



CULINARY HERITAGE *of Latgale*

www.culinary-heritage.com
www.kulinaraismantojums.lv
www.visitlatgale.com

Latgale



Dear Latgalians and Latgale region guests!



Latgale region is a very special with its unique natural landscapes, cultivated traditions, rich and varied culture, but latgalian hospitality is like a business card for Latgale region which spreads outside Latvian boarder. Non has left the real latgalian house with an empty stomach. Every guest is treated with nourishing meal usually some of the Latgale Culinary Heritage dish-griušļi, kļockas or potato blinis.

Thanks to the local delicacies, Latgale is particularly suitable destination for gourmets. In various farms guests can try out home made cottage cheese and ice cream, honey and herbal teas, homemade bread and linseed oil, as well as participate in rye bread baking process and enjoy the home made wine from berries.

Latgale region is the European Culinary Heritage Network (www.culinary-heritage.com, in this network you will also find different food recipes) member and successfully operating in it for 13 years. Regional Culinary Heritage is the sign of quality for traditional and new food creations that promote the traditions of the region. One of the culinary heritage criteria is that prepared meal must contain at least 70% of local ingredients, which have been grown in the region.

With the aim of developing the network of Latgale Culinary Heritage and set up its marketing in December 2013 was established society Latgale Culinary Heritage Center which brings together more than 30 enterprises who are actively working in the network and offers to the guests Latgale Culinary Heritage dishes (www.kulinaraismantojums.lv).

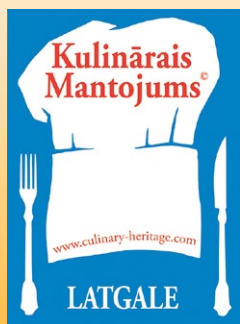
In 2015 Latgale Culinary Heritage Center got a prize EDEN (European Destinations of Excellence) on a national level as a winner in the Tourism and Local gastronomy category.

Latgale Culinary Heritage can be found by common logo - chef's hat on a blue background with fork and knife on both sides - shows the way to the shops, cafes, restaurants, guest houses, recreation centres and manufacturing companies, that protect and improve the local culinary heritage traditions of Latgale region.

In this issue are summerized enterprises which offer not only traditional food of Latgale, but also news of culinary „fashion”. The most important is the fact that for the preparation of food are used only ecologically grown products from local region. This brochure can be used as the Recipe book and might be useful for hostesses!

IMPORTANT! Latgale Culinary Heritage dishes advisable to book in advance by contacting Latgale Culinary Heritage network businesses which are marked with the logotype of Culinary Heritage.

Welcome to Latgale! Bon appetite and see you soon!



Tatjana Kozačuka,

Latgale Culinary Heritage Network Coordinator,
Society Latgale Culinary Heritage Center
Chairwoman of the Board

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Society Latgale Culinary Heritage Center

Contact information:

Address: Krāslava Count Plater's castle complex,
Pils street 2, Krāslava, Latvia
Tel.: +371 26395176, +371 29857557
kulinaraismantojums@inbox.lv
www.kulinaraismantojums.lv
GPS: 55.9006554, 27.1611143
Contact person: Tatjana Kozačuka

Business hours:

Summer season (1st May – 30st September)

Working days: 9.00 – 18.00

Saturday – Sunday: 10.00 – 19.00

Outside the summer season

(1st October – 30st April)

Working days: 9.00 – 18.00

Saturday – Sunday: 10.00 – 15.00

The center offers:

- Free information about Latgale Culinary Heritage region network's business members and their special offers.
- Degustations of Latgale Culinary Heritage dishes, lunch and dinner, thematic lessons for stakeholder groups (by prior booking).
- Guide services and individual gastronomy routes of Latgale Culinary Heritage development.
- Souvenirs with Krāslava and Latgale symbols (magnets, view cards, mugs, key rings, pens), Krāslava and other Latgale craftsmen and home producers products (herbal teas, linseed oil, natural juices and craft products);
- Free WIFI and public Internet Access Point.



Society “Siera klubs”

Contact information:

Tel. +371 29487375
sieraklubs@inbox.lv
www.sieraklubs.lv
Contact person:
chairwoman of the board
Vanda Davidanova

Society “Siera klubs” is public organization, which is actively working for 14 years with milk processing companies, professional high schools, producing milk farms, chefs, sommeliers, doctors and other interested parties.

The main objective is to get to know about and popularize Latvian produced cheese, as well as other milk products, to assess importance for health, to promote creation of new varieties, cheese preparation, creating new recipes, as a whole – to increase cheese consumption, Latvian cheese promotion and popularisation.



The team of “Siera klubs” (on the left): the chef of the restaurant “Neiburgs” Tomass Godiņš, chairwoman of the board Vanda Davidanova, the owner of cafe “Papardes zieds” Marija Aleksejeva, the cook of the cafe “Rocket Bean Roastery” Haralds Saušs and the headmaster of Riga Technical School of Tourism and Creative Industry Silva Ozoliņa are preparing cheese snacks

Offers:

- Seminars organized by society “Siera klubs”.
- Training courses about cheese and dairy products can be organized at any Latvian region.
- Training courses about cheese, wine and bread compatibility of certain varieties.
- Lectures and degustations of cheese.
- Actions related to the promotion of the cheese (chef's master classes, etc.).
- Organisation of competitions (cheese cake contest, cheese making contest, cheese dishes cooking contest, etc.).



Interesting recipes:

Salad with deep-fried cheese

Cut cheese into small pieces, batter it into flour and beaten egg and fry on the pan till the moment the cheese will get brown. Salad leaves and vegetables cut and pour with sauce which has been made from olive oil, balsamico, mustard, sugar, salt and pepper.

Omelette with cheese and dandelion flowers

Beat 6 eggs with 6 tablespoons of sweet cream, add salt, pepper and pour on a hot pan. When omelette will be half done pour on it grated cheese and dandelion flowers. Bake it till readiness.



Aglona Museum of Bread

Contact information:

Address: Daugavpils street 7, Aglona,
Aglona Municipality, Latvia

Tel. +371 29287044

maizesmuzejs@inbox.lv, www.aglonasmaize.viss.lv

GPS: 56.1332, 27.0018

Contact person: Vija Kudīņa

Business hours: by prior arrangement

It is the only museum of this kind in the Baltics. Here a person can smell just baked bread, hold in their hands a warm loaf, listen to the story of the most holy - bread.

