoperla. Danas se ova sorta proizvodi u malim količinama i uzgajaju je specijalizirani proizvođači, a bere se od rujna do listopada. Klipovi kukuruza su izduženi i uski, dugački su do 25 centimetara i krasi ih velika biserno bijela staklasta zrna. Kukuruzno brašno od ove sorte kukuruza dostupno je u odabranim mlinovima i specijaliziranim trgovačkim lancima, a Ministarstvo poljoprivrede, prehrane i šumarstva uvrstilo ga je na popis tradicionalnih prehrambenih proizvoda te nosi oznaku Presidium Slow Food.



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This corn variety was popular in the second half of the 19th century due to its longer shelf life than other corn varieties of the time. Even the famous writer and astronomer Giacomo Agostinetti mentioned the Sorgoturco white variety, a predecessor of the Biancoperla that is commonly found in the Piave River area, in one of his late-17th-century texts. Today, this variety is grown in small quantities by specialised producers and is harvested from September to October. The corn cobs are elongated and thin, up to 25 cm in length and have large pearl-white glassy kernels. Cornflour derived from this corn variety is available in selected mills and specialised chain stores. The Ministry of Agricultural, Food and Forestry Policies has included it on the list of traditional foodstuffs and it is labelled a Presidium Slow Food.

INCUNI ALICI DELL'ADRIATICO

Incuni su vrste riba kojima obiluje sjeverno Jadransko more, a već stoljećima dio su prehrane onih koji žive uz obalno područje Veneta. Mogu se kupiti ili svježi ili konzervirani, ali i kuhani ili marinirani. Incun je mršava i uska riba male veličine koja može narasti do 20 centimetara, ali obično ima oko 10 centimetara. Srebrne je boje po trbuhu i bočnim stranama, dok su joj leđa plave i zelene boje. Glava joj je izduženog oblika, sa širokim granskim otvorima. Karakteristična značajka ove ribice je izbočeni i zašiljeni nos, čija je donja vilica kraća. Oči su joj velike, a usta joj se protežu preko stražnjeg ruba očiju. Životni ciklus ove ribe traje do četiri godine. Zahvaljujući većem broju planktona koji pristižu iz brojnih rijeka koje utječu u Jadransko more, ovi incuni brže rastu te su stoga deblji od onih u Tirenskom moru.

ANCHOVIES FROM ADRIATIC SEA

Anchovies are abundant in the northern Adriatic Sea and have been used as a food by the population of the Veneto coastline for centuries. You can buy them fresh or canned, as well as cooked or marinated. The anchovy is a small slender fish, which can reach 20 cm in length, although it usually does not exceed 10 cm. It is silver-coloured on the belly and sides and has a blue-green back. The head is elongated with wide branchial orifices. The distinctive features of this small fish include a protruding and pointed nose with a shorter lower jaw. It has large eyes, with a mouth that extends across the rear edge of the eyes. This fish has a life cycle of up to 4 years. Due to an increased influx of plankton from the numerous rivers flowing into the Adriatic Sea, these anchovies grow at a faster rate and are stouter than the ones from the Tyrrhenian Sea.





pictures by CIVIFORM

SALAMA SOPPRESSA DI CAMPAGNA S OCTOM I
PALENTOM BIANCOPERLA S KOMORAČEMVRIJEME
TIME

90 MIN

PORCIJA
SERVES

4

TEŽINA
DIFFICULTY

3/10

METODA
METHODCOOK
KUHANJESEZONA
SEASONZIMA
WINTER

SASTOJCI _ INGREDIENTS

Salama Soppressa di campagna narezanih na deblje ploške / Peasant soppressa salami in thick slices	300 g
Brašna Biancoperla / Biancoperla maize flour	100 g
Vode / Water	700 ml
Ocat od prosecca / Prosecco vinegar	
Komorač / Fennel	1 kom/pcs
Sjemenke komorača / Fennel seeds	
Divlji koromač / Wild fennel	
Ekstra djevičansko maslinovo ulje / Extra-virgin olive oil	
Sol / Salt	
Papar / Pepper	

PEASANT "SOPPRESSA" SALAMI SEASONED
WITH VINEGAR ON BIANCOPERLA POLENTA
AND FENNEL

P R I P R E M A

U loncu prokuhamo vodu s malo soli i polagano sipamo kukuruzno brašno neprestano miješajući s mutilicom. Lagano kuhati sat vremena. Izlijemo palentu u posudu za pečenje i ostavimo da se ohladi. Narežemo koromač uz pomoć mandoline i potopimo u vodi s ledom da se nakovrča. U zagrijanu tavu lagano prepečemo salamu Sopressu i glaziramo s malo octa. U maloj tavi tostiramo sjemenke komorača dok ne dobiju blago žuto-smeđu boju. Narežemo palentu i položimo je na dno tanjura, zatim narezanu Sopressu. Ocijedimo komorača iz vode, osušimo i začinimo sa solju, paprom, uljem i nekoliko kapi octa.

Dekoriramo tanjur s mladim listovima komorača, tostiranim sjemenkama i s nekoliko grančica divljeg komorača.



P R E P A R A T I O N

Heat water to the boiling point with a pinch of salt and pour the maize little by little, mixing constantly with a whisk. Cook gently for 1 hour. Pour the polenta in an oven-dish and let it cool down. Slice the fennel with a vegetable-slicer and dip it into icy-cold water to make it curl up. In a hot pan, sear the soppressa salami, add a sprinkle of vinegar and reduce it. Toast the fennel seeds in a small saucepan until they get slightly ambercoloured.

Put a slice of polenta on the bottom of the dish and some slices of soppressa above it. Drain the fennel, dry it accurately and season it with salt, pepper, Extra Virgin Olive oil and some drops of vinegar. Complete the dish with the small fennel salad, the toasted seeds and some stalks of wild fennel.

Bon Appetit



pictures by CIVIFORM

TJESTENINA I GRAH S PESTOM OD INČUNA I RUŽMARINA



VRIJEME
TIME

210 MIN
+ 180 ZA TIJESTO
+ 180 FOR DOUGH



PORCIJA
SERVES

4



TEŽINA
DIFFICULTY

7/10

METODA
METHOD

COOK
KUHANJE

SEZONA
SEASON

JESEN
FALL

SASTOJCI _ INGREDIENTS

Glatko brašno / Wheat flour 00	200 g
Jaje / Egg	1 kom/pcs
Žumanjak / Yolks	3 kom/pcs
Glavica luka / Onion	1 kom/pcs
Češanč češnjaka / Clove of garlic	1 kom/pcs
Sok od 1 limuna / Lemon juice	1 kom/pcs
Grah, različite vrste / Lamon, Verdon and black eyed beans	
Svinjska koža / Pork rind	
Stabljika celera / Celery	1 kom/pcs
Svježi inčuni / Fresh anchovies	
Mrkva / Carrot	1 kom/pcs
Bouquet garni (ružmarin, kadulja, timijan) / Bunch of aromatic herbs (rosemary, sage, thyme)	

