

COMMUNITY CATERING TEAM



Croatia

Coran Šafarek © 2023

CONTENT



Goran Šafarek © 2023

PROLOGUE

Menu	2
Croatian cuisine	3

CONFERENCE FOOD

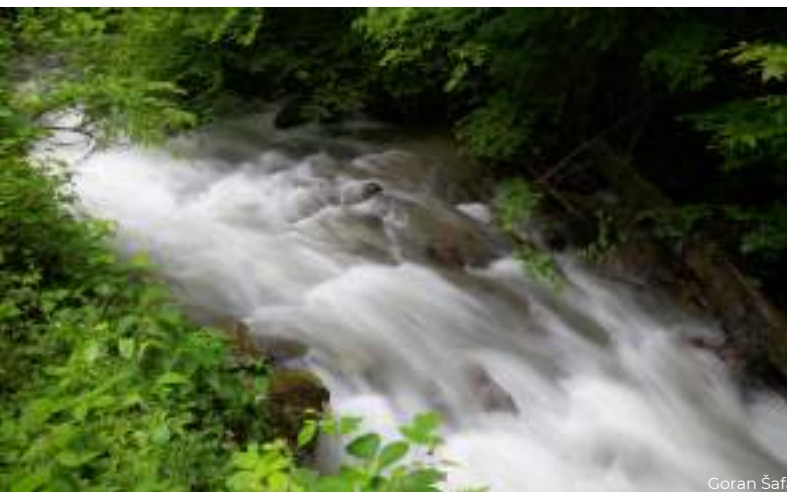
The stone of castle <i>Zrin</i>	4
A royal bite	6
<i>Podravina</i> snack	8

MAIN COURSE

Baroque salad	10
Black gold of <i>Slavonija</i>	12
Fisherman ´s dream	14
Sweet little magic	16

EPILOGUE

The team	18
Sponsors and partners	20



Goran Šafarek © 2023

The fairy tale of Podravina

Conference food:

The stone of castle *Zrin*

A royal bite

Podravina snack

Main course:

Starter

Baroque salad

Main course - meat

Black gold of *Slavonija*

Main course - fish

Fisherman's dream

Mini desert

Sweet little magic

CROATIAN CUISINE

Croatian culinary traditions and culture with a modern twist...

The richness and diversity of traditional Croatian cuisine are not surprising because it comes from a country with a turbulent history, diverse and rich natural resources, and, despite its small size, surprisingly diverse regions and mentalities. Croatia consists of several regional cuisines, which are brought together as the **Croatian national cuisine**.

Turbulent historical events dating back to the 7th century AD, neighboring countries, and the general migration of people had a strong influence on the development of the Croatian cuisine and resulted in a **unique tradition** that is proudly passed on to future generations.

Protection of the national culinary heritage is of great importance for our country, as it embodies our identity. Many Croatian dishes are **protected by UNESCO**. On the other hand, it is also important to go with the flow of time, developing new skills and learning new techniques to be even better, thus bringing both old and new culinary creations to a whole new level.



CHEF.HR © 2023

In the past decade, the Croatian gastronomy scene has had a general uplift in terms of implementing modern ways of cooking. The overall scene is more complex than it ever was, bringing to light many restaurants and chefs that can compete at an international level. We are **part of this movement** and have proudly continued it for many years now.

Our national team follows the traditions of its regional Croatian cuisine but with a modern twist, bringing the regional cuisine into a new spotlight. In the past, the **Podravina region** was greatly influenced by Austrian and Hungarian cuisine, as well as Turkish influences from the Ottoman times.

The menu that we have prepared for you has regional roots but has been reshaped to give it a fresh and modern twist. We sincerely hope that you will enjoy our dishes and feel the spirit and hospitality of Croatia, for which it is widely known. Come and **explore our cuisine** like you never have before!

*Rabbit liver wrapped in
spicy chocolate...*



CHEF.HR © 2023

... on a blueberry-cranberry bise and garnished with microgreens.