The Museum offers visitors:

- an hour long story of bread, bread tasting, tea drinking;
- the story of bread and a hearty meal that includes dishes of the culinary heritage of Latgale, one and the half hour long program;
- the process of the birth of bread can be seen through the window, as well as to participate in the process and bake your loaf, which can be taken along with you;
- for children "to go" the way of bread from a grain to a loaf by imitating different works.

the museum you can also place your order and the table will be set for any family holiday with dishes according to grandmother's recipes. And at the store, which is situated near the museum, you can always buy fresh bakery products – rye-bread and fine rye bread baked according to old recipes, pies, white bread, and biscuits and other. Pre-order for baking bread, pretzels, pies is possible.

Guest House "Pie Vijas", which is situated on the second floor of the museum, offers a relaxing stay in the room of "grandmother" on mattresses made of straws and pillows made of grass, or you may pick up any room according to your mood – red, yellow, purple, blue. Overnight accommodation is offered for 20 persons.

The museum also offers rental of two banquet halls with 30 and 50 seats. Wedding celebration and diverse one and the half hour long program are possible.



Special offer:

"Soup from dried mushrooms"

Recipe:

Put dried mushrooms into 3 – 4 litres of cold water and leave overnight. Cook on a stove; add the chopped barley, onions, carrots, potato, salt, garlic, pepper, bay leaf. At the end of cooking, add the smoked roasted bacon chopped in pieces. Before serving the soup, sprinkle it with fresh dill, add sour cream. Delicious!



Guest House “Mežinieku mājas”

Contact information:

Address: Gūtenī, Aglona, Aglona Municipality, Latvia

Tel. +371 29234425

meziniekumajas@inbox.lv

www.meziniekumajas.viss.lv

GPS: 56.1026, 26.9415

Contact person: Māriete Mežiniece

Business hours: by prior arrangement



The Guest House “Mežinieku mājas” is situated in the picturesque village, not far from the Basilica of Aglona. It is an ideal place for celebrating national holidays, weddings and anniversaries. Ecological farm.



Guests are offered:

- overnight accommodation for 74 persons, can be added extra beds;
- rent of premises for banquets and seminars, weddings (up to 160 persons), possibly with food;
- mini SPA, bath ritual, massage services, herbal teas;
- “Bread” house and the opportunity to bake your loaf of rye;
- cheese making in the open air;
- degustation of 14 kinds of cheese, homemade beer and other eco products;
- a playground for children;
- guided tour in the Horoscope Park and along the nature trail;
- tent and fire places.

The guest house serves dishes of the culinary heritage of Latgale made of natural products, grown on the farm.



Special offer:

“Gulbeshniki in mushroom sauce”

Recipe:

Clean, grind potatoes boiled in their skins, add salt and onion. Cut smoked meat into thin slices. Make small pancakes of the potato mass and fill with meat stuffing, close the pancake and give it an oblong shape. Dip a gulbeshnik into heated sunflower oil and cook until tender.

Put hot gulbeshniki on a plate and dress with mushroom sauce.

Mushroom sauce: fry boiled or marinated mushrooms in canola or olive oil, add the sour cream, salt, pepper, onion to taste. Pour the prepared sauce onto gulbeshniki.

Bon appetite!



Farm-stead “Upenīte”

Contact information:

Address: Tartaka street 7, Aglona,
Aglona Municipality, Latvia

Tel. +371 26312465, a.upenite@inbox.lv

GPS: 56.1206, 27.0018

Contact person: Inese Survilo

Business hours: by prior arrangement

The farm-stead “Upenīte” located on the shore of Lake Cīriša is a popular venue for weddings, banquets, seminars and other festivities.

Guests are offered:

- overnight accommodation up to 30 persons in 2 rooms and in an attic, as well as in tents on the shore of the lake;
- “Black-style” bathhouse, bathhouse ritual;
- equipped beach on the shore of Lake Cīriša. Tent places and fire pits;
- boat renting, fishing;
- hall for seminars, parties, weddings (up to 60 persons);
- a pony for children, bio-products and master class on making cheese, baking bread and cakes, etc.

The farm-stead “Upenīte” serves dishes of the culinary heritage of Latgale made of natural products grown on the farm. The opportunity to purchase organic products: frozen black currants, black currant jelly. During the season - fresh black currants, sour cream, cheese, butter, cottage cheese. At request - pork or beef.



Special offer:

“Pancakes of Malvina”

Recipe:

Mix clabber with salt and sugar, add flour, a pinch of baking soda, and stir the dough until the consistency of sour cream. Fry in a pan on both sides. Serve with the sour cream, jam or sauce.

Production of home-brewed beer

Contact information:

Address: Stacijas street 4, Bērzpils,
Balvi Municipality, Latvia
Tel. +371 26452844, rdains@inbox.lv
GPS: 56.8542165, 27.0855603
Contact person: Dainis Rakstiņš
Business hours: by prior arrangement

Our offer:

familiarization with the preparation of real
Latgalian beer, beer tasting, Latgale-style
appetizers.



Special offer:

Latgale beer according to an ancestral recipe

Recipe of the preparation of 150 litres of unfiltered dark beer:

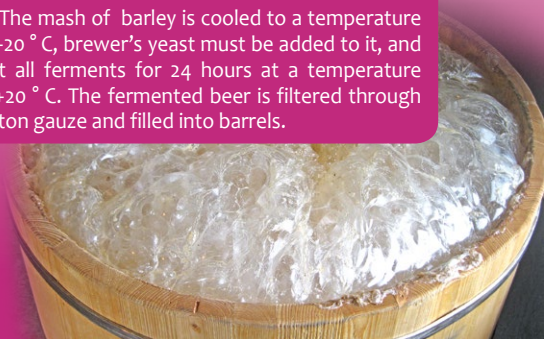
We take 75 kg of barley grown on our farm. Pour the barley in a wooden tub, pour water on the barley. The barley is macerated for 24 hours at a temperature of from +18 °C to +20 °C. Then we spread the barley in a layer of thickness of 10 cm on a film for packing food, and germinate for 4 days.

We put the germinated seeds to dry in a malt-house (a growth chamber). The malt is dried for 14 hours continuously heating the malt-house with alder wood. During drying, the malt is periodically stirred up.

Next, 0.75 kg of hops and 40 liters of water are boiled for 2 hours, stirring occasionally. The decoction of hops and mash of barley must be poured in a specially designed wooden tub for fermentation. The hops serve as a preservative for beer, which does not let it to become sour and gives it pleasant bitterness of hops.

Then take 70 kg of the mill-ground malt and then pour it into a wooden tub and pour 200 litres of boiled water. All is soaked for 4 hours. Further, through a pre-prepared wooden «stira», the mash of barley is filtered and joins with the decoction of hops in a specially designed wooden tub for the fermentation.

