



Gospodinja Kmetije na Kalu v Idrijskih Krnicah se ukvarja s peko kruha ter različnega sladkega in slanega peciva ter z vrtnarjenjem. Hišne dobrote peče predvsem po naročilu, vrtnine pa prodaja na različnih priložnostnih tržnicah in sejmih. Ideje za njene okusne izdelke izhajajo iz bogate lokalne kulinarčne dediščine, ki jo s pridom ohranja in nadgrajuje.

*Lojzka from the Na Kalu Farm in Idrijske Krnice bakes bread and various sweet and savoury pastries, and also gardens. She mostly bakes homemade delicacies to order and sells vegetables at various occasional markets and fairs. She finds ideas for her delicious treats in the rich local culinary tradition, which she loves to preserve and enhance.*

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### Domači mešani kruh *Home-made mixed bread*

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

*Home-made loaves of bread, made with semi-white wheat flour, white flour, 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.*



**Potičke – habance, zeljševke, orehove**  
**Rolls – habanca, zeljševka, walnut roll**

Habance, polnjene z ocvirkovim nadevom, zeljševke z nadevom iz drobnjaka in sladke potičke z orehovim nadevom. Majhni grizljaji, ki popeljejo v svet idrijskih okusov.

*Savoury habanca rolls with crackling filling and sweet rolls filled with chives (zeljševka roll) or walnuts. Small bites that will launch you in the world of Idrija cuisine.*