The stone	Unit	Quantity for 24	Quantity for 1
Rabbit liver	kg	0,03000	0,00125
Apple	kg	0,00800	0,00033
Chokeberry marmelade	kg	0,00800	0,00033
Salt	kg	0,00060	0,00002
Pepper	kg	0,00060	0,00002
White wine	L	0,00100	0,00004
Chocolate for cooking	kg	0,00200	0,00008
Sunflower oil	L	0,00100	0,00004
Cocoa	kg	0,00100	0,00004

PREPARATION MEHTOD:

Cut the rabbit liver, red onion and apples into brunoise. Sauté everything in lightly heated butter, then glaze it with white wine and let the alcohol evaporate. Add chokeberry marmalade, season with salt and pepper and sauté everything until the liver is soft. Blend the prepared liver into a smooth mass and fill it into silicone molds using a pastry bag and afterwards freeze it in using a shocker. In the meantime, melt the chocolate with the addition of hot pepper. When the chocolate melts, mix it with the cold sunflower oil using a stick mixer. Remove the liver from the mold and dip it into the prepared hot chocolate and sprinkle the finished stone with cocoa powder before serving.

Bise	Unit	Quantity for 24	Quantity for 1
Egg white	kg	0,02000	0,00083
Powdered sugar	kg	0,01500	0,00062
Blueberries	kg	0,01500	0,00062

PREPARATION METHOD:

Beat the egg whites and sugar into stiff peaks and gently mix in the fresh blueberries that have been pureed. Prepared like that, put it to dry.

Garnish	Unit	Quantity for 24	Quantity for 1
Microgreens	pcs	60	1

PREPARATION METHOD:

Take the microgreen with tweezers and carefully place it on the plate.

Nutriens	Unit	Serving for 1	Per 100g	Recommneded amount	% of recommneded amount
Quantity	g	4,30	100		
Energy	kcal / kJ	7,60 / 31,60	177,50 / 743,00	2000,00	0,4%
Fat	g	0,10	3,70	70,00	0,2%
Saturated fat acids	g	0,00	0,80	20,00	0,2%
Carbohydrates	g	1,00	24,60	260,00	0,4%
Proteins	g	0,70	16,80	90,00	0,8%
Sugars	g	0,50	11,60	50,00	1,0%
Fibers	g	0,06	1,40		
Salt	g	0,03	0,70	6,00	0,5%

Allergens: Sulfur dioxide and sulphites, eggs, soy.

*Energy ball with nuts
and local cheese...*



CHEF.HR © 2023

*... as well as cranberries and raisins, on avocado crème
and garnished with popcorn.*

Energy ball	Unit	Quantity for 24	Quantity for 1
Local cheese <i>Prgica</i>	kg	0,01200	0,00050
Butter	kg	0,01200	0,00050
Pumpkin seeds	kg	0,00960	0,00040
Raisins	kg	0,00960	0,00040
Cranberries	kg	0,00960	0,00040
Walnuts	kg	0,00960	0,00040
Nuts	kg	0,00960	0,00040
Peanuts	kg	0,00960	0,00040
Indian nuts	kg	0,00960	0,00040
Maple syrup	L	0,00480	0,00020
Salt	kg	0,00084	0,00002
Pepper	kg	0,00084	0,00002

PREPARATION MEHTOD:

Finely grate the cheese into a mixing bowl and add finely chopped pumpkin seeds, walnuts, hazelnuts, peanuts, cashews, raisins and cranberries. Mix all the ingredients while adding butter and season all with maple syrup, salt and pepper. When everything is done, form balls

Avocado crème	Unit	Quantity for 24	Quantity for 1
Avocado	kg	0,01150	0,00047
Lemon juice	L	0,00090	0,00003
Salt	kg	0,00050	0,00002
Pepper	kg	0,00050	0,00002

PREPARATION METHOD:

Clean the avocado and season it with salt, pepper and lemon juice. put everything into a thermomix and make a smooth cream out of it.

Garnish	Unit	Quantity for 24	Quantity for 1
Popcorn	pcs	24	1

PREPARATION METHOD:

Take the popcorn with tweezers and carefully place it on the plate.