The mash of barley is cooled to a temperature of +20 °C, brewer's yeast must be added to it, and that all ferments for 24 hours at a temperature of +20 °C. The fermented beer is filtered through cotton gauze and filled into barrels.





Museum “Andrupenes lauku sēta” (Andrupene homestead)

Contact information:

Address: Andrupene, Dagda Municipality, Latvia

Tel. +371 26458876

laukuset@inbox.lv, www.visitdagda.com

GPS: 56.1895704, 27.3968673

Contact person: Skaidrite Pauliņa

Business hours: 9.00–18.00

The museum is a complex of buildings of the early 20th century. Here you can see a village house built 100 years ago, a barn, a “black-style” bathhouse, a forge, various working tools and household items. The museum is a part of the network of the culinary heritage of Latgale.

Guests are offered:

- guided tour at the museum;
- hall for seminars and celebrations (up to 40 persons);
- participation in the process of baking bread and cooking butter;
- performances of a local folklore group in traditional style;
- by prior arrangement, the degustation of dishes of the culinary heritage of Latgale is possible.



Special offer:

Andrupene bread

Recipe:

“Alive” sourdough is used for baking the bread, which each time is left for the next baking. The wheat flour, wheat cotton gauze and filled into barrels. Brans with a small amount of flax seeds and sunflower seeds, salt and sugar are added to the sourdough. The prepared dough is left to stay for 12 hours and then is baked for 1 hour in the oven.

The taste of this Andrupene bread is memorable and just for the taste of real bread people come here again and again...



Restaurant PLAZA in Hotel “Park Hotel Latgola”

Contact information:

Address: Ģimnāzijas street 46,
Daugavpils, Latvia
Tel. +371 654 04900, fax: +371 654 20932
reception@hotellatgola.lv
www.hotellatgola.lv
GPS: N 55° 52' 18.36", E 26° 31' 1.36"
Contact person: Ruta Priede

Restaurant business hours:

Sunday – Thursday 12:00 – 24:00
Friday – Saturday 12:00 – 01:00

Hotel “Park Hotel Latgola” offers:

- 117 comfortable hotel rooms with accomodation capacity up to 266 people.
- Conference hall with a capacity up to 200 persons and 4 seminar rooms up to 20 persons per room.
- Recreation sauna and Jakuzzi for up to 20 persons.
- Tourism bureau services for the different kind of trips.
- The restaurant PLAZA advantage is a unique view of the Daugavpils city landscape from the bird's view, as the restaurant is located on 10th floor of the hotel. In the quiet and leisurely atmosphere with a delicious meals will become a memorable moment for every visitor. The restaurant can serve in a same time up to 100 people.
- Restaurant menu offers traditional Latvian and Latgalian dishes – curd cake, potatoe pancakes, cabbage soup with cep, potatoe dumplings with speķ - and a lot of other delicious dishes from the special menu. Aromatic and healthy herbal tea, as well as stronger drinks from Latgale region.



Hotel “Park Hotel Latgola” – is offering the home warmth, comfort and most beautiful landscape in the heart of the city of Daugavpils. This will be the best place for your leisure and business meetings. Here you will always feel special and welcome!



Special offer:

“Asuškas in Latgalian style”

Recipe:

In the bowl put the grainy curd, flour, eggs, sugar and vanilla sugar. Mix all into a coherent mass. With the hands make small scones from the dough. Fry on the pan from both sides for a few minutes in the melted butter. Continue to stew the scones in a sweet source made from sweet cream. Add sugar and vanilla sugar for a taste. Serve the delicious dessert decorated with peppermint leaves.





Shmakovka Museum

Contact information:

Address: 22a Rigas Street (Unity House),
Daugavpils, Latvia
Phone: +371 654 22818, +371 26444810
info@smakovka.lv
www.smakovka.lv

Business hours:

Wednesday – Saturday: 11.00 – 19.00
Sunday: 11.00 – 17.00
Monday – Tuesday: closed



The largest and most contemporary Shmakovka Museum in Latvia. The museum offers modern and attractive story about the oldest Latgalian alcoholic beverage refined in the course of many centuries – shmakovka, which is an integral part of the culinary heritage.

Offers:

- To learn the process of shmakovka production with the help of the latest technologies.
- To see genuine and impressive production equipment.
- To turn pages of Daugavpils and Latgale cultural history.
- Audio-guides, tours, tastings and souvenirs.



Farm “Bagātības”

Contact information:

Address: “Bārtuļi”, Indra parish, Krāslava Municipality, Latvia

Tel. +371 26125475, olga.birke@inbox.lv

Contact person: Olga Birķe

Business hours: by prior arrangements

The peasant farm specializes in the home production of cheese and meat.



Guests are offered:

- organization of banquets up to 30 persons;
- cooking on the grill;
- moldovan-style lunch;
- degustation of cheeses and meats.

Special offer:

“Fresh homemade cheese”

Recipe:

Ingredients: milk, salt, citric acid. Preparation: Bring to boil 10 litres of milk, pour a tablespoon of citric acid and mingle until it curdles. Add salt to taste.

Special offer:

“Honey pie”

Recipe:

Ingredients: 3 eggs, a glass of sugar, a glass of cream, 100 g of butter, 2 tablespoons of honey, 100 g of raisins, 50 of any nuts, a teaspoon of baking soda softened in citric acid.

Preparation: beat eggs with sugar, add butter, and beat once again, then add heated honey, and mix it, add the sour cream, baking soda, nuts and raisins, and at the very end, add the flour (the dough should not be thick).



Krāslava Municipality



Catering House "Daugava"

Contact information:

Ltd. "Krāslava D":

Domicile: Varšavas street 28, Daugavpils, Latvia

Postcode: Raiņa street 13, Krāslava, Latvia

Chairman of the Society: Viktorija Vengreviča

Tel.: +371 656 81500, +371 29112899

Address of the catering house "Daugava":

Rīgas street 28, Krāslava

Tel.: +371 656 22634, +371 29334346

GPS: 55.8974676, 27.1619588

Business hours: 8.00 – 16.00

Weekends: by prior arrangement

Visitors are offered:

- food from local products;
- banqueting: from 15 to 120 persons. There is also a separate banquet hall for 20–25 persons with a separate entrance.

The enterprise "Krāslava D" also has a shop "Kristine" (Raiņa street 13, Krāslava, +371 656 81506, +371 28604746) having great popularity among visitors, as a bakery and a pastry workshop is operating at the store. Fresh, just baked products in a wide range directly come to a buyer in the shop. Opening hours: daily from 8.00–22.00.

