



# DISHES INSPIRED BY WORKS OF ART

*Frescoes on the plate*



- ❖ Istria is a region of cultural richness.
- ❖ Istrian frescoes are part of that richness.
- ❖ It was precisely the frescoes, i.e., the food depicted on them, the starting point of our research.

## DISHES INSPIRED BY WORKS OF ART

*Frescoes on the plate*



# Achieved goals

- we have come to know the local cultural and enogastro heritage, and through this project we have learnt to understand and respect it
- we have discovered our own creativity and sense of enterprise as the result of the project
- we have recognised the importance of knowing and preserving the cultural and enogastro heritage, as well as its touristic value
- we have established quality cooperation with scientific and religious institutions as well as the tourist organizations and local community
- we have created a new souvenir-cookbook with 10 recipes including ingredients represented on the frescoes

Accompanied by the archeologist Damir we visited five churches in which the frescoes depict the scene of The Last Supper, i.e. the food on the table.

17.04.  
2018.



🌸 The churches we visited and explored are:  
St. James in Bačve,  
St. Barnaba in Vižinada,  
St. Mary in Beram,  
St. Trinity in Žminj and  
St. Spirit in Bale



27. 04. 2018.

🌿 The ethnologist Tamara gave a lecture about the ethnological aspect of the food in Spacio Maticca and based on its eno-gastro offer, she explained how the traditional food is being used as part of the touristic promotion of the city of Rovinj.



**SVIBANJ 2018.**

We have put some recipes together...translated them into English, German and Italian, prepared dishes and developed ideas for printing a souvenir-cookbook.

- **Jakobove kapice na žaru**
- Capesante alla griglia
- **Maneštra od povrća**
- Gemüse-Minestra
- **Brancin u pećnici**
- Sea bass in an oven
- **Pandešpanja**
- Pan di spagna
- **Istarska supa**
- Istrische Suppe
- **Jakobove kapice na posteljici od rikole i cherry rajčica**
- Capesante su letto di rucola e pomodorini ciliegini
- **Juha od šparoga**
- Spargelkremsuppe
- **Savijeni file brancina u umaku od ružmarina**
- Folded sea bass fillet in rosemary sauce
- **Krema od skute i meda**
- Crema di ricotta e miele
- **Kruh**
- Brot



**18. 05. 2018.** 🌱 Every dish is visually presented in two ways, traditionally and through re-interpretation .....



🌿 We have taken photos of the prepared dishes, served on the plate.





07.09.2018.

■ We have organised the souvenir-cookbook launch, which included food tasting, for the media representatives, local community, turistic organisations and project participants



## Project manager:

Tanja Ranić Rovis, professor of Fine Arts

## Teachers:

Marija Orbanić, dr. vet. med.

Mirjana Đikić, professor of German and French language

Kristina Stojšić, professor of English language and History

Karmen Bošnjak Torić, professor of English and Italian language

Tihomir Horvat, Master Chef

Silvia Cah, Master Patisserie



## Students:

Dominick Lutrović, 4.r, THC

Tina Maružin, 4.r, THC,

Sebastian Sošić, 4.r, THC,

Adriana Milli, 3.r, THC,

Mauro Šturman, 3.r, THC,

Marlen Damijanić, 2.r., THC,

Karla Jurković, 2r., THC,

Nicole Mogorović, 2.r, THC,

Laura Sošić, 2.r., THC,

Manuel Dimoski, 2.r, Chef,

Luka Lukić, 2.r, Chef

Valentina Bančić, 1.r, Chef,

Dominik Šimunović, 1.r, Chef,

Robert Toncin, 1.r, Chef,

Tea Pokos, 1.r, Patisserie

Big thanks to....



ZAVIČAJNI MUZEJ GRADA ROVINJA  
MUSEO CIVICO DELLA CITTA' DI ROVIGNO



**POREČKO-PULSKA BISKUPIJA**

*maistra*



Grad Città  
**ROVINJ - ROVIGNO**