Nutriens	Unit	Serving for 1	Per 100g	Recommneded amount	% of recommneded amount
Quantity	g	4,70	100		
Energy	kcal / kJ	21,50 / 90,20	455,05 / 1904,00	2000,00	1,1%
Fat	g	1,70	36,00	70,00	2,5%
Saturated fat acids	g	0,50	1,40	20,00	2,5%
Carbohydrates	g	1,10	23,40	260,00	0,4%
Proteins	g	0,80	17,10	90,00	0,9%
Sugars	g	0,60	12,00	50,00	1,1%
Fibers	g	0,20	4,70		
Salt	g	0,07	1,40	6,0	1,1%

Allergens: Mlijeko, sulfur dioxide and sulphites and nuts.

PODRAVINA SNACK

*Small muffin made of corn flour
and seasonal vegetables...*



CHEF.HR © 2023

*... on a smoked yogurth-pumpkin oil sauce
and garnished with a beet-cheese crème and pink pepper.*

The snack	Unit	Quantity for 24	Quantity for 1
Cornflour	kg	0,03600	0,00150
Smooth flour	kg	0,03600	0,00150
Eggs	pcs	0,01200	0,00050
Sour cream	kg	0,01200	0,00050
Salt	kg	0,00084	0,00002
Pepper	kg	0,00084	0,00002
Turmeric	kg	0,00084	0,00002
Baking powder	kg	0,00024	0,00001
Red paprika	kg	0,00480	0,00020
Zucchini	kg	0,00480	0,00020
Eggplant	kg	0,00480	0,00020
Red onion	kg	0,00480	0,00020

PREPARATION METHOD:

Clean the vegetables and cut them into *brunoise*. Put eggs, salt, pepper, turmeric and sour cream in a mixing bowl and beat it until it becomes foamy. Gradually add flour mixed with baking powder to the foamy mixture, and at the end gently mix in the pre-sliced vegetables. Fill the mass prepared in this way into silicone molds and bake it in a preheated oven.

Yoghurt-pumpkin oil sauce	Unit	Quantity for 24	Quantity for 1
Joghurt	kg	0,01000	0,00041
Salt	kg	0,00015	0,00000
Pepper	kg	0,00015	0,00000
Pumpkin oil	L	0,00300	0,000125

PREPARATION METHOD:

Beat the egg whites and sugar into stiff peaks and gently mix in the fresh blueberries that have been pureed. Prepared like that, put it to dry.

Crème and pepper garnish	Unit	Quantity for 24	Quantity for 1
Pink peppercorn	pcs	24	1
Cream cheese	kg	0,06000	0,00250
Beet juice	L	0,05000	0,00208

PREPARATION METHOD:

Mix cream cheese and beet juice in a bowl using a small stick mixer. Apply this crème on top of the snack. Using tweezers, carefully place the pink pepper corn onto the crème.

Nutrients	Unit	Serving for 1	Per 100g	Recommended amount	% of recommended amount
Quantity	g	5	100		
Energy	kcal / kJ	14,50 / 60,50	290,00 / 1212,60	2000,00	0,7%
Fat	g	0,30	6,0	70,00	0,4%
Saturated fat acids	g	0,10	2,10	20,00	0,5%
Carbohydrates	g	2,40	49,00	260,00	0,9%
Proteins	g	0,10	1,80	90,00	0,1%
Sugars	g	0,30	6,30	50,00	0,6%
Fibers	g	0,15	3,10		
Salt	g	0,05	0,90	6,0	15,0%

Allergens: Gluten, eggs and milk.

BAROQUE SALAD

Tabbouleh style salad...