PASTA AND BEANS SOUP WITH ANCHOVIES AND ROSEMARY PESTO

P R I P R E M A

Namakati grah preko noći. U lonac staviti grah, oguljeni i prepolovljeni luk i mrkvu, celer, bouquet garni, svinjsku kožu, sol i papar. Preliti vodom i kuhati dok grah ne bude kuhan. $\frac{3}{4}$ graha izmiksati s vodom u kojoj se kuhao kako bi dobili glatku kremu. Umijesiti brašno, jaja i žumanjke i pustiti da odleži u hladnjaku 3 sata. Tijesto razvaljati s valjkom ili strojem za razvlačenje tijesta. Nožem izrezati oblik tjestenine maltagliati od 3 cm. Za pripremu „pesta“ od inčuna, očistiti 3 ili 4 fileta ružmarina, nasjeckati ružmarin s pola češnja češnjaka i pomiješati s inčunima. Začiniti s maslinovim uljem, nekoliko kapi soka od limuna, solju i paprom. Kuhati tjesteninu u kipućoj slanoj vodi. Na vatri pomiješati tjesteninu s malo maslinovog ulja, malo vode u kojoj se kuhao grah i s cijelim grahom kojeg smo odvojili. Na dno tanjura staviti žlicu kreme od graha, zatim tjesteninu i na kraju pesto od inčuna.



P R E P A R A T I O N

Soak the beans all over the night. Put the beans in a pot and add the onion and the carrot peeled and chopped in two pieces, the celery stalk, the bunch of aromatic herbs, the pork-rind, salt and pepper. Cover with water and boil the beans until they are full-cooked. Blend $\frac{3}{4}$ of the beans with the cooking water to obtain a smooth cream. Knead the flour with the eggs and yolk and let it rest three hours in the fridge. Roll the dough with a rolling pin or dough sheeter. Cut the dough with a knife into irregular square shapes ("maltagliati") about 3 cm size. To prepare the anchovies "pesto", fillet the anchovies and chop them in 3 or 4 parts, depending on their initial size; clean a twig of rosemary, chop it finely together with a clove of garlic and merge it with the anchovies; season with extra Virgin olive oil, lemon drops, salt and pepper. Cook the "maltagliati" in boiling salty water. Sauté the pasta with little extra virgin olive oil, a small ladle of beans' cooking water and the legumes left whole. On the dish, pour a spoon of cream, then the pasta and complete with the pesto.



pictures by CIVIFORM

TELEĆA OBRAZINA SA PIRE KRUM-
PIROM S MASLACEM I PRESLICOM

VRIJEME
TIME
240
MIN



PORCIJA
SERVES
4



TEŽINA
DIFFICULTY
8/10

METODA
METHOD

COOK
KUHANJE

SEZONA
SEASON

PROLJEĆE
SPRING

SASTOJCI _ INGREDIENTS

Teleće obrazine / Veal cheeks	4 kom/pcs
Crno vino / Red wine	0,5 l
Stabljika celera / Celery	1 kom/pcs
Mrkva / Carrot	1 kom/pcs
Pileća juha / Chicken broth	
Luk / Onion	1 kom/pcs
Bouquet garni (timijan, ružmarin) / Bunch of aromatic herbs (thyme, rosemary)	
Planinski krumpir / Mountain potatoes	500 g
Sol / Salt	
Mlijeko / Milk	200 ml
Papar / Pepper	
Maslac / Butter	120 g
Preslice / Agretti	100 g
Brokula / Broccoli	1 kom/pcs

VEAL CHEEK WITH BUTTERED POTATO
PUREE AND AGRETTI

P R I P R E M A

Mariniramo obrazine preko noći u crnom vinu s bouquet garnijem i povrćem izrezanim na komade. Ocijedimo i pečemo obrazine i povrće u ugrijanom loncu, dodamo vino iz marinade sa začinicima i prelijemo s pilećom juhom. Posolimo i popaprimo. Posudu poklopiti i kuhati na laganoj vatri 3 sata. Kad je meso kuhano, izvaditi obrazine i izmiksati tekućinu od kuhanja s povrćem. Oprati krumpir i kuhati bez guljenja u kipućej vodi. Kad je krumpir kuhan i još vruć, ogulimo koru i istisnemo ga kroz gnječilicu. S plosnatom žlicom umiješati dio maslaca u vrući krumpir. Preostali maslac rastopiti u kipućem mlijeku i postupno dodati u smjesu od krumpira; začinimo sa solju i paprom. Izrežemo brokulu i blanširamo je u slanoj vodi. Uklonimo vrhove i krajeve preslice; dobro operemo i kuhamo u vodi i octu. Poslužimo vruć pire krumpir, obrazine, brokulu, preslicu i nekoliko žlica tekućine u kojoj se kuhala.



P R E P A R A T I O N

Marinate the veal cheeks all night long in red wine with the bunch of aromatic herbs and the chopped vegetables. Drain the cheeks and vegetables. Roast the cheeks and then the vegetables in a hot pan; add the wine used for the marinate with the aromatic herbs and cover with the chicken broth. Salt and pepper. Cover the pan with a lid and stew low heat for three hours. Once done, drip the cheeks and blend the cooking liquid with the vegetables. Clean carefully the potatoes and deep cook them unpeeled in boiling water. Peel the potatoes until they are hot and pass them through a sieve or masher. With a spatula, incorporate part of the butter within the hot potatoes. Melt the remaining butter in hot milk and merge it little by little with the mashed potatoes; season with salt and pepper. Chop the broccoli and blanch it in salty water. Remove the roots and clean carefully the agretti, blanch them in water and vinegar. Serve the hot potato purée, the cheek, the broccoli, agretti and some spoons of the cooking sauce.



pictures by CIVIFORM

RIŽA NA MLIJEKU S ŽELEOM OD RABOSA I ŠUMSKOG VOĆA



VRIJEME
TIME

30 MIN
+ 60 ZA ŽELATINU
+ 60 FOR THE JELLY
REST



PORCIJA
SERVES

4



TEŽINA
DIFFICULTY

3/10

METODA
METHOD

COOK
KUHANJE

SEZONA
SEASON

LJETO
SUMMER

SASTOJCI _ INGREDIENTS

Mlijeko / Milk	1/2 l
Vrhnje / Cream	1/2 l
Riža / Rice	350 g
Šumsko voće / Forest fruit	200 g
Šećer / Sugar	100 g
Maslac / Butter	40 g
Vino Raboso / Wine Raboso	300 ml
Listići želatine / Jelly sheets	7 kom/pcs
Šećer / Sugar	30 g

RICE PUDDING WITH RABOSO JELLY AND FOREST FRUIT

P R I P R E M A

Prokuhamo mlijeko, s maslacem, šećerom (100 g) i vrhnjem. Dodamo rižu i kuhamo dok ne bude kuhana, stalno miješajući. Odložimo na hladno mjesto. Dovedi do vrenja vino Raboso sa šećerom (30 g) i dodati želatinu prethodno namočenu u hladnoj vodi. Ostavimo da odleži sat vremena u hladnjaku i zatim odrežemo dio na kocke, te izmiksamo ostatak kako bi dobili umak. Poslužimo rižu s umakom od Rabosa i ukrasimo s bobicama šumskoga voća.

