



**Fragrance
and
taste
of honey**

A project of the Croatian Department of Tourism 2014.
Promotion and reinforcement of the competences
in tourism skilled trades

Tourism and Catering School Osijek

Honey sweets

We have promised:

1. promote the confectionary profession
2. to design and make **five new and original confectionary products** which are possible to be made autonomously in a rural household or any other catering facility and served to guests as a sweet or a souvenir:
 - edible basket with honey that is poured into tea,
 - Chocolates with honey,
 - honey lollipops,
 - healthy gums with honey,
 - energy bars with honey;
3. to make **a project logo**,
4. to make **cups with the project logo** and give them to all participants,
5. to organize a confectionary **work shop**,
6. **to introduce new** products,
7. to make **a brochure** in order to stimulate a more frequent usage of honey in catering and tourism

We proudly declare that we have fulfilled the promise!



We early recognized a brand, which we would like to present to Croatia and the world – **HONEY** - because Osijek is the cradle of Croatian modern apiculture. In 1879, the first beekeeping association was founded in this area, which means that the beekeeping association in Osijek has been functioning continuously for more than 135 years.



Honey in the traditional culture of Slavonija

We have explored:

- how honey is made,
- which nutritional and medical characteristics it has,
- how much it is engaged in the diet of high school-students

The purpose of the project:

- a systematical education on the importance of honey in diet.

Through this project, we would like to make aware and educate the young and the old to consume more honey, and that these high nutritional victuals are great for preparing original honey sweets and souvenirs.



Honey as part of the gastronomic offer can be served to people of different age, from kids to senior tourists:



- as a spread for breakfast,
- as an ingredient for making quality bakery products,
- as an additive to meat dishes, different sauces, soups,
- as a drink sweetener (tea, white coffee, milk, fruit juice, lemonade),
- as an additive to wholegrain cereals
- as a fruit purees with honey,
- in various confectionary products,
- even in its pure form slowly melted in mouth under the tongue



Our guest deserves to eat healthy sweets

- The guest has had enough of suspicious foodstuffs
- Guests ask for and deserve a **quality ecological product**
- Honey is a highly nutritious food, which possesses high-quality ingredients in perfect ratio, which people still aren't able to produce by hand or machinery.

We also believe that bee products are an **ideal gift**

- A souvenir must be planned seriously as a unique part of the offer of a certain tourist region with all the values that represent that region and, of course, grab tourists' attention.
- Beekeeping belongs to our traditional manufacture and it represents goods that can be prepared and offered as an original and local souvenir.

We present five original products created and made by the teachers and the students of Tourism and Catering school in Osijek



Edible basket with honey that is poured into tea



Chocolates with honey



Lollipops with honey



Energy bars with honey



Healthy gums with honey



Making of the products





Making of the edible basket with honey







Making of the bee



Honey, which is inside the basket, is poured into the drink and the whole basket, as well as the bee, is a delicious cake



Making of the Lollipops with honey

- Flavours and additives as one wishes:
- walnuts, hazelnuts, almonds, pistachio, ginger, orange, banana, strawberry, star anise, curry, mentha





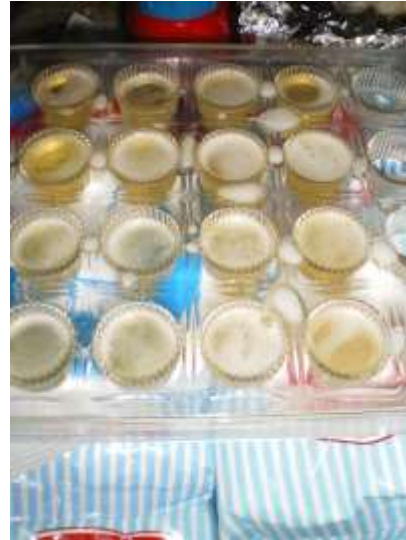


Making honey energy bars



- Prepare, cut and put all the ingredients in a bowl (peanuts, hazelnuts, walnuts, almonds, raisins, cranberries and honey).
- Add honey and melted marshmallows and blend them to make a uniform mixture.
- Shape the bars with your greasy hands according to your wishes. They should be dried before serving.

Making healthy honey gummy candies



Making honey pralines



Smell and taste of granny's cakes

We went back in our grannies' and great grannies' time and their way of preparing sweet dishes





We did some research and learned how to make honey cookies according to recipes from 1985

MED U KUĆANSTVU.

Medeni kolači.

7. recept. Licitarski medenjaci. Uzmi $\frac{1}{2}$ kgr. sirupa i $\frac{1}{2}$ kgr. vrcanoga meda i to gusto ukuhaj, zatim dodaj k tomu $\frac{1}{2}$ kgr. zajedno sa ljuskom narezuckanih mandula, 15 gr. cimeta, 15 gr. gvirca, 60 gr. arancinija, kardamoma, orešca (Muskatnuss), nješto bibera, oko 8 gr. pepeljike, koju si međutim već prije rastopio u bašici i $\frac{1}{2}$ kgr. raženoga brašna, pa iz te smjese napravi omekano tijesto. Ovo tijesto ostavi preko noći na toplu mjestu, da uzide, a tada ga na 24 sata stavi u podrum. Poslije toga ima se tijesto valjkom razviti na prst debljine i na dugoljaste pačetvorine izrezati. Pošto si još u svaku pačetvorinu ozgora utiskao dva tri oljuštrena badema, stavi ih, kao i druge kolače u tepsiji k vatri.