Special offer №1: "Meat in a ceramic pot"

Recipe:

Cut meat (pork or beef) in to small slices, fry in vegetable oil until crusting. Dice carrots and potatoes, cut onions into half rings, and fry everything separately.

Spread the meat, potato, carrot and onion in layers in a pot. Add 2–3 tablespoons of broth; pour cream sauce on the top, cover with a lid and stew for 50–60 minutes. At the end, add the dill, parsley, salt and pepper to taste. The dish in a pot keeps the temperature up to 2–3 hours.



Special offer №2: "Bulbeshniki"

Recipe:

Pound or mince boiled potatoes. Add the flour, egg, and salt to taste. 1 egg, 1 tablespoon of flour is needed for 0.5 kg of potato. Make a tortilla of the mass and put filling on it. The filling may be different: fried cabbage with onion or mushrooms, or roasted carrots with mushrooms. Give the tortilla with meat a crescent shape, toss in flour and fry. Serve with the sour cream and mushroom sauce.



Horse Ranch “Klajumi”

Contact information:

Address: “Klajumi”, Kaplava parish,
Krāslava Municipality, Latvia

Tel. +371 29472638

ilze.stabulniece@inbox.lv

www.klajumi.lv

GPS: 55.857395, 27.041130

Contact person: Ilze Stabulniece

Business hours: by prior arrangement



The horse ranch “Klajumi” is situated in the Nature Park of the River Daugava is a favourite place for privacy for couples or families, as well as small companies to be alone with nature and horses. The ranch is awarded with the Latvian heritage label for the preservation of horse breeding traditions. In 2016 it became a finalist of the contest “The most beautiful farm”, organized by the Office of the President of Latvia and the magazine “Ievas māja”.

Guests are offered:

- overnight accommodation for 15 persons in guest houses;
- “black-style” bathhouse and “white-style” bathhouse;
- routes and hikes on horseback in the Nature Park and near the Latvian-Belarusian border (13 horses);
- therapeutic riding and relaxation on horseback;
- luxury carriage for celebrations of different events in Latvia or Lithuania;
- interesting tour “Odu taka” (The path of mosquitoes) through the forest.



The horse ranch “Klajumi” offers dishes of Latgale culinary heritage from natural products grown on the farm.

Special offer:

“Beef stew with vegetables”

Cut beef into small pieces. Fresh vegetables (usually potatoes, carrots, onions) cut into small pieces, add salt, spices, olive oil and cream. Meat and vegetables put in clay pots and bake in the oven for about 1 hour 20 minutes at 170° C. Serve with fresh cheese and fresh, marinated or pickled cucumbers. For dessert, usually offer honey or apple pie. Have a nice meal!





Farm "Kurmiši"

Contact information:

Address: Ūdrīšu parish, Krāslava Municipality, Latvia

Tel.: +371 26538824, +371 29106312

kurmisi@inbox.lv, www.kurmisi.lv

GPS: 55.896107, 27.077522

Contact person: Ivars Geiba

Business hours: by prior arrangement

In the farm "Kurmiši" you can enjoy the unique flavour and energy of the green tea harvested here. On year 2013 the farm received Biological agricultural certificate of conformity.

Fields with medicinal plants are on the ecologically clean and rich in landscapes territory of the Nature Park "Daugavas loki". Since 1994, about 30 species of medicinal teas have been growing. Among them, there are many wild medicinal plants growing in Latvia. The most popular medicinal plant of the American prairie – Echinacea, is grown as well. Each year, a range of plants grows.

The peasant farm is producing cold-press oil from the milk thistle, mustard, hemp and other self-grown crop seeds oil cultures. The perfect complement to our products is also essential oils and flower water from medical herbs grown in the farm.

Farm "Kurmiši" offers:

- excursions of the fields where medicinal plants are grown and degustation of the herbal teas. Price: 2 EUR/person
- master classes (minimum number of participants – 5 persons), including:

Master class of producing an exclusive beeswax candles. Methods and nuances of beeswax candles production. 3 handmade candles will be a gift for you. Price: 5 EUR/person.

Master class of making tea. The possibility to make own tea and take it with you. Price: 5 EUR/person.

Master class on making natural cream. Creams for body care with natural ingredients. The possibility to produce 3 different creams and take them with you. Price: 10 EUR/person.



Special offer: "Strength of Youth"

Recipe:

Tea content: northern Dragon-head, Korean mint, Fireweed, Chamomile. All ingredients chop and mix.

Preparation:

1 tea spoon of herbal tea pour with boiling water. Hold for 3-4 minutes. Enjoy slowly.



Recreation Centre “Lejasmalas”

Contact information:

Address: Šķīpi, Auleja parish,

Krāslava Municipality, Latvia

Tel. +371 29139680

lejasmalas@inbox.lv, www.lejasmalas.viss.lv

GPS: 56.022194, 27.218971

Contact person: Anna Ļaksa

Business hours: by prior arrangement



The recreation centre “Lejasmalas” situated on the shore of Lake Lejas is a favourite place for weddings, banquets, seminars and other celebrations.



Guests are offered:

- overnight accommodation for up to 150 persons in 2 large comfortable guest houses and 2 guest houses on the shore of the lake, and 2 well-appointed two-story guest houses with all amenities on the islands of Anna and Arthur that are named after the owners of the recreation centre and are designed for overnight stay and rest in solitude and silence;
- 2 Russian bathhouses, 4 equipped beaches, tent sites;
- rent of 6 boats, fishing;
- hall for the organization of seminars, celebrations, weddings (up to 100 persons);
- tour in Latgale with a guide (a 9-seat minibus), transport services.

Special offer: “Klecky of Auleja”

Recipe:

Knead yeast dough. When the dough has risen, make of it small patties with curd filling. The filling is prepared by adding the eggs and sugar to curd. The patties are baked in the oven.

Before serving, put the patties in a saucepan to reheat them in sweet sauce, which is made from the sugar, butter and cream.

This is considered a festive dish!

The recreation centre “Lejasmalas” offers dishes of Latgale culinary heritage from natural products grown on the farm.





“SKUDRU GAĻA”, home production of smoked meat

Contact information:

Address: Lāčplēša street 10, Krāslava, Latvia

Tel.: +371 25959655, +371 25959622

skudradina@inbox.lv

GPS: 55.8956351, 27.1661806

Contact person: Dina Skudra

Business hours: by prior arrangement

Home producers Dina and Māris Skudra offer smoked meat made by ancestral recipes. By the cooking process are used only locally grown and produced products. For the smoking process is used alder and apple wood which is giving special flavour.