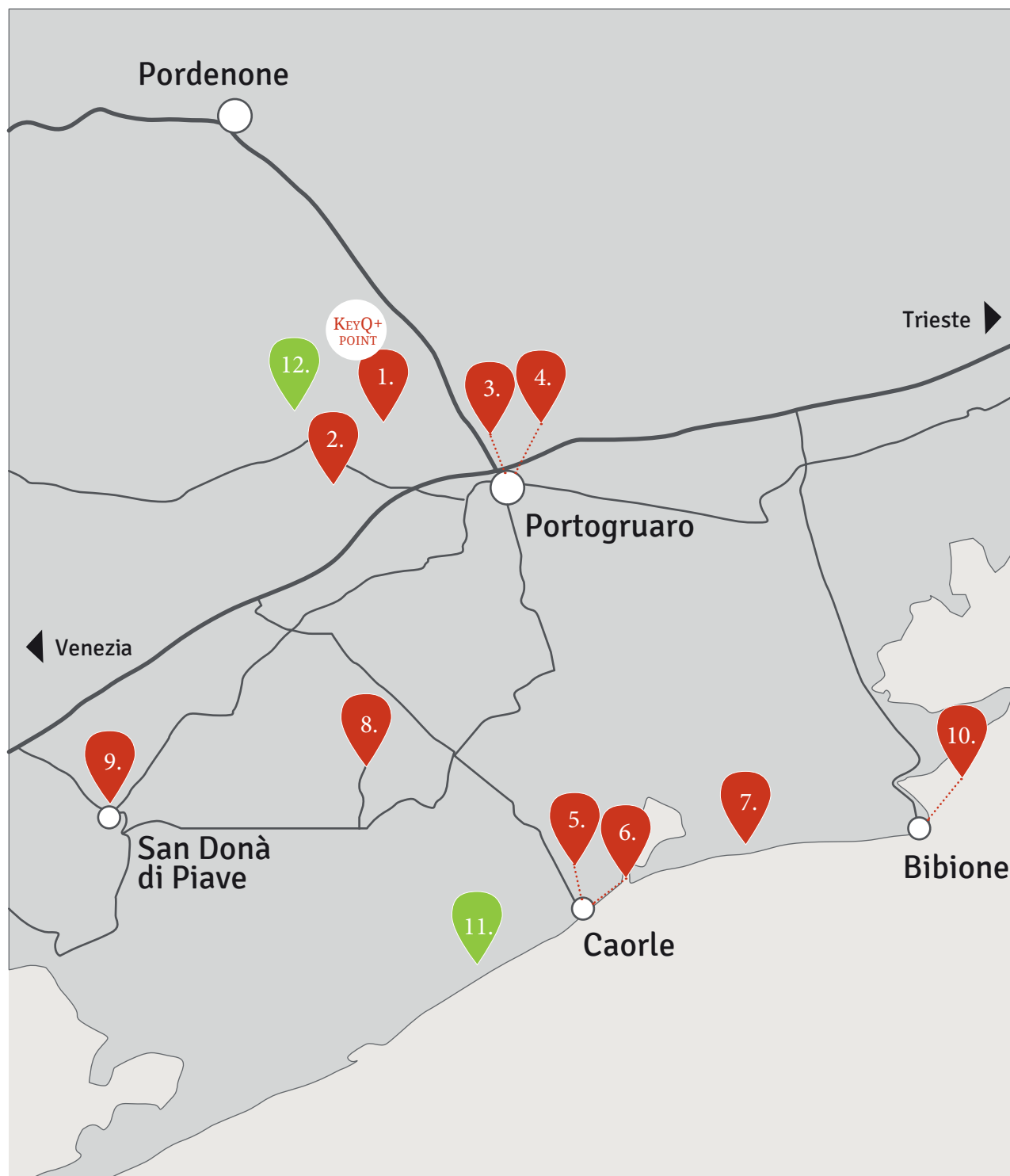


P R E P A R A T I O N

Make the milk boil with the butter, sugar (100 g) and cream. Add the rice and let it boil gently until the rice is completely cooked, stirring continuously. Keep it cool. Pour the Raboso wine and sugar (30 g) in a pan and make it boil, incorporate the jelly (previously soaked in cold water). Let the jelly rest for an hour in the fridge and then cut a part of it into cubes and blend the rest to get a sauce.

Serve the rice pudding with the Raboso sauce and cubes and dress it with forest fruit.

Bon Appetit



PUT KULTURE I GASTRONOMIJE

Culture And Gastronomy Path

TURISTIČKI ITINERAR _ TOURIST ITINERARY

TOČKE INTERESA _ POINTS OF INTEREST:

POVIJESNO - KULTURNO TOČKE _
HISTORICAL & CULTURAL HOTSPOTS:

1. REGIONALNA ENOTEKA/NACIONALNA IZLOŽBA VINA PRAMAGGIORE_ REGIONAL WINE SHOP / NATIONAL EXHIBITION OF WINES FROM PRAMAGGIORE
2. ETNOGRAFSKI MUZEJ POSVEĆEN MLINOVIMA I ŽITARICAMA_ THE ETHNOGRAPHIC MUSEUM DEDICATED TO MILLS AND CEREALS
3. NACIONALNI MUZEJ CONCORDIESE PORTOGRUARA_ CONCORDIESE NATIONAL MUSEUM IN PORTOGRUARO
4. ARHEOLOŠKO PODRUČJE CONCORDIA SAGITTARIA I BASILICA DI CONCORDIA_ THE CONCORDIA SAGITTARIA AND BASILICA DI CONCORDIA ARCHAEOLOGICAL AREA
5. RIBARSKA TRŽNICA CAORLE_ THE CAORLE FISHMARKET
6. OTOK RIBARA I „CASONI“ CAORLE_ FISHERMEN ISLAND AND THE CAORLE “CASONI”
7. MEDITERANSKI VRT ISTOČNE VENECIJE_ THE EAST VENICE MEDITERRANEAN GARDEN
8. MUPA: MUZEJ KRAJOLIKA OPĆINE TORRE DI MOSTO_ MUPA: THE LANDSCAPE MUSEUM IN TORRE DI MOSTO
9. MUZEJ MELIORACIJE U MJESTU SAN DONA' DI PIAVE_ THE LAND IMPROVEMENT MUSEUM IN SAN DONA' DI PIAVE
10. SVJETIONIK PUNTA TAGLIAMENTO_ THE PUNTA TAGLIAMENTO LIGHTHOUSE

PROIZVOĐAČI _ FOOD PRODUCERS:

11. LA FAGIANA - RIŽA_ RICE
12. CANTINA “AI GALLI” - VINO_ WINE



Archivio Lepido Rocco

REGIONALNA ENOTEKA/NACIONALNA IZLOŽBA VINA PRAMAGGIORE

REGIONAL WINE SHOP / NATIONAL EXHIBITION OF WINES FROM PRAMAGGIORE

VIA CAV. VITTORIO VENETO, 13 - 30020 PRAMAGGIORE (VE) - ITALY
 + 39 (0) 421/799036, MOSTRANAZIONALEVINI@LIBERO.IT, ALBERGHIERO.PRAMAGGIORE@LEPIDOROCCO.COM
 WWW.MOSTRANAZIONALEVINI.COM

Nacionalna izložba vina (Mostra Nazionale Vini) je najstarija izložba vina u Italiju pod pokroviteljstvom Ministarstva poljoprivrede, hrane i šumarstva. Prvi je put organizirana odmah nakon Drugog svjetskog rata, a na njoj su izložena vina iz svih talijanskih regija. To je mjesto gdje se ocjenjuju sva vina s oznakama DOCG, DOC i IGT.