Da ovi medenjaci budu ozgora sjajni omaži ih šećernom vodom.

8. Švicarski medenjaci. Uzmi 1 kgr. vrcanoga meda, 2 kgr. šećera, pa to sa 1 litrom vode izmješaj i pristavi k vatri, da se kuha. Pošto je smjesa ta dobro prokuhana, skine se s vatre i stavi u stranu, da ohladi, a tada se primješa toliko brašna, da bude iz svega ne odveć čvrsto tijesto. K tomu se tijestu zatim primješa još 30 gr. nišadora 60 gr. cimeta, 15 gr. klinčaca (gvirca) i 30 gr. cimetovog cvijeta (Zimtblüthen). Kad si sve dobro tijestom ispremiješao, nareži kolače kako te volja t. j. izaberi si oblik, kakav hoćeš. Pečene kolače glaziraj šećerom, pa će biti ljepšega izgleda.

Slavonian and granny's cakes at the same time

- 100 g baking chocolate
- 190 g granulated sugar
- 1 vanilla sugar
- 210 g butter at room temperature
- 100 ml **honey**
- 2 eggs
- 200 g plain flour
- 1 tsp baking soda
- 2 tbsp cocoa powder
- 250 ml hot water

Honey cake with sour cherries



Bear paws



Ingredients

- 1 cup lard
- 3 cups plain flour
- 2 eggs
- 3 tbsp melted honey
- 1 tbsp sugar
- ½ tsp baking soda

Method

- Knead all the ingredients to a plain dough. Fill buttered and floured molds with it. Bake at 180 degrees celsius for 15 – 20 minutes.

The volunteers of the humanitarian organisation Mary's meals were pleased with our products



**and mons. dr. Đuro Hranić,
Đakovo - Osijek
archbishop**

Tamburica ensemble
Slavonia band was
delighted with the honey
lollipops



U Ugostiteljskoj školi osmislili i izradili pet originalnih proizvoda od meda



Mladi kuhari osmislili su vlastitu liniju proizvoda od meda

Foto: ODJIKO MITIĆ

Prethodna

(1/2)

Slijedeća

Odgledano prije 1 h i 26 min

[Preporučiti](#) [Podijeli](#) Ovo preporučuje 23 ljudi. Budite prvi među vašim prijateljima.

[8+1](#) Preporučita to na Google+

Kako obogatiti turističku ponudu Osijeka i Osječko-baranjske županije znaju u Ugostiteljsko-turističkoj školi. Profesori i učenici osmislili su i izradili pet gastro-suvenira, originalnih slastičarskih proizvoda na bazi meda te napravili brošuru pod nazivom Miris i okus meda. I suveniri i brošura dio su projekta Medeni slatkiši, predstavljenog jučer u Ugostiteljsko-turističkoj školi. "Tim smo projektom odgovorili na javni poziv Ministarstva turizma naslovljen Promocija i jačanje kompetencija strukovnih zanimanja za turizam 2014. Želimo

JOŠ VIJESTI



SPAS OD VRELOČINA NA LJEVOJ OBALI DRAVE

Danas besplatno kupanje na Kopikl

We presented our brochure „Fragrance and taste of honey” to the interested guests, showed them how to prepare the products and enjoyed eating them together.

We are thrilled that the representatives of the Touristic Organisation of Osječko-Baranjska County joined us, as well as the apiarian associations, rural housecraft owners, chief of the Departement for education, culture, sport and technical culture OBŽ, the press and other guests.



Brochure “Fragrance and taste of honey”



Honey, a premium dessert or an interesting gift that our guests will gladly take as a souvenir.

We believe in it!

We thank everyone who helped and participated in this project

Students:

- Sunčica Maras, 3. razred, slastičar
- Ana-Marija Čančar, 3. razred, slastičar
- Valentina Novoselić, 3. razred, slastičar
- Matea Levačić, 2. razred, kuhar
- Josipa Štigler, 2. razred, kuhar
- Matej Babić, 2. razred, kuhar
- Magdalena Blažević, 2. razred, kuhar
- Valentina Krahulec, 2. razred, kuhar

Mentors:

- Gabrijela Baraban
- Ivan Gašpić
- Slavko Horvat
- Marina Majdenić
- Zdenka Marijanović

Photographer:

- Janja Angebrandt



Ministarstvo turizma
REPUBLIKE HRVATSKE

Ministry of Tourism
Republic of Croatia



Ogranak Matice hrvatske Osijek



Osječko-baranjska županija
Upravni odjel za prosvjetu, kulturu, šport i
tehničku kulturu

The logo of the project was designed by Danijela Aščić, 3rd grade student, vocation - hotel and tourism technician



We put the logo on mugs and gave them as presents to all participants in the project



Special thanks to the Ministry of
Tourism for granting us this culinary
adventure!

And one note at the end,

we also want to encourage the inclusion of apiaries
in the tourist offer of the rural area because an attractive
tourist apiary enables socializing with bees and the
tasting and purchasing of bee products,

but more about this, next year! 😊

Have a honey of a day!