

**Slovenska potica** (English: **Slovenian potica**) is a nut roll and a traditional **festive pastry** from Slovenia served every Easter and Christmas.

It is a ring-shaped pastry, baked in the special shaped potica baking mould, called **potičnik**.

The most characteristic Slovenian poticas are made with ground **walnut**, **tarragon**, **quark**, **hazelnut**, **pumpkin seed** or **poppy seed fillings**, salted ones even with **cracklings** or **bacon**.

Slovenan potica is protected by European Comission.



Kranjska klobasa (English: The Carniolan sausage) is a delicious sausage protected since 1896.

It contains at least 75 to 80 % **pork** and maximum 20 % **bacon**, **sea salt** from Slovenian salt pans, **little garlic** and **black pepper**. No other ingredients are permitted.

Kranjska klobasa is formed in **pairs** linked together with a wooden stick. The sausages are hot smoked.

Kranjska klobasa is protected by European Comission.