Na ovoj se izložbi održavaju i druga zanimljiva događanja te degustacije, a partner joj je Centar za strukovno osposobljavanje za turizam i hotelijerstvo Zaklade Lepido Rocco (član nacionalnog udruženja Scuola Centrale Formazione). U prostorijama ovog Centra u mjestu Blessaglia di Pramaggiore (VE) smještena je "KeyQ + točka" za regiju Veneto. Tamo posjetitelji mogu zatražiti informacije o tematskom turističkom itineraru nastalom u okviru ovog projekta te organizirati svoj posjet izložbi.

The national wine exhibition (Mostra Nazionale Vini) is the oldest wine exhibition under the auspices of the Ministry of Agricultural, Food and Forestry Policies. It was first held immediately after World War II, when it showcased wines from all the regions in Italy. This is an event where the wines labelled with the DOCG, DOC and IGT designations are evaluated.

The exhibition also features other interesting events and wine tastings and is partnered by the Lepido Rocco Foundation's (a member of the Scuola Centrale Formazione national association) Centre for Vocational Training in the Tourism and Hotel Industry. The "KeyQ + point" for the Veneto region is located at the centre in Blessaglia di Pramaggiore. At the Centre, visitors can find information on the themed tourist itinerary devised as part of this project and arrange a tour of the exhibition.



Archivio Distretto Turistico Venezia Orientale

ETNOGRAFSKI MUZEJ POSVEĆEN MLINOVIMA I ŽITARICAMA

THE ETHNOGRAPHIC MUSEUM DEDICATED TO MILLS AND CEREALS

VIA BELFIORE, 38 - 30020 BELFIORE DI PRAMAGGIORE (VE) - ITALY
 +39 (0) 421 200317, BIBLIOTECA@COMUNE.PRAMAGGIORE.VE.IT
 WWW.DIMENSIONECULTURA.COM

Etnografski muzej Belfiore u općini Pramaggiore otvoren je 2003. godine, a nalazi se u starom mlinu Belfiore koji je radio od 15. do 20. stoljeća. Muzej koji je spojen s Villom Dalla Pasqua iz 19. stoljeća smješten je u predivnom parku na obalama bistre rijeke Loncon. Raskošna stara stabla, posebice stabla hrasta i jasena, daju ovom mjestu posebnu draž.

Muzej koji je posvećen umjetnosti mljevenja žitarica te žitaricama prostire se na dva kata i otkriva na koji su se način nekada mljele žitarice i kako su se uzgajale. Zanimljive informativne ploče pričaju priču o vodenici i usmjeravaju posjetitelje prema srcu mlina – strojarnici. Tu se mogu vidjeti mehanizmi i zupčanci koji su u prošlosti bili konstantno u pogonu. Na prvom katu ovog muzeja nalaze se stare fotografije i predmeti koji posjetitelja uvode u priču oko uzgoja žitarica.

The Belfiore Ethnographic Museum in Pramaggiore village was opened in 2003 and is located in the old Belfiore mill, which was operational between the 15th and 20th centuries. The museum, which is connected to the 19th-century Villa Dalla Pasqua, is situated in a stunning park on the banks of the Loncon River. Old, lush trees, especially oaks and ashes, give a certain charm to this place.

The museum dedicated to the art of milling cereals and to the cereals themselves is spread across two floors and reveals how cereals used to be grown and processed. The informative boards tell the story of a watermill and direct the visitors towards the heart of the mill - the engine room. Here you can see the mechanisms and gears that used to be constantly in motion. You will find old photographs and items that immerse visitors in the story of growing cereals, on the first floor.



3.

Archivio fotografico Polo museale del Veneto - su concessione del Ministero per i beni e le attività culturali

NACIONALNI MUZEJ CONCORDIESE PORTOGRUARA

CONCORDIESE NATIONAL MUSEUM IN PORTOGRUARO

VIA SEMINARIO, 26 – PORTOGRUARO (VE) - ITALY
 +39 (0)421.72674, PM-VEN.MUSEOPORTOGRUARO@BENICULTURALI.IT
[HTTPS://POLOMUSEALEVENETO.BENICULTURALI.IT/MUSEI/MUSEO-ARCHEOLOGICO-NAZIONALE-CONCORDIESE](https://polomusealeveneto.beniculturali.it/musei/museo-archeologico-nazionale-concordiese)

Nacionalni muzej Concordiese u Portogruaru (Museo Nazionale Concordiese di Portogruaro) otvoren je davne 1888. godine i nedavno je obnovljen. Radi se o prvom utemeljenom muzeju u Venetu nakon ujedinjenja Italije. U njemu se nalaze predmeti koji su donirani, ali i nalazi s brojnih arheoloških iskopanja. Muzej je u obliku kršćanske bazilike s tri broda. Čuva drevne kipove, brončane figure, raskošne mozaike, pogrebne stele, portrete, kovanice, dragulje, svakodnevnne uporabne i staklene predmete, uključujući slavnu šalicu na kojoj je ugraviran Daniel s lavovima, koji potječu iz grada Concordia osnovanog 42. godine prije Krista. Muzej nudi bogat program tematskih vođenja, radionica iz arheologije i povijesti, događanja za djecu, obitelji, entuzijaste i profesionalce u suradnji sa školama i udrugama.

The Concordiese National Museum in Portogruaro (Museo Nazionale Concordiese di Portogruaro) was opened way back in 1888 and has recently been renovated. It was the first museum established in Veneto following the unification of Italy. It holds donated items and archaeological findings. The museum is shaped like a Christian basilica with three naves. It houses ancient statues, bronze figures, lavish mosaics, funerary steles, portraits, coins, jewellery, and everyday practical and glass items, including the famous cup with the engraved image of Daniel and the lions from the city of Concordia, which was founded in 42 BC. The museum offers an abundance of themed guided tours, archaeology and history workshops, as well as events for children, families, enthusiasts and professionals in collaborations with schools and associations.



4.

Di [[:User:Frack|Frack]], CC BY-SA 3.0, <https://commons.wikimedia.org/w/index.php?curid=3395356>

ARHEOLOŠKO PODRUČJE CONCORDIA SAGITTARIA I BASILICA DI CONCORDIA

THE CONCORDIA SAGITTARIA AND BASILICA DI CONCORDIA ARCHAEOLOGICAL AREA

PIAZZA CELSO COSTANTINI, CONCORDIA SAGITTARIA (VE) - ITALY
 +39 (0)421.72674; +39 (0)421 275 677, PM-VEN.MUSEOPORTOGRUARO@BENICULTURALI.IT
WWW.BENICULTURALI.IT

Italia Concordia bila je rimski grad koji je utemeljen sredinom 1. stoljeća prije Krista. Između 338. i 390. prije Krista izgrađena je prva crkva na ovom mjestu, i to bazilika Apostolorum koja je bila u cijelosti prekrivena mozaicima. Bila je izgrađena na ruševinama rimske kuće, a u njoj su se okupljali prvi kršćani. Godine 1868. kraljevskim dekretom grad je nazvan Concordia Sagittaria, a naziv potječe od povijesne tvornice za proizvodnju strijela (sagittae) koja je na ovom području postojala početkom 4. stoljeća poslije Krista. Šećući gradom posjetitelj može vidjeti terme koje su izgrađene između 2. i 3. stoljeća prije Krista, a ukrašene su slikarijama Nereide i atleta. Na sjeveru se nalaze i ostale arheološke lokacije kao što su Rimski most, kazalište i Domus Signini, koji čuva vrijedne ostatke podova prekrivenih mozaicima.