CHEF.HR © 2023

... with bulgur, red pepper, cucumbers, pomegranate, mint and parsley, a buckwheat leaf, lemon-olive oil dressing and garnished with microgreens

Salad	Unit	Quantity for 120	Quantity for 1
Bulgur	kg	2,40000	0,02000
Cucumber	kg	2,40000	0,02000
Tomato	kg	3,40000	0,02830
Pomegranate	kg	2,40000	0,02000
Mint	kg	0,30000	0,00250
Parsley	kg	0,30000	0,00250

PREPARATION MEHTOD:

Cook bulgur in boiling vegetable stock with the addition of turmeric. Clean vegetables and cut them *brunoise*. Clean parsley and mint and cut them *julienne*. Mix all ingredients with bulgur and season with lemon juice, olive oil, salt and pepper.

Lemon-olive oil dressing	Unit	Quantity for 120	Quantity for 1
Olive oil	L	0,00400	0,00400
Lemon juice	L	0,84000	0,00700
Salt	kg	0,03600	0,00030
Pepper	kg	0,01200	0,00010
Sugar	kg	0,01000	0,00083

PREPARATION METHOD:

Mix all ingredients and fill them into a dosing bottle.

Buckwheat leaf	Unit	Quantity for 120	Quantity for 1
Buckwheat flour	kg	0,19800	0,00165
Eggs	pcs	3,00000	0,02500
White pepper	kg	0,00030	0,00000
Salt	kg	0,00100	0,00001

PREPARATION METHOD:

Mix the eggs with oil until you get an even mixture and season it with salt and pepper. Start to add the flour and keep on mixing. When finished, apply the prepared mixture to a silicone mold and bake in the oven at 160°C for around 6 minutes.

Garnish	Unit	Quantity for 60	Quantity for 1
Microgreens	pcs	120	1

PREPARATION METHOD:

Take the microgreen with tweezers and carefully place it on the plate.

Nutriens	Unit	Serving for 1	Per 100g	Recommneded amount	% of recommneded amount
Quantity	g	110,00	100		
Energy	kcal / kJ	137,00 / 573,00	126,20 / 528,20	2000,00	6,8%
Fat	g	4,50	4,10	70,00	6,4%
Saturated fat acids	g	0,60	0,60	20,00	3,2%
Carbohydrates	g	18,50	17,10	260,00	7,1%
Proteins	g	4,20	4,00	90,00	4,7%
Sugars	g	3,70	3,50	50,00	7,5%
Fibers	g	4,30	4,00		
Salt	g	0,30	0,30	6,00	5,0%

Allergens: Glutenand eggs.

*Black pork fillet wrapped in
pumpkin seeds on a dried porcini sauce...*



CHEF.HP © 2023

*... with fennel lightly pickled in an orange marinade, smoked baby beet,
collard crème, a sweet potatoes basket and garnished with microgreens.*

Meat	Unit	Quantity for 60	Quantity for 1
Black pork tenderloin	kg	9,00000	0,15000
Pumpkin seeds	kg	0,50000	0,00830
Salt	kg	0,03900	0,00065
Pepper	kg	0,01800	0,00030
Sweet paprika	kg	0,00960	0,00016
Hot paprika	kg	0,00900	0,00015
Thyme	kg	0,00900	0,00015
Dried rosemary	kg	0,00900	0,00015
Garlic	kg	0,00900	0,00015
Chili	kg	0,00900	0,00015
Coarse sea salt	kg	0,00600	0,00010

PREPARATION METHOD:

Clean the meat and marinate it with spices. Wrap the marinated meat in pumpkin seeds and then fry it on a well heated pan until golden brown. Place it in a convection oven at 155°C and bake it until the core temperature is at 52°C. Cut the meat into the desired size and season it with a pinch of coarse sea salt.

Sauce	Unit	Quantity for 60	Quantity for 1
Salt	kg	0,01200	0,00020
Pepper	kg	0,00060	0,00001
Carrot	kg	1,80000	0,03000
Celery root	kg	1,80000	0,03000
Parsley root	kg	1,80000	0,03000
Dry porcini	kg	0,03000	0,00050
Red wine	L	4,80000	0,08000
Water	L	3,72000	0,06200
Tomato concentrate	kg	0,02520	0,00042
Onion	kg	1,80000	0,03000
Sunflower oil	L	0,15000	0,00250
Butter	kg	0,04980	0,00083

PREPARATION METHOD:

Fry the left over meat from the preparation on heated oil. remove the meat and fry root vegetables in the remaining fat until it is brown. Deglaze the sauce with tomato concentrate and red wine. Let it reduce and afterwards top it up with water. Cook it for 6-8 hours on medium heat. Strain the cooked jus and let it cool. Add dried porcini mushrooms to the finished jus and cook it again until the desired thickness is achieved. Season with salt, pepper, sugar and finish with butter.

