



»Pr Krnčanu« – na kmetiji, ujeti med pašnike, travnike in okoliške gozdne vrhove Idrijskih Krnic, se lahko pohvalijo z dolgoletno tradicijo kmetovanja in s pridelavo okusnih mlečnih izdelkov. Ob predhodni rezervaciji vam bo sirar Jure pokazal, kako nastane sir Krnčan, po katerem so znani daleč naokoli, gospodarja kmetije Janez in Agata pa vam bosta pripravila pokušino sirov in ostalih mlečnih izdelkov.

*Caught between pastures, meadows, and surrounding forest-covered hilltops of Idrijske Krnice, "Pr Krnčanu" farm is proud of its long tradition of farming and of its delicious dairy products. On prior booking, cheesemaker Jure will show you how he makes the Krnčan cheese, which is known far and wide, while the farm owners Janez and Agata will prepare a tasting of cheeses and other dairy products.*

## KMETIJA NA KRNICAH NA KRNICAH FARM

Janez Lapanje, dop. dej. na kmetiji  
Idrijske Krnice 4, 5281 Spodnja Idrija  
m: +386 (0)31 512 848  
e: kmetijanakrnicah@gmail.com

### Staran trdi sir Krnčan / v darilni embalaži *Krnčan hard ripened cheese / in gift packaging*

Je pravi posebnež izdelkov Kmetije na Krnicah, izdelan iz polnega surovega kravjega mleka po načinu tolminca. S staranjem v zoričnici sir dobi žlahten okus, ki ga cenijo tudi najbolj zahtevni gurmani. Najstarejši siri so stari tudi dve leti.

*The true pièce de résistance among the Na Krnicah Farm products, it is made from whole raw cow's milk following the tolminc cheese recipe. By ripening in the mature, it acquires a fine taste appreciated by the most demanding of gourmets. The oldest ripened cheeses are up to two years old.*





**Trdi sir Krnčan / v darilni embalaži**  
**Krnčan hard cheese / in gift packaging**

Glavni adut Kmetije na Krnicah, ki se ponaša z nazivom Šampion kakovosti 2017, AGRA. Narejen je po receptu sira tolminca, a je za kraj in sirarno značilna svojevrstna mikroflora, ki daje siru unikaten in poln okus. Na voljo tudi v izvorni darilni embalaži, osnovani na dediščini oglarstva Idrijskih Krnic.

*The strongest asset of Na Krnicah Farm boasts the 2017 Šampion kakovosti (Champion of Quality) title at AGRA. It is based on the tolminc cheese recipe, but the special microflora typical for the town and the cheese dairy gives it a unique and full flavour. The cheese is also available in original gift packaging evoking the charcoal-burning heritage of Idrijske Krnice.*



**Krnčanovo surovo mleko**  
**Krnčan raw milk**

Polno nehomogenizirano kravje mleko za vse, ki imate radi okus svežega mleka.

*Whole, non-homogenised cow's milk for those who like the taste of fresh milk.*



**Navadni jogurt Krnčan**  
**Krnčan plain yoghurt**

Iz neposnetega kravjega mleka, čvrste strukture in polnega okusa.  
*Made from whole cow's milk, of firm structure and full of taste.*