Italia Concordia was a Roman town founded in the mid-1st century BC. The Apostolorum Basilica, which was entirely covered in mosaics, was the first church built on this site between 390 and 338 BC. It was erected on the remnants of a Roman house and was a place where the first Christians gathered. The town was named Concordia Sagittaria in 1868 by royal decree and was named after a historical arrow (sagittae) factory that existed in the area in the 4th century BC. As they walk through town, visitors can see the thermes that were built between the 3rd and 2nd centuries BC, that are adorned with paintings of the Nereids and the athletes. Other archaeological sites, such as the Roman bridge, the theatre and the Domus Signini, which stores valuable remnants of mosaic-covered floors, are located in the north.



5.

Archivio IAT Caorle

RIBARSKA TRŽNICA CAORLE

THE CAORLE FISHMARKET

RIVA DELLE CAORLINE, 8 – CAORLE (VE) – ITALY
 +39 (0)421 212029, MERCATOITICO@COMUNE.CAORLE.VE.IT
 WWW.COMUNE.CAORLE.VE.IT

Na ribarskoj tržnici Caorle prodaje se svježa tek ulovljena riba, ali i različiti morski plodovi. Svo to blago dolazi na štandove iz akvatorija između Punta Tagliamento i Chioggia, ali i lagune Caorle te slatkodvodnih rijeka Nicesolo, Lemene i Livenza.

Ovisno o tome što se taj dan ulovi, vrijedni trgovci na štandovima nude svakojaku morsku ribu i plodove mora kao što su orada, list, lignje, sipa, škampi, mošusna hobotnica, cipli, trilje, moli, morski kokot, morski pas ili pak plavu ribu. Tu svoje mjesto nađu i plodovi mora koji su ulovljeni u specifičnim lagunama Caorle i Bibione. Na ovoj tržnici poznat je i ritual nadmetanja "po uhu". To znači da se za kupnju ribe veletrgovci moraju nadmetati na način da aukcionar prima ponude koju su mu kupci šapnuli na uho, a nakon toga proziva pobjednika, odnosno onoga s najvećom ponudom da ju ponovi na glas i kupi ribu.

Freshly caught fish and a variety of seafood is sold at the Caorle fishmarket. All this wealth comes to the stands from the waters between Punta Tagliamento and Chioggia, the Caorle lagoon and the freshwater rivers Nicesolo, Lemene and Livenza.

Depending on the fish caught that particular day, the diligent salesmen sell all sorts of fish and seafood, such as gilt-head bream, sole, squid, cuttlefish, scampi, musky octopus, mullet, surmullet, piper gurnard, shark and oily fish. This market is also known for the ritual of "in the ear" auction. This means that wholesaler buyers, when buying fish, bid by whispering in the "auctioneer's" ear. In the end, the winner, e.g. the person with the highest bid, is invited to repeat it out loud, thus completing the purchase of the fish.



6.

Archivio IAT Caorle

OTOK RIBARA I „CASONI“ CAORLE

FISHERMEN ISLAND AND THE CAORLE "CASONI"

STRADA PALANGON/PASSO FALCONERA E VIA DEI CASONI – CAORLE (VE) – ITALY
 +39 (0) 421 219153, INFO@CAORLE.EU
 WWW.CAORLE.EU

„Casoni“ su skromni stambeni objekti (svojevrsne kolibe koje su ribari u prošlosti koristili kao dom/sklonište), tipični za močvarni krajolik područja Basso Piave. Pravokutne su drvene strukture. Zidovi su im prekriveni trskom i tipičnim močvarnim biljkama, a prozori su im jako mali kako bi se omogućila toplinska izolacija tijekom zime i ljeta. Na ovom ih je području bio popriličan broj do sredine 20. stoljeća, a danas ih je tek nekoliko u privatnom vlasništvu. Koristili su se kao sklonište i spremište za ribolovni i lovački alat, ali i poljoprivrednu opremu. Čak je i poznati pisac Ernest Hemingway govorio o „Casonima“ u svojoj knjizi „Preko rijeke i u šumu“, a u njima je odsjeo na jednom od svojih putovanja.

Do ovih kućica možete doći biciklističkom stazom krećući se prema lokaciji „Isola dei pescatori“ (Ribarski otok), koja se proteže do Falconera nedaleko od Caorle, ili na izletničkoj ruti turističkim brodovima.

„Casoni“ are humble houses (a kind of huts used in the past by fishermen as home/shelter) typical of the wetlands of the Basso Piave area. They are rectangular wooden structures. Their walls are covered in reeds and plants commonly found in the wetlands and the windows are very small in order to provide thermal insulation during the winter and summer. There used to be a considerable number of these structures in the area until the mid-20th century, however only a few privately owned „casoni“ have survived. They were also used as shelters and storage facilities for fishing, hunting and farming equipment. Even the renowned author Ernest Hemingway wrote about the „casoni“ in his book Across the River and into the Trees, having stayed there on one of his travels.

You can reach these small houses by taking the cycling trail towards „Isola dei pescatori“ (Fishermen Island), which extends to Falconera near Caorle, or by going on an excursion in a tourist boat.



7.