The home made, smoked sausages and smoked meat became popular among gourmets from near and far surroundings. The production doesn't contain E substance.

For sale:

- home made sausages,
- smoked meat and chicken.

Products can be purchased by contacting the owners by phone.



Holiday House “Mežābeles”

Contact information:

Address: Čenčupi, Skaistas parish,
Krāslava Municipality, Latvia
Tel. +371 29492045, dr.krumpane@inbox.lv
GPS: 55.9693372, 27.2798139
Contact person: Anna Krumpāne
Business hours: by prior arrangement



Holiday house “Mežābeles” is located in ecologically clean, natural protected area Dridzis Lake Nature Park. Place is located 17 km away from the city surrounded by forest, meadows, clear lake - rich in fish.

Special offer:

“Ecological fish soup made on open fire”

Recipe:

All the ingredients (except salts and pepper) are ecological and are grown in local farms in Latgale region. The amount of the soup ingredients depends on the amount of the people. The proposed description is for 15 servings. It is necessary to prepare before cooking the fire place, casserole with capacity to 5 liters.

- 2–3 medium-sized fish (tench or perch, use one type of fish)
- 4 l lake water (we use Dridzis lake water can be replaced with tap water)
- 1 tablespoon salt
- 1 teaspoon pepper
- 2 medium-sized carrots
- 4 large potatoes (preferably from the autumn harvest)
- 1 medium onion
- 200 g sweet cream butter
- 100 g vodka (šmakovka)
- Greens (parsley, dill)

Clean the fish and put in the casserole filled with water. Boil approximately 20 minutes, the foam from boiling broth must be taken away. While boiling the fish, clean and chop carrots, potatoes and onions. When fish is ready take it out and separate from the bones. In boiling broth put chopped vegetables and boil for 15 minutes when potatoes are ready. When vegetables are already add chopped fish, sweet cream butter, salt and pepper. When all is boiling add vodka and take it off from fire. Serve hot with some greens (parsley, dill).

Guests are offered:

- accommodation and holiday house with a romantic view of the sunset in the lake from the balcony of the room, as well as outdoor tents beside the lake;
- “black” and “white” bathes near the lake Dridzis. Sauna specialist is available. Various natural scrub cocktails and honey masks for the whole body;
- fishing in the lake, where you can hear the melodic sounds of birds. It is the right place for relaxation of the soul!
- the opportunity to apply to the “Flower and tree therapy” lectures (from 5 to 15 pers.). Children special walking path therapy (group up to 20 children);
- herbal tea degustation, as well as bee products degustation: honey, bee bread, propolis, pollen tasting;
- guided tour to bee house.



Krāslava Municipality



The hotel "Piedruja" is situated in Latvian – Belarusian border area in the village Piedruja that is very conveniently situated on the picturesque banks of the beautiful River Daugava and on the shore of a small, very clean Lake Koloda. The closeness of A-6 highway of Riga-Vitebsk (2 km) makes the hotel attractive not only for fishing enthusiasts and curious tourists, but also for transit travellers.

Guests are offered:

- overnight accommodation for 60 persons;
- tent places near the lake and the Daugava River;
- rafting on the Daugava River, as well as inflatable raft renting;
- picnic with soup and tea from a samovar;
- fishing on the river and on the lake;
- hall for seminars and celebrations (up to 60 persons);
- party in national (Latgalian, Belarusian, Polish) style with dishes of the culinary heritage of Europe;
- tour at Piedruja with a visit to the Catholic Church and the Orthodox Church.

Hotel "Piedruja"

Contact information:

Address: Piedruja, Piedruja parish,
Krāslava Municipality, Latvia

Tel.: +371 656 29682, +371 26357228
viesnicapiedruja@inbox.lv

GPS: 55.802826, 27.452087

Contact person: Natalija Borzole

Business hours: by prior arrangement



Special offer:

"Roasted stuffed pike"

Recipe:

Remove scales from a pike, cut off its head. Salt and pepper the head, sprinkle it with spices for fish. Take out the guts. Carefully remove the skin like tights without cutting the fish belly, leaving the tail. Separate the flesh from the bones and mince with a meat grinder 2 times; add the salt, pepper and other spices for fish to taste. Fill the mass into the skin, bake in the oven together with the head. Place on a tray decorated with the greenery, vegetables and lemon.

Cafe “Kristīne”

Contact information:

Address: Baznīcas street 25, Ludza,
Ludza Municipality, Latvia
Tel.: +371 26527888, +371 657 81326
oksanaacunska@gmail.com
www.kafejnīcākristīne.lv
GPS: 56.5474862, 27.7260597
Contact person: Oksana Cunska

Business hours: Mon.–Thurs.: 10.00–21.00;
Fri., Sat.: 10.00–22.00; Sun.: 12.00–18.00



The cafe is situated in the heart of the old town of Ludza, nearby the city's attractions – the Orthodox Church, the Catholic Church and the Ruins of the Castle of the Livonian Order. The tourist information centre is located nearby as well. After the renovation of the former trading square, a convenient free parking lot and a relaxation area are situated.



Guests are offered:

- 2 spacious, comfortable rooms for 60 persons;
- banquet services and coffee-break organizing;
- by prior order - dishes and specialties of Latgale culinary heritage. Menu is in Latvian, Russian, English, German and French. On the menu a large assortment of salads, soups, desserts, as well as meat dishes from pork, beef, chicken, fish is offered. In cooking local products are mainly used;
- free WiFi zone;
- individual approach to each client.

The cafe “Kristīne” – this is a great place for the celebration of birthdays, children's parties, family celebrations, weddings, anniversaries, corporate parties, etc.

Special offer:

the specialty “Host's refreshments”

Recipe:

Pound the chicken and pork fillets, put the cheese, smoked meat and tomato; salt and pepper it. Toss it in flour, then in egg; fry in butter, stew a little.

Prepare honey sauce: mix the honey and sour cream in equal proportions, add greenery, slightly warm up.

Fry wild mushrooms and onions. Put the mushrooms onto the meat; serve with the fried potatoes and fresh vegetables. Serve the honey sauce separately.





Ltd. “Ludza Craftsmen’s Centre”

Contact information:

Address: Tālavijas street 27a, Ludza, Ludza Municipality, Latvia

Tel.: +371 657 07203, +371 29467925, +371 29123749
ligakondrate@inbox.lv, www.ludzasamatnieki.lv

GPS: 56.548401, 27.727196

Contact person: Līga Kondrāte, Ēriks Kondrāts

Business hours: Mon.-Sat.: 9.00-17.00,

Sun.-by arrangements.