Smoked baby beet	Unit	Quantity for 60	Quantity for 1
Beet	kg	1,40000	0,02333
Salt	kg	0,00090	0,0000015
Pepper	kg	0,00050	0,0000083
Butter	kg	0,10000	0,00166

PREPARATION METHOD:

Clean and cook the beets and cut them into the desired shape,. Smoke the prepared beets with cherry wood, and before serving, glaze them with butter and season with salt and pepper.

Baby fennel	Unit	Quantity for 60	Quantity for 1
Fennel	kg	1,80000	0,03000
Salt	kg	0,03000	0,00050
Pepper	kg	0,01500	0,00025
Orange juice	L	0,30000	0,00050
Apple cider vinegar	L	0,30000	0,00050
Water	L	0,30000	0,00050
Sugar	kg	0,03000	0,00050
Butter	kg	0,90000	0,01500

PREPARATION METHOD:

Cut the fennel into quarters and place them in a vacuum bag. Mix water, vinegar and orange juice in a pot, season with salt, pepper and sugar and let it boil. Pour the prepared marinade over the fennel and vacuum seal. Before serving, glaze the marinated fennel with butter.

Collard crème	Unit	Quantity for 60	Quantity for 1
Collard	kg	0,70000	0,01166
Butter	kg	0,10000	0,00166
Onion	kg	0,12000	0,00020
Cream	L	0,18000	0,00030
Salt	kg	0,00090	0,00015
Pepper	kg	0,00050	0,0000083
Honey	kg	0,00015	0,0000025

PREPARATION METHOD:

Clean the collard greens and cut them into the desired shape. Put chopped onions and collard greens in a pan on lightly heated butter, but be careful that it does not change its color. Add cooking cream and honey, season with salt and pepper and cook gently until the collard greens are completely soft. Process the collard green into a soft cream using a thermomixer and puree it afterwards.

Sweet potato basket	Unit	Quantity for 60	Quantity for 1
Salt	kg	0,00900	0,00015
Pepper	kg	0,00300	0,00005
Butter	kg	0,12000	0,00200
Sweet potato	kg	2,20000	0,03666
Starch	kg	0,02100	0,00035
Puff pastry	kg	1,20000	0,02000

PREPARATION METHOD:

Clean the sweet potatoes and cook them in a pot. Afterwards add butter, salt and pepper and make a crème out of it. Cut the puff pastry crusts into the desired shape and form a basket in a silicone mold. Fill the baskets with sweet potato crème and bake them in the oven at 160°C for about 12-15 minutes.

Garnish	Unit	Quantity for 60	Quantity for 1
Microgreens	pcs	60	1

PREPARATION METHOD:

Take the microgreen with tweezers and carefully place it on the plate.

Nutriens	Unit	Serving for 1	Per 100g	Recommended amount	% of recommended amount
Quantity	g	311	100		
Energy	kcal / kJ	488,5 / 2043,95	157,0 / 656,3	2000	24,5%
Fat	g	3,0,0	9,6	70	42,7%
Saturated fat acids	g	11,8	3,8	20	58,0%
Carbohydrates	g	10,1	3,2	260	4,0%
Proteins	g	6,5	2,1	90	7,2%
Sugars	g	40,2	12,9	50	80,4%
Fibers	g	3,6	1,1		
Salt	g	2,2	0,7	6	36,7%

Allergens: Gluten, milk, celery and sulfur dioxide and sulphites.