Archivio VEGAL

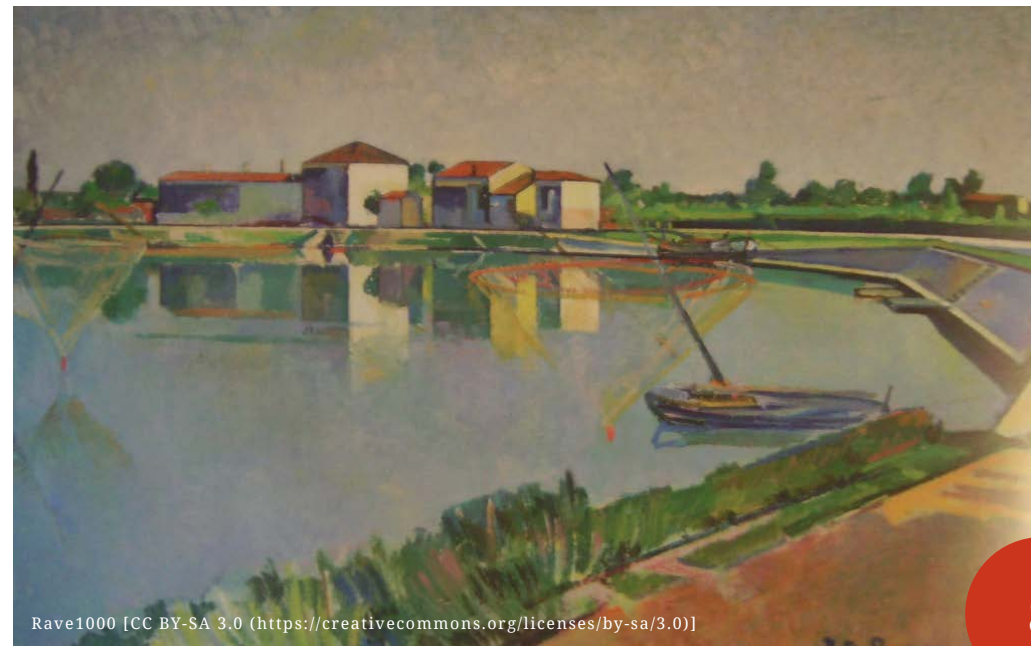
MEDITERANSKI VRT ISTOČNE VENECIJE

THE EAST VENICE MEDITERRANEAN GARDEN

INFORMATION AT: COMUNE DI S.MICHELE AL TAGLIAMENTO (VE) PIAZZA DELLA LIBERTÀ N. 2 - SAN MICHELE AL TAGLIAMENTO (VE) - ITALY
 +39 (0)431 516146, SEGRETERIA@COMUNESANMICHELE.IT
 WWW.BIBIONE.COM

Ako želite vidjeti kako bi izgledala predivna obala Veneta bez ikakve ljudske intervencije, najbolje da posjetite raskošni Mediteranski vrt istočne Venecije. Ovaj je raskošni vrt stvoren radi očuvanja biološke raznolikosti obalnih staništa, odnosno linije morskih sedimenata, specifičnih dina na ovom području, kao i ovdašnje specifične travnate vegetacije. Mediteranski se vrt nalazi u mjestu Bibione (VE) u blizini ušća rijeke Porto Baseleghe. Riječ je o području koje je zadržalo značajna prirodna obilježja. Isto tako ovo je jedan od četiri mediteranska vrta koja su nastala u okviru europskog projekta INTERREG ITALIA-SLOVENIA 2007-2013 „SIGMA2“. Sveučilište u Trstu izradilo je interaktivni botanički vodič za ovaj vrt, pomoću kojeg se mogu identificirati autohtone botaničke vrste na tom području.

If you were wondering what the stunning coastline of Veneto would look like without human intervention, you should visit the lush East Venice Mediterranean garden. The purpose of this abundant garden is to preserve the biodiversity of coastal habitats, namely the sea sediment lines – dunes specific to this area and the local characteristic grassy vegetation. The Mediterranean garden is located in the town of Bibione (VE) near the Porto Baseleghe rivermouth. It is an area whose important natural features have remained unchanged. It is also one of the four Mediterranean gardens created as part of the INTERREG ITALIA-SLOVENIA 2007-2013 „SIGMA2“ project. The University of Trieste created an interactive botanical guide for this garden for the purpose of identifying indigenous plant species in the area.

Rave1000 [CC BY-SA 3.0 (<https://creativecommons.org/licenses/by-sa/3.0/>)]

8.

MUPA: MUZEJ KRAJOLIKA OPĆINE TORRE DI MOSTO

MUPA: THE LANDSCAPE MUSEUM IN TORRE DI MOSTO

VIA BOCCAFOSSA (LOC. BOCCAFOSSA) 30020 – TORRE DI MOSTO (VE) - ITALY
 +39 (0)421 324440 (INT.1), MUSEODELPAESAGGIO@GMAIL.COM
 HTTPS://MUSEODELPAESAGGIO.VE.IT/

U ovom se muzeju nalazi zbirka umjetničkih djela umjetnika kojima je glavna tema stvaranja bio krajolik regije Veneto s početka 20. stoljeća. U svojim djelima umjetnici su se najviše bavili granicom između mora i kopna, jadranskom obalom, obraslim lagunama, suggestivnim marinama i vodotocima. Oslikali su i unutrašnjost regije, koja je nastala kao rezultat kultivacije i melioracije ovog područja s početka 20. stoljeća. Ovaj je predio Italije ispresijecan rijekama i kanalima, krase ga zelene livade, polja u tisućama raznih nijansi, borove šume i šumarci. Tu se prostiru i brojni kanali, nasipi, mostovi, bazeni i crpne stanice, ali i patricijske vile. Takav nas krajolik prati sve do brda koja se polako uspinju prema Alpama. U muzeju Museo Del Paesaggio Di Torre Di Mosto nalazi se i opservatorij melioracije krajobrazza istočnog Veneta.

This museum holds a collection of artworks by artists whose creative oeuvre primarily focused on the early-20th-century landscape of the Veneto region. In their works, the artists mainly dealt with the border dividing the sea and land, the Adriatic coast, lagoons covered with vegetation, suggestive marinas and watercourses. They also painted the regional hinterland, which sprung to life as a result of the cultivation and melioration of the area in the early 20th century. This part of Italy is intersected with rivers and canals and adorned with green meadows, fields coloured with thousands of hues, pine trees and groves. An array of canals, embankments, bridges, pools, pumping stations and patrician villas are strewn across the area. This scenery follows us all the way to the hills, which slowly climb towards the Alps. The Landscape Museum in Torre di Mosto also houses an observatory of land melioration in east Veneto.



9.

Archivio Museo Civico San Dona' di Piave

MUZEJ MELIORACIJE U MJESTU SAN DONA' DI PIAVE

THE LAND IMPROVEMENT MUSEUM IN SAN DONA' DI PIAVE

VIALE PRIMAVERA, 45 - 30027 SAN DONA' DI PIAVE (VE) - ITALY
 +39 (0) 42142047, MUSECIVICI@SANDONADIPIAVE.NET
 WWW.MUSECIVICI.SANDONADIPIAVE.NET

Muzej melioracije Museo Della Bonifica Di San Dona' Di Piave prikazuje preobrazbu okoliša koja je još vidljiva na svakom koraku na ovom području regije Veneto. To se prije svega odnosi na velike sustave odvodnje, mreže kanala, ali i grandiozne seoske kuće koje su izgrađene kako bi ugostile obitelji vrijednih seljaka. Posjetitelji će u ovom muzeju kroz tri dijela postava moći vidjeti koja su obilježja krajolika i prirodnih bogatstava rijeka. Naturalistički dio opisuje obilježja postojećeg močvarnog ekosustava, odnosno slatkovodne i bočate močvare s biološkim obilježjima oba sustava. Etnografski dio ilustrira temeljne aspekte lokalne kulture i odnosa čovjeka prema okolišu na ovom području. Zadnji se dio muzeja bavi melioracijom gdje su opisane faze tog procesa koji je promijenio izgled Veneta.

The Land Improvement Museum in San Dona' Di Piave showcases the environmental transformation that is visible at every turn in this part of Veneto. This primarily refers to the extensive drainage systems, canal networks and grandiose rural houses built to accommodate the families of hardworking farmers. The three-part exhibit in this museum displays the features of the landscape and the natural resources of rivers. The nature part showcases the features of the existing wetland ecosystem, namely the freshwater and brackish wetlands with biological features of both systems. The ethnographic part illustrates the basic aspects of the local culture and the relationship between humans and nature in this area. The final part of the museum deals with land improvement and describes the stages of the process that altered the appearance of Veneto.



10.

