Magiczny Kraków

# Discover and taste the various traditional flavors of southern Moravia with little help from southern Moravia

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**Krakow is one of the partners implementing the international project "SlowFood-CE: Culture, Heritage, Identity and Food", financed under the Interreg Central Europe program.**

The aim of the project is to present the cities and regions of Central Europe through a common culinary tradition, highlighting the culture-forming function of food products and their role in preserving and nurturing local tradition. Thanks to the implementation, a product offer is developed for tourism based on a common culinary tradition and ideas of the Slow Food movement.

Project partners come from five cities. In addition to Krakow, they represent the culinary traditions of Venice, Dubrovnik, Brno and Keckesemet. Each partner has prepared a "Travel Book", a kind of culinary guide that allows you to get to know interesting culinary attractions and traditions in a interesting way.

BRNO

**A special gastronomy guide, which was created as part of the project "SlowFood-CE: Culture, Heritage, Identity and Food. " will help visitors with getting to know the flavors of South Moravia, traditional methods of processing local products that create the gastronomic heritage of South Moravia, as well as visiting places and crops related to the traditions and culture of the South Moravia region.**

Brno, the second largest city in the Czech Republic, is the cultural center of South Moravia, full of modern architecture, narrow streets with cafes and restaurants that will delight and surprise every guest with culinary experiences. The city lies in the heart of Europe and is the gateway to the region of South Moravia. Due to the natural conditions and warm climate, 96% of all vineyards of the Czech Republic are located in South Moravia. Local winemakers regularly occupy top positions in prestigious international competitions. In addition to wine, visitors can also try products from local producers and growers, such as almonds, cucumbers, asparagus, fish or smoked meat. Small breweries have been operating on the market in recent years. In South Moravia there are many festivals dedicated not only to true Moravian gastronomy, but also to folk traditions unique for the region.

The gastronomy guide has been published in the Czech-English version and presents 11 regional restaurants and gastronomic venues where guests can expect a great culinary experience, several small farms and agricultural producers, and 7 traditional gastronomy festivals that attract thousands of people interested in culinary experiences each year . Culinary festivities in South Moravia are very popular. Visitors get familiar with local products, traditional production techniques and ordinary and modern processing methods. They learn about a sustainable approach to the environment, and at the same time meet the suppliers of local products.

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The gastronomy guide was created as part of the international project 'SlowFood-CE: Culture, Heritage, Identity and Food'.

The EU project "SLOW FOOD - CE: Culture, Heritage and the Environment" is funded by the EU Interreg Central Europe program, which promotes cooperation between Central European regions. The project lasts 3 years - from June 1, 2017 to May 31, 2020. The goal of the project is the cooperation of public and private entities in five Central European cities (Venice, Dubrovnik, Brno, Krakow and Kecskemét) in order to develop and exchange a common methodology for intangible identification sources of cultural heritage and designing a model of action aimed at protecting and increasing the role of traditional food and its production.

More information