FISHERMAN 'S DREAM

*Salmon-trout fillet with
homemade gjarvar aside...*



*... with fennel lightly pickled in an orange marinade, smoked
beet, collard crème, mini potato rösti and garnished with microgreens.*

Fish	Unit	Quantity for 60	Quantity for 1
Salmon-trout	kg	9,00000	0,15000
Salt	kg	0,03900	0,00065
Pepper	kg	0,01800	0,00030
Sweet paprika	kg	0,00960	0,00016
Hot paprika	kg	0,00900	0,00015
Thyme	kg	0,00900	0,00015
Dried rosemary	kg	0,00900	0,00015
Garlic	kg	0,00900	0,00015
Chili	kg	0,00900	0,00015
Coarse sea salt	kg	0,00600	0,00010

PREPARATION METHOD:

Clean and fillet the fish, then portion it to the desired size. Season the portioned fillet with a mixture of spices and fry it in a lightly heated pan just before serving, so that it remains as juicy as possible.

Ajvar	Unit	Quantity for 60	Quantity for 1
Paprika	kg	1,25000	0,02083
Eggplant	kg	0,32000	0,00533
Vinegar	L	0,12500	0,00208
Sugar	kg	0,04000	0,00066
Salt	kg	0,04000	0,00066
Sunflower oil	L	0,12500	0,00208

PREPARATION METHOD:

Boil peppers and eggplants in salted water with vinegar, peel them and grind them using a grinder. Heat oil in a pot, add the minced vegetables, garlic, salt and sugar and cook everything for about 2 hours with constant stirring.

Smoked baby beet	Unit	Quantity for 60	Quantity for 1
Beet	kg	1,40000	0,02333
Salt	kg	0,00090	0,0000015
Pepper	kg	0,00050	0,0000083
Butter	kg	0,10000	0,00166

PREPARATION METHOD:

Clean and cook the beets and cut them into the desired shape. Smoke the prepared beets with cherry wood, and before serving, glaze them with butter and season with salt and pepper.

Garnish	Unit	Quantity for 60	Quantity for 1
Microgreens	pcs	60	1

PREPARATION METHOD:

Take the microgreen with tweezers and carefully place it on the plate.

Baby fennel	Unit	Quantity for 60	Quantity for 1
Fennel	kg	1,80000	0,03000
Salt	kg	0,03000	0,00050
Pepper	kg	0,01500	0,00025
Orange juice	L	0,30000	0,00050
Apple cider vinegar	L	0,30000	0,00050
Water	L	0,30000	0,00050
Sugar	kg	0,03000	0,00050
Butter	kg	0,90000	0,01500

PREPARATION METHOD:

Cut the fennel into quarters and place them in a vacuum bag. Mix water, vinegar and orange juice in a pot, season with salt, pepper and sugar and let it boil. Pour the prepared marinade over the fennel and vacuum seal. Before serving, glaze the marinated fennel with butter.

Collard crème	Unit	Quantity for 60	Quantity for 1
Collard	kg	0,70000	0,01166
Butter	kg	0,10000	0,00166
Onion	kg	0,12000	0,00020
Cream	L	0,18000	0,00030
Salt	kg	0,00090	0,00015
Pepper	kg	0,00050	0,0000083
Honey	kg	0,00015	0,0000025

PREPARATION METHOD:

Clean the collard greens and cut them into the desired shape. Put chopped onions and collard greens in a pan on lightly heated butter, but be careful that it does not change its color. Add cooking cream and honey, season with salt and pepper and cook gently until the collard greens are completely soft. Process the collard green into a soft crème using a thermomixer and puree it afterwards.

Mini potato rösti	Unit	Quantity for 60	Quantity for 1
Potato	kg	0,40000	0,00666
Sweet potato	kg	0,40000	0,00666
Blue potato	kg	0,40000	0,00666
Salt	kg	0,00090	0,0000015
Pepper	kg	0,00050	0,0000083
Nutmeg	kg	0,00040	0,0000066
Onion	kg	0,12000	0,00020

PREPARATION METHOD:

Clean and grate potatoes, sweet potatoes and onions and season everything with salt, pepper and nutmeg. Mix it well and afterwards form smaller patties. Bake the patties on a heated pan until they are golden brown.