Archivio Ufficio turismo del Comune di San Michele al Tagliamento

SVJETIONIK PUNTA TAGLIAMENTO

THE PUNTA TAGLIAMENTO LIGHTHOUSE

VIA DEL FARO - BIBIONE (VE) - ITALY
 +39 (0)421 444846, TURISMO@COMUNESANMICHELE.IT
 WWW.COMUNESANMICHELE.IT/FARO

Ovaj su svjetionik u Bibioneu sagradili građevinski inženjeri početkom 20. stoljeća, da bi već u lipnju 1917. godine bio uništen u bombardiranju. Odmah je obnovljen i sada je to dvokatna pravokutna građevina s 21-metarskom kulom koja se vidi i 15 milja od obale. Do 1952. godine radnici svjetionika održavali su vatru čije se svjetlo pojačavalo snažnim lećama te su tako signalizirali pomorcima pličine. Te je godine svjetionik elektrificiran, da bi ga se 1973. godine i potpuno automatiziralo. Svjetionik danas nije samo u službi pomoraca. Zanimljiva je to atrakcija na ušću rijeke Tagliamento koju često posjećuju šetači, biciklisti i znatiželjnici na konjima. Ovo je i zanimljivo prirodno područje jer se na jednom mjestu možete vidjeti bogatstvo ovdašnje flore – od mediteranskog pa sve do alpskog bilja i orhideja.

This lighthouse was built in Bibione by civil engineers in the early 20th century, only for it to be destroyed in June 1917 during heavy bombing. It was renovated immediately and today is a rectangular two-storey structure with a 21 m-high tower visible as far as 15 miles off the coast. Until 1952, the lighthouse workers kept a fire burning and amplified the light with powerful lenses, thus signalling to the sailors in the shoals. The lighthouse was electrified that year and was fully automated in 1973. Today, it is no longer used exclusively by sailors. This fascinating attraction at the Tagliamento rivermouth is often visited by strollers, cyclists and passers-by on horseback. This is an interesting natural area because it also showcases the abundance of local plant life, ranging from Mediterranean plants to Alpine vegetation and orchids, all in one place.



11.

Archivio La Fagiana

LA FAGIANA

PROIZVOĐAČ RIŽE
PRODUCER OF RICE

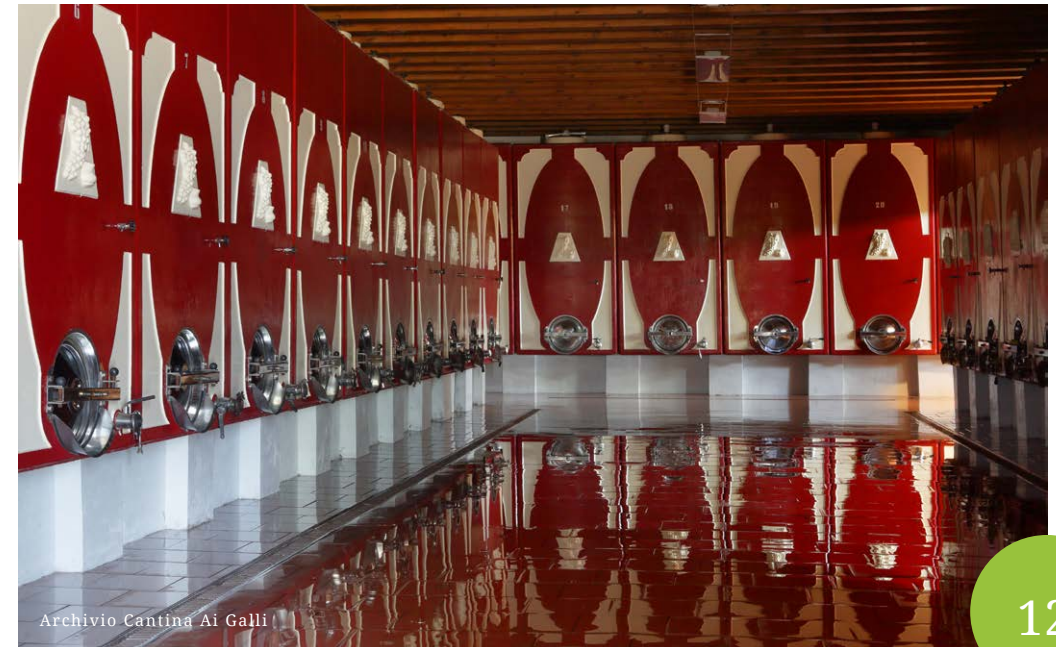
VIA FAGIANA, 13 - TORRE DI FINE / ERACLEA (VE) - ITALY
+39 (0)421 237429, INFO@LAFAGIANA.COM
WWW.LAFAGIANA.COM

Farma La Fagiana počela je nedugo nakon drugog svjetskog rata s malom proizvodnjom riže koja se ručno ljuštila. I dan danas, njihova proizvodnja riže usprkos djelomičnoj mehanizaciji uzgoja i prerade ove žitarice, čuva sve karakteristike domaćeg proizvoda.

Osim riže Superfino Carnaroli, na farmi se proizvode i riža Vialone Nano, Venere riža, rižino brašno te kukuruzno brašno Biancoperla, razne mješavine za rižota, ali i vina, uključujući Raboso, te tri vrste piva s rižom Carnaroli. Riža se na ovoj farmi ljušti na način da se sačuva dio vanjskog zrna, pa nije skroz bijela. Gotovo je bez aditiva kao što su sredstva za izbjeljivanje i poliranjne ili konzervansi. Od kukuruznog brašna Biancoperla, koji je mljeven do sitnog zrna u kamenoj mlinici po staroj tradiciji, dobiva se kremasta, nježna palenta, bijele boje i bogate arome.

Shortly after World War II ended, the La Fagiana farm began the small-scale production of rice, which was manually hulled. Even today, the rice they grow has preserved all the qualities of a homemade product, despite the partial mechanisation of the growing and processing of this cereal grain.

In addition to the Superfino Carnaroli rice, the farm also produces Vialone Nano and Venere rice, rice flour and Biancoperla corn flour, various risotto mixtures, wine, including Raboso, and three kinds of beer made of Carnaroli rice. The rice on this farm is hulled preserving a portion of the outer grain, which is why it is not completely white. It is almost completely free from additives, such as bleaching and polishing agents or preservatives. From Biancoperla corn flour, ground with a stone mill as per tradition to a very fine grain, you can obtain a creamy, delicate polenta, white in colour and rich in aroma.



Archivio Cantina Ai Galli

12.

“AI GALLI”

PROIZVOĐAČ VINA
WINE PRODUCER

VIA LOREDAN, 28 30020 PRAMAGGIORE (VE) - ITALY
+39 0421 799314, INFO@AIGALLI.IT
WWW.AIGALLI.IT

Povijesna vinarija „Ai Galli“ koja se smjestila u mjestu Pramaggiore spaja tradiciju i inovaciju. Na ovom području teritorij prenosi sve svoje pedoklimatske karakteristike na vinovu lozu koja raste na golemoj ravnici u podnožju Alpa. A nju karakteriziraju goleme rijeke, vodene bujice s Dolomita i različita tla. Sve se to može osjetiti u vinima ove vinarije koja proizvodi brojne linije DOC, DOCG i IGT vina kao što su Vintage, Classic, tipična vina ovog podneblja, Selection, Spumanti i pjenušava vina, uključujući i vino Raboso Veneto IGT koji je proizveden isključivo od grožđa sorte Raboso. Mnoga od njih osvojila su i međunarodne nagrade. Osim što se u kantini može kupiti vino, ovo je i mjesto gdje se susreću profesionalci i ljubitelji vina koje vlasnici rado vode u obilazak vinarije, a organiziraju se i razne degustacije.

