

# MANESTRA

## HOW IT IS PRODUCED



Manestra is a traditional vegetable soup from Croatia. It is made by combining beans, onions, carrots, potatoes, tomatoes and other vegetables with bacon or meat, and cooking them alltogether in a pot. The soup is seasoned with herbs and spices such as bay leaves, thyme and paprika.

## INNOVATION



One innovation of manestra is the use of a specific type of bean called "Tamburica," which is grown only in the region and gives the dish a unique flavor. Additionally, Manestra is typically cooked slowly over an open fire, which adds a smoky taste to the dish.

## MARKETING



Marketing of manestra could focus on its traditional and cultural roots as a staple of Croatian cuisine. Highlighting the use of locally sourced ingredients and preparation methods could also appeal to consumers who value authentic and sustainable food practices. P

## REGIONAL IMPORTANCE



As a foodstuff, meat was a rarity in Istria just fifty years ago, and therefore represented either wealth or was used only for special occasions. With the moManestra is highly regarded in the Istrian peninsula as a traditional and essential dish in Croatian cuisine. Its popularity has also spread throughout Croatia and different variations of the soup are made with locally sourced ingredients. This cultural heritage has made manestra an important symbol of regional identity and a popular culinary tourist attraction.

## AGROTOURISM PEKICI

52342 STOKOVICI, CROATIA  
[HTTPS://TZ-SVETVINCENAT.HR/](https://tz-svetvincenat.hr/)