Dishes of Latgale culinary heritage are offered by prior arrangements.

The Ludza Craftsmen’s Centre offers:

- tours with a story about the ancient Latgale, demonstration of crafts, active participation, refreshments in Latgale style;
- to purchase and order works of local craftsmen: pottery, textiles, engraved products, wood products, folk costumes, as well as various souvenirs;
- the opportunity to actively participate in potter, weaver, tailor studios and other workshops of ancient crafts;
- dishes of the culinary heritage of Latgale and a master class of cooking these dishes.

The Ludza Craftsmen’s Centre organizes fairs, various activities related to crafts and traditions of Latgale. The most popular of them are the Big Latgalian Fair on the Castle Hill before Ligo Holiday, the action for travellers “Path of golden hands”, schools of skills, various exhibitions. But most importantly - the centre is waiting for those who are interested in crafts and folk traditions, cultural, historical and culinary heritage.

At the Ludza Craftsmen’s Centre you have the opportunity to get into the wonderful world of crafts and traditions!



Special offer:

“Soup from fresh cabbage or sauerkraut with lamb”

Recipe:

Boil meat with bone in a pot, add a sliced cabbage. At the end, add potato chopped into cubes, salt, pepper and other spices and cook until tender. Take out the meat, cut it into slices and put back to soup. Serve with the rye bread and sour cream.



Ltd. “ARIOLS”

Contact information:

Address: Rūpniecības 14a Street, Ludza,
Ludza Municipality, Latvia

Tel.: +371 26122620, +371 657 07224

ariols.karina@gmail.com, www.ariols.lv

Contact person: Karina Mihailova

Business hours: 8.00–18.00



Guests are offered: An extensive list of assortment of dumplings, semi-finished products and pancakes.

Ltd. “Ariols” is one of the Baltic leaders in production and sale of dumplings, pancakes and semi-finished meat products. The manufacture is equipped with modern high-tech equipment. It is used „shock freezing” technology, which preserves the high quality of the product.

The company is certified in accordance with the International Standard BRC Food Global Standard. It confirms that the company is working to the highest food safety principles, providing a high-quality product. It is important that the products are manufactured in Ludza Municipality (Latvia) using local raw materials, which is purchased from certified suppliers.

The most popular brands of Ltd. “Ariols” are “Mazuliši” and “Ekspresso”.

Family company Ltd. “Ariols” is operating since 1993 and has earned trust of its customers.

Through a combination of quality and reasonable price, products of Ltd. “Ariols” have a demand in Latvian and European market.



Special offer: “Men's snack”

Recipe:

Composition:

½ packs of dumplings stuffed with meat,
2 tomatoes, 1 clove of garlic, 1 pack of mayonnaise,
herbs, 100 grams of grated cheese, salt, ground
black pepper.

Preparation:

Dumplings fry in oil until they are golden brown. Add salt and pepper. Put dumplings in a bowl and add a little mayonnaise. Cut tomatoes in rings and put them on dumplings and sprinkle with salt. Chopped garlic sprinkle on tomatoes and add mayonnaise. The dish is sprinkled with grated cheese and herbs.

If you want to cook a hot meal, then leave fried dumplings in a pan, follow the recipe written above and stew the dish in the oven.





Production of Homemade wine “Kalni”

Contact information:

Address: Kotleri, Pelēči parish, Preiļi Municipality, Latvia

Tel. +371 29472718, koledairena@inbox.lv

GPS: 56.1412, 26.8246

Contact person: Irēna Koleda

Business hour: by prior arrangement

The wine production in Preiļi County has deep traditions. The dynasty of earls Borhofs, who had been living in the county for 500 years, made wine themselves from local raw materials. During excavations, oak barrels for wine were found in the wine cellars. The peasant farm “Kalni” continues these traditions of winemaking according to old recipes.

The farm is engaged in the cultivation of berry-fruit orchards and processing of berries for the production of wine and candy products – marmalade, butter toffees and caramels.

Guests are offered:

- tour at the beautiful blooming garden, in which the route has been made with stops for telling little stories from the hostess' life;
- story about the technology for growing raspberries and secrets of winemaking;
- degustation of wine available in the assortment;
- opportunity to purchase wine, chocolate, jellies.



Special offer №1: “Raspberry wine”

Mash raspberries, pour clean water in a bucket and close with a lid for 3-5 days. Then, separate the pulp from the juice. Mix one third of the sugar dose with the juice and pour into a bottle; set a shutter on the bottle neck for the removal of gasses. The sugar should be added 2 more times once a week. Then, after the rapid fermentation in the heat, the wine is transferred to a cold cellar to stop the fermentation and lighten the wine.

Special offer №2:

“Marmalade from raspberries with rose petals”

Put berries in a saucepan and put on high heat, pour citrus pectin with sugar, bring to boil and cook to 111 °C, then remove from the heat, add citric acid, stir up, and pour into molds. When the marmalade has been cooled down, toss it in sugar powder.



Snail farm “Ošu mājas”

Contact information:

Address: “Ošu mājas”, Jaunsaimnieki,

Preiļi Municipality, Latvia

Tel.: +371 29443577, +371 26404977

ainisn@inbox.lv

Contact persons: Ainis Noviks, Valentina Novika

Working hours:

from 15th May until 15th October,

by prior arrangement



Snail farm offers:

- tour around the snail farm with stories about snails' life, information about their physiology, treatment and processing;
- degustation of snails prepared by following original, local recipes, in addition Latvian drinks – homemade birch juice, peppermint tea, homemade spirits (shmakauka);
- advice on snails' growing;
- facial masks from snails'mucas;
- snails' meat, homemade spirits, different souvenirs with symbols of snail and Preiļi district, made by local craftsman.



Special offer:

“Snails with leek”

Recipe:

Unfreeze prepared snails' meat (0,5 kg), wash and cut into pieces. Leeks (1kg) clean, wash and cut into cubes. Put the butter (0,06 kg) in a pan, add leeks and fry at 140°C for 5-10 minutes, then add snails' meat, salt (0,01 kg), pepper (0,01kg) and fry for another 5 minutes. Serve cold.

“Snails with sweet pepper”

Recipe:

Unfreeze prepared snails' meat (0,5kg), wash and cut into pieces. Sweet pepper (0,15kg) clean, wash and cut into cubes. Onions (1kg) peel, wash and cut into cubes. Put butter (0,05kg) in a pan, add sweet pepper and onions fry at 140°C for 10-15 minutes, until vegetables are soft. Add snails' meat, salt (0,01kg), pepper (0,01kg) and fry for another 5 minutes. Serve cold.



