



Gospodinja Kmetije na Kalu v Idrijskih Krnicah, ki leži na nadmorski višini 1000 m, se v popoldanskem času ukvarja s peko peciva in kruha ter vrtnarjenjem. Domače dobrote peče predvsem po naročilu, vrtnine pa prodaja na idrijski tržnici. Po predhodnem dogovoru kmetijo lahko obiščete.

The homemaker of the Kmetija na Kalu farmhouse in Idrijske Krnice, which lies at an altitude of 1000 m, is engaged in baking pastries and breads, and gardening in the afternoon. She bakes home goodies when she receives an order, and sells vegetables at the Idrija market. You can visit the farm by prior arrangement.

ALOJZIJA STREL

Alojzija Strel dop. dej. na kmetiji
Idrijske Krnice 35, 5281 Spodnja Idrija
e: alozija.strel@gmail.com
m: +386 (0)51 371 085 (popoldne/in the afternoon)



Domači mešani kruh *Home-made mixed bread*

Domač hlebec iz pšenične polbele, bele (TIP 1100) in ržene moke ter vode, kvasa, sladkorja in olja.

Home-made loaves of bread, made with semi-white wheat flour, white flour (TYPE 1100), rye flour, water, yeast, sugar and oil.



Domači jušni rezanci
Home-made soup noodles

Rezanci iz pšenične bele moke, domačih jajc in olja.
Noodles made from wheat flour, free-range eggs and oil.



Piškoti Oglarske kope
Charcoal pile biscuit

Ko poletni vetrič čez Krniško planoto zaveje, v njem začutiš omamne vonjave rož, trav in gozdov, poiščeš jih v mleku in maslu s hribovskih pašnikov. Okusi opojnih gorskih zelišč se stapljajo v krepčilnem napitku, ki oglarja poživi pri napornem delu ob kopi, kjer les se v oglje spreminja. Vse to spretna ženska roka s ščepcem ljubezni začini in ustvari slastne oglarske kope.

When the summer breeze blows across the Krnice Plateau, it brings the captivating aromas of flowers, grasses, and forests. You can find these in the milk and butter from high hill pastures. The enchanting tastes of mountain herbs melt in an invigorating drink that offers stimulation to charcoal burner during his hard work at the charcoal pile, where wood transforms into charcoal. With a delicate woman's hand and a pinch of love, these ingredients turn into delicious charcoal piles.