The Ai Galli historical winery located in Pramaggiore blends tradition and innovation. In this area, the soil and climate characteristics of the terroir are carried over to the grapevine, which grows on a large plain at the foot of the Alps. Its distinctive features include vast rivers, floods from the Dolomites and diverse soil. You can taste all this in the wines made by this winery, which produces numerous ranges of DOC, DOCG and IGT wines, such as Vintage, Classic, characteristic local wines, Selection, Spumanti and sparkling wines, including the Raboso Veneto IGT wine, which is made exclusively from the Raboso grape variety. Many of their wines have won international awards. In addition to selling wine, the wine shop provides a meeting place for professionals and wine aficionados, which the owners gladly take on tours of the winery and various tastings.

ZAKLJUČAK

Vjerujemo da ste uživali u svim preporukama, atrakcijama, restoranima, ali i jelima koje smo istražili kroz projekt KeyQ+ financiran u sklopu programa INTERREG Italija - Hrvatska. Kako bi povezivali lokalne autohtone namirnice i duh starih vremena, partneri KeyQ+ istražili su povijesne recepte različitih razdoblja otkrivajući jedinstveni izraz kulture i prošlih vremena, a istovremeno se oslanjali na ukuse i potrebe modernih vremena. Prikupljeni recepti koji se temelje na tradicionalnim sastojcima postat će dio posebne „periodične“ ponude odabranih restorana, koji će uz šarmantne kulturne i povijesne vrijednosti na ovom području očarati i lokalno stanovništvo i turiste.

U ovome je projektu stvorena interaktivna „online“ karta lokalnih proizvođača, restorana i povijesnih staza koja vas vodi na prave adrese, a kombinacijom gastronomije i kulturne baštine ovih područja želi se privući posjetitelje da pomnije istraže ovih pet regija uključenih u KeyQ+ projekt: hrvatske regije Istru i Mali Lošinj te talijanske regije Veneto, Emilia Romagna i Friuli Venezia Giulia. Proučavajući i obilazeći ovaj itinerar, uočite i sedam KeyQ+ točaka koje na zanimljiv i poučan način pričaju priču o tradiciji, povijesti, kulturi i kulinarstvu.

U projektu su sudjelovali partneri iz Hrvatske i Italije. Vodeći partner bila je Agencija za ruralni razvoj Istre (AZRRI) iz Pazina. Iz Hrvatske su se kao partneri uključili i Grad Pula-Pola, Tržnica d. o. o. Pula i Turistička zajednica grada Malog Lošinja. Talijanski partneri bili su CIVIFORM - Centar za profesionalnu edukaciju, Grad Cividale del Friuli, Scuola Centrale Formazione - Centar za strukovnu edukaciju i njegov pridruženi partner Lepido Rocco iz Pramaggiorea, te Casa Artusi - Centar gastronomske kulture iz Forlimpopolija. Projekt je sufinanciran u omjeru od 85% sredstvima iz Europskog fonda za regionalni razvoj (ERDF-a) s ukupnim budžetom od 871.925,00 eura. Projekt je počeo 1. siječnja 2018., a završen je 30. rujna 2019.

Sada je na vama da s ovim vodičem u ruci krenete u svoju novu avanturu i saznate neke skrivene tajne prošlih vremena istodobno uživajući u svemu što ove regije nude.

It is our sincere hope that you have been able to genuinely experience and enjoy the recommendations, visitor attractions, restaurants and dishes we have presented as part of the KeyQ+ project carried out under the INTERREG Italy-Croatia CBC Programme. To link the local ingredients to the spirit of ancient times, the KeyQ+ partners had to conduct extensive research on historical recipes from different periods, thus discovering a unique expression of culture and times past, while at the same time leaning on the tastes and needs of modern times. The collected historical recipes will become part and parcel of select restaurants' special periodical offers. Along with the undeniable charm of the area's cultural and historical heritage, these special offers are sure to captivate the senses of locals and foreign visitors alike.

The implementation of this project led to the creation of an interactive online map outlining the local producers, restaurants and historical routes enabling you to visit all the right places and to experience and enjoy them first hand. By combining cultural heritage with local gastronomy, we hope to encourage visitors to more fully explore the five regions of the KeyQ+ project: Istria and Mali Lošinj, from Croatia, and Veneto, Emilia Romagna and Friuli Venezia Giulia from Italy. Having closely studied and followed this itinerary, you will hopefully be able to pinpoint the seven main tenets of the KeyQ+ project, telling the story of tradition, history, cultural heritage and gastronomy.

This project involved partners from Italy and Croatia. The lead partner was the Agency for Rural Development of Istria (AZRRI) seated in Pazin. The city of Pula-Pola, the Pula Market and the Mali Lošinj Tourist Board joined the project as partners from Croatia. The Italian partners were as follows: the CIVIFORM Vocational Training Centre from the town of Cividale del Friuli, the town of Cividale del Friuli, the Scuola Centrale Formazione - Vocational Training Centre at national level and its associated member Lepido Rocco from Pramaggiore and the Casa Artusi - centre of gastronomic culture from the town of Forlimpopoli. The project was co-funded by the European Regional Development Fund (ERDF) in the proportion of 85% with a total budget of € 871,925.00. The project began on January 1st, 2018, and ended on September 30th, 2019.

It is now your turn to embark on your new adventure and unveil some of the hidden treasures of times past, while at the same time thoroughly enjoying everything these regions have to offer, all the while keeping this guidebook close at hand.

KeyQ+: Kultura i turizam kao ključevi kvalitete za prekogranični razvoj Italije i Hrvatske

Trajanje projekta	01/01/2018 – 30/09/2019
Prioritet 3	Okoliš i kulturna baština
Specifični cilj 3.1	Učiniti prirodnu i kulturnu baštinu snažnom za održiv i uravnoteženi teritorijalni razvoj
Informacije o isporučevini	WP2, Aktivnost 2.6, Isporučevina 2.6.1
Nositelj projekta (naziv i kontakt)	AZRRI – Agencija za ruralni razvoj Istre d.o.o. Pazin; info@azrri.hr
Web stranica	www.italy-croatia.eu/web/keyqplus

KeyQ+: Culture and tourism as keys for quality cross border development of Italy and Croatia

Start and end date	01/01/2018 – 30/09/2019
Priority axis 3	Environment and cultural heritage
Specific objective 3.1	Make natural and cultural heritage leverage for sustainable and more balanced territorial development
Deliverable information	WP2, Activity 2.6, Deliverable 2.6.1
Lead partner (name and contact)	AZRRI – Agency for Rural Development of Istria Ltd Pazin; info@azrri.hr
Website	www.italy-croatia.eu/web/keyqplus



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