Cafe “Pīlādzītis”

Contact information:

Address: Zilupes street 50, Rēzekne, Latvia

Tel. +371 26519272

kafepiladzitis@inbox.lv, www.kafepiladzitis.lv

GPS: 56.510878, 27.357447

Contact person: Anna Luzeniece

Business hours on week-days: 10:00–17:00



Cafe “Pīlādzītis” offers:

- varied menu and decoration of tables on weekdays and on holidays;
- a varied and tasteful meals (cafe is equipped with air conditioning, and is well heated in winter, so there is always comfortable and cozy);
- serving a variety of celebrations (weddings, anniversaries, coffee breaks, funeral feasts)
- offering outing banquets and food delivery;
- vegetarian dishes and children’s meals on request;
- possibility to enjoy Latgale culinary heritage dishes.



Cafe “Pīlādzītis” is one of the best catering companies in Rēzekne city, where for reasonable prices you can eat delicious and good quality meals. Easy access to cafe and wide, secure parking, where can be parked not only passengers’ cars, but also a tourist bus. Our cafe offers meal for tourists, athletes, coaches, judges and other participants of sports festivals. We provide catering according to your requirements and preferences.

Special offer:

“Homemade dumplings from Latgale”

Recipe:

2 cups of flour mix with one egg, add warm water and a little salt.

Knead the dough on the table with both hands so the dough will not stick to the table, you can mix a little more flour if needed.

When dough is ready cover and place it for 30 minutes to cool down. Do not forget to cover the dough. While the dough cools, prepare the filling. Take 1/2 kg of minced pork, add grated onion, garlic and spices. Cooled dough is rolled out, as thinly as possible. With a glass squeeze out the circles from the dough. Into the dough circles put in a meat filling and close the dumpling’s edges with the fingers. When they are ready put dumplings into a boiling water with added spices and boil for 5-7 minutes. Serve with sour cream and greens.



Restaurant “ROZALIJA” in Kolonna Hotel RĒZEKNE

Contact information:

Address: Brīvības street 2, Rēzekne, Latvia

Tel.: +371 28664803, +371 646 07820

rozalija@kolonna.com, www.hotelkolonna.lv

GPS: 56.50048, 27.32724

Contact person: Rīta Ančupāne

Business hours: 7:00 – 23:00

We invite you to enjoy the national dishes of Latgale in restaurant ROZALIJA, located in the heart of Latgale, on the banks of the River Rēzekne. Guests are offered the Latgalian traditional dishes served in modern way.

Hotel Kolonna Rēzekne offers:

- 41 comfortable hotel rooms, with possibility to accommodate up to 75 persons;
- 2 seminar and banquet halls, as well as a sauna with a lounge place;
- Beauty salon KOLONNA.

Restaurant ROZALIJA offers:

- Latgalian dishes;
- European cuisine variety;
- a summer terrace with a beautiful view to the city park.

Restaurant is suitable for arranging different presentations and banquets, wedding feast and corporate events. The restaurant team offers outing banquets in Latgale region.



Special offer:

“A cake with cod fillet and vegetables”

Recipe:

Separate fresh cod fillets from the bones, roll it in flour and egg. Fry on rapeseed oil. After that cut onion, grate carrots and fry everything on rapeseed oil, add the tomatoes, spices and stew until meal is ready. Arrange in a ceramic dish: first vegetable stew, then cod fillets, sprinkle with cheese and bake in the oven at 180 °C. Serve with a slice of lemon.





In the museum of Šmakovka is also located the **Museum of musical instruments**. It has been working since year 2007. The exhibition includes more than 100 different musical instruments. Here you can see and hear different zither, garmoshka, harmonica, kokle, accordion types and melodies. The owner of the museum will allow the each visitor to feel as a musician and teach to play on musical instruments.



Ltd. “Balt Harmonia”, Museum of Šmakovka

Contact information:

Address: Meža street 2a, Gaigalava,
Rēzekne Municipality, Latvia

Tel.: +371 28728790, +371 26593441

gunarsigaunis@inbox.lv

baltharmonia@inbox.lv

Contact person: Gunārs Igaunis, Rasma Igaune

Business hours: Tuesday–Sunday by prior
arrangement



The museum of Šmakovka was established in 2015 with the aim of preserving and promoting šmakovka as Latgale Culinary Heritage tradition.

The Museum of Šmakovka offers:

- extensive exposure of the distillation apparatus of the šmakovka production;
- story and the history of the distillation apparatus about the šmakovka production process;
- recipes of preparation of šmakovka;
- degustation of šmakovka and infusion;
- different souvenirs.

Special offer:

“Šmakovka from apples”

Recipe:

Apple juice (preferably different varieties of apples) squeeze from well-ripened apples and pour into a large tank, cover. Let ferment the liquid for 8-10 weeks in the temperature of 18–20 degrees. When the liquid gets the percentage of alcohol 5%–6,5% need to ascertain that the fermentation process is over. Distil on a low flame and keep the aroma of the apples. “Priekā!”/ “Prosit!”



Recreation complex “Ezerkrasti”

Contact information:

Address: Dukstīgals, Čornaja parish,
Rēzekne Municipality, Latvia
Tel.: +371 26411207, +371 26450437
raznao8@inbox.lv, www.raznasezerkrasti.lv
GPS: 56.3617417, 27.4376405
Contact person: Sandra Viša
Business hours: by prior arrangement



The recreation complex is a perfect place for sport events, seminars, conferences, celebrations or just a private family vacation on the shore of Lake Rāzna, which is the second largest lake in Latvia.



Guests are offered:

- overnight accommodation for 50 persons in 2, 3 and 4-bed rooms and in a small house for 7 persons, WiFi, billiard;
- meals;
- premises for seminars and celebrations (up to 120 persons);
- bathhouse, swimming pool;
- boat and catamaran renting, fishing, rent of windsurfing;
- tent places and a fire pit;
- organized beach;
- a children playground and a volleyball ground;
- house for a picnic;
- dishes of the Latgale culinary heritage;
- a small shop in a summer season.

Special offer: “Potato drachenka”

Recipe:

Grate peeled raw potatoes on a coarse grater, mix with flour, raw egg; salt, add grounded black pepper and fry in the heated up frying pan on both sides. In another pan fry the onions and meat.

Grease a deep frying pan with fat, spread the fried potato mixture in even lay into it, and place in the oven to bake. Serve the drachenka with the sour cream, roasted meat and onion, while it is hot.