Nutrients	Unit	Serving for 1	Per 100g	Recommended amount	% of recommended amount
Quantity	g	594	100		
Energy	kcal / kJ	716,50 / 2998,05	120,7 / 504,8	2000	35,8%
Fat	g	37,1	6,2	70	53,0%
Saturatedfat acids	g	16,3	2,7	20	81,7%
Carbohydrates	g	38,2	6,4	260	14,7%
Proteins	g	9,8	1,7	90	11,0%
Sugars	g	39,2	6,6	50	78,4%
Fibers	g	8,05	1,4		
Salt	g	2,5	0,4	6	41,0%

Allergens: Fish and milk.

Baked buckwheat flan...



CHEF.HR © 2023

*... with a flambéed plum, a crispy honeycomb on top
and garnished with a mint leave.*

Buckwheat flan	Unit	Quantity for 120	Quantity for 1
Eggs	pcs	100	0,83333
Sugar	kg	2,00000	0,01666
Vanilla bean	pcs	2	0,00016
Rum	L	0,10000	0,00083
Lemon zest	kg	0,30000	0,00250
Milk	L	10,00000	0,08333

PREPARATION MEHTOD:

Boil buckwheat in milk, strain it and let it cool to room temperature. Mix eggs, rum, lemon zest and sugar and add to chilled milk. Fill everything into the serving bowl and bake in the oven in a water bath. Cool the baked cream to room temperature.

Crispy honeycomb	Unit	Quantity for 120	Quantity for 1
Eggs	pcs	3	0,02500
Smooth flour	kg	0,19800	0,00165
Sunflower oil	L	0,10000	0,00083
Honey	kg	0,02000	0,00016
Vanilla sugar	kg	0,02000	0,00016

PREPARATION MEHTOD:

Beat eggs, oil, flour and honey into a smooth mixture using a whisk. Apply all into a silicone mold and bake it in the oven at 160°C for around 4 minutes.

Flambéed plum	Unit	Quantity for 120	Quantity for 1
Plumbs	pcs	60	0,50000
Sugar	kg	0,20000	0,00166
Šljivovica	L	0,10000	0,0083

PREPARATION MEHTOD:

Cut the plums in half and remove the pits. Make caramel in a pan, add plums and flambé with finest and best šljivovica.

Garnish	Unit	Quantity for 60	Quantity for 1
Mint leave	pcs	60	1

PREPARATION METHOD:

Take the microgreen with tweezers and carefully place it on the plate.

Nutriens	Unit	Serving for 1	Per 100g	Recommneded amount	% of recommneded amount
Quantity	g	180	100		
Energy	kcal / kJ	280,00 / 1174,00	153,00 / 640,00	2000	14,0%
Fat	g	6,30	3,50	70	9,0%
Saturated fat acids	g	2,30	1,30	20	11,7%
Carbohydrates	g	44,50	24,20	260	17,0%
Proteins	g	42,50	23,00	90	47,4%
Sugars	g	8,50	4,50	50	16,5%
Fibers	g	5,30	2,90		
Salt	g	0,20	0,10	6	1,5%

Allergens: Gluten, eggs and milk.

COMMUNITY CATERING TEAM

Erich Glavica - Team captain
Alen Belić - Chef
Armin Muratović - Chef
Olena Belić - Pastry Chef
David Glavica - Kitchen assistant
Michael Glavica - Service assistant



The team of hearts!

COMMUNITY CATERING TEAM



Erich Glavica

- owner and head chef of the restaurant *Fakin* (Legrad - Croatia)
-



Alen Belić

- head chef of the restaurant *Fakin* (Legrad - Croatia)
-



Armin Muratović

- chef at the restaurant *Fakin* (Legrad - Croatia)
-



Olena Belić

- pastry chef of the restaurant *Fakin* (Legrad - Croatia)

The team of hearts!

SPONSORS AND PARTNERS





Goodbye!