Society “Latgolys golds”

Contact information:

Address: Verēmu parish, Rēzekne Municipality, Latvia

Tel. +371 27169111, latgolys-golds@inbox.lv

www.latgolys-golds.lv

Contact person: Andris Meijers

Business hours: by prior arrangement

The society “Latgolys golds” offers the preparation of traditional dishes of Latgale for out of site events, presentations.

Guests are offered:

snack table with the Latgalian bacon, smoked meat in a “black-style” bathhouse, with rye bread.

At out of site events, we cook soups according to ancient recipes of Latgale – beaver meat soup with turnips and forest hare cabbages, horse meat soup with root vegetables, soup from local fish. All dishes are prepared from local products of Latgale.



Special offer: “Latgale bacon”

Recipe:

Salt rustic bacon with garlic and keep it in a cool place for a week. After salting, put it in a freezer. Eat it frozen, slicing into thin slices on a cutting board, and do not let it thaw.

Then the bacon melts in your mouth. Eat with rye bread. This is a real delicacy snack!



Resting place “Skaistā Rāzna”

Contact information:

Address: Strodi, Kaunata parish,

Rēzekne Municipality, Latvia

Tel.: + 371 26437778 (Irena), +371 26562574 (Juris)

i.brolisa@inbox.lv, skaistarazna@gmail.com

GPS: 56.3501596, 27.5101252

Contact person: Irēna Brolīša

Business hours: by prior arrangement



The resting place is situated on the shore of Lake Rāzna that is the second largest lake in Latvia. Nearby are located popular tourist sites – Lielais Liepukalns, Mākoņkalns, E. Vasilevskis` pottery workshop, the stud farm “Rudo kumeļu pauguri”, the museum of Kaunatas shmakovka.



Guests are offered:

- quiet vacation for families and friends;
- overnight accommodation (up to 12 persons);
- boat, bicycle renting;
- tent sites, fireplace;
- place for picnic;
- Latgale culinary heritage dishes- smoked fish and fish soup (uha);
- interactive excursions thorough the National Park of Rāzna.

During the tour, it's possible to ride Latgale trotters, enjoy meals and drinks of Latgale culinary heritage, learn basics of Latgalian language and dances and also learn history of the formation of the landscape Rāznas lake in an interactive way. Please book your visit in advance by calling 26437778.

Special offer: “Uha of Rāzna”

Recipe:

For the preparation of 20 liters of the fish soup you need: 3-3.5 kg of fresh fish, 1-1.2 kg of potato, 0.3 kilograms of carrots, green onions or onion root, dill. The best varieties of fish for the soup are as follows: tench, pike, eel, and bream.

Clean the fish and tie in gauze. Peel and cut the potatoes. Chop the onion and dill, grate the carrots. Pour cold water into a saucepan and immerse the bundle with the fish into it, add the potatoes. When the water starts to boil, remove foam that appears. Add the grated carrots and greens. Add the salt and pepper to taste. Boil until the potatoes and fish are tender. Take the bundle with fish out of the saucepan. Fillet the fish, and put the pieces of fish back into the saucepan. Add about 100 grams of butter. Serve the soup with sour cream.



Guest house “Zaļā sala”

Contact information:

Address: Greiškāni parish, Rēzekne Municipality, Latvia

Tel.: +371 29373015, +371 29125600

zalasala@inbox.lv, www.hotelzalasala.lv

GPS: 56.5220792, 27.4034958

Contact person: Rita Tērauda

Business hours: by prior arrangement



It's a great place for the relaxation with friends, the celebration of anniversaries and weddings as well as the organization of seminars and conferences. “The Moon Garden” and a romantic room for newlyweds are offered. The guest house is just a 10 minute drive from the city of Rēzekne. For guests offers equipped and furnished kitchen with relaxing area.

Guests are offered:

- overnight accommodation of 20-bed rooms with all amenities, with additional beds can be accommodated up to 60 persons;
- sauna, outdoor tub;
- premises for celebrations, seminars (up to 70 persons);
- food and drink;
- tent places;
- mini-golf course, outdoor tennis;
- playground for children with children's toys, a trampoline;
- an outdoor fireplace, a house for picnic;
- fishing;
- by prior arrangement – dishes of Latgale the culinary heritage from organic products.



Special offer:

“Pike with bacon with green sauce”

Recipe:

Put a layer of brisket on a pike fillet rubbed with spices, wrap up and fry on both sides. 5 minutes before the end of cooking, put a layer of cheese on each piece and fry under the cover. Serve with a side dish from fried potato balls with spinach and cream sauce.



Fisherman`s homestead “Zvejnieki”

Contact information:

Address: Īdeņa, Nagļi parish,
Rēzekne Municipality, Latvia
Tel.: +371 29165392, +371 28301143
zvejnieki-lubans@inbox.lv, www.zvejnieki.lv
GPS: 56.7505875, 26.9475525
Contact person: Anna Mačāne
Business hours: by prior arrangement



The fisherman`s homestead is located on the shore of Lake Lubāns, which is the largest lake in Latvia. It`s a great place for active recreation throughout the whole year on the background of stunning sceneries, enjoying the unspoilt nature, magnificent sunsets and silence, hiking along the marsh trail Teirumnīki.

Guests are offered:

- overnight accommodation for 30 persons, a bathhouse;
- sports grounds and equipment;
- premises for celebrations (in winter up to 15 persons, in summer up to 60 persons);
- tent sites, a fire pit, beach;
- boat, bicycle renting;
- picking berries and mushrooms;
- hunting and fishing;
- bird watching;
- food and drink.

At the fisherman`s homestead you can not only relax, but also have a meal. The homestead specializes in the preparation of dishes from fresh fish according to old national Latgalian recipes, using local organic products. The guests are offered a variety of fish dishes such as uha, baked pike or carp with potato, cutlets from pike and roach, stuffed pike, smoked carp and many others. During hunting season, you can also enjoy ragout from mallards, as well as various game dishes.

At the homestead, organic vegetables and fruits from own orchid and garden; different healthy and medicinal herbal and fruit teas are offered.

It`s a great opportunity to taste the famous healing tincture of beaver gland that improves the metabolism and many other things.



Special offer:

“Walleye roasted in the oven with vegetables”

Recipe:

Clean a walleye, salt and put on a baking paper on a tray. Put the potatoes, zucchini and other vegetables that are necessarily to be tossed in butter before around it. Bake in the oven for 40 minutes at 180 degrees. 5 minutes before the walleye is ready, sprinkle cheese and pour mayonnaise on it. Bon appetite!



Driving distances in Latvia (km)

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This brochure has been created by the society Latgale Culinary Heritage Center and with cooperation of Latgale Culinary Heritage network business members.

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Cover photo author Gunta Ahromkina

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