LUXURY OF FREEDOM

BIG BERRY CHEF:

ANDREJA DRAKULIČ VESELIČ - SPECIAL CHEF FOR SPECIAL DAY

For the 3rd BIG BERRY Chef edition, a BIG BERRY guests had completely authentic local experience in Bela Krajina with the local Chef - Andreja Veselič who is also the owner of Gostišče Veselič restaurant.

By Indre Vitkute
BIG BERRY, Slovenia

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This Saturday, the 13th of May, BIG BERRY had an honor to host the Tour Operators from twenty different countries from all over the world.

Nobody else could show this local culture better than Andreja can through this local food display. The ultimate goal of her meal series was to highlight the versatility of a single local ingredient in each meal and represent hidden gem of Slovenia as well as represent rich traditions and culture of this region.

The guests had a chance to enjoy the meals inspired by seasonal ingredients and diverse flavors of Bela Krajina cuisine. Each course was accompanied with excellent wine and other local drinks. The event was held on at BIG BERRY Kolpa River,

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traditional dances performances and local music created a cheerful and cozy atmosphere.
Besides, BIG BERRY prepared special task for all guests to become familiar with the names of different locations in the region. While waiting for their meals, the guests had this great and playful opportunity to learn the names of different locations of the region.

Andreja's cooking experience and all her practicing started in early childhood. There was no other way to run away from her faith:
„I've been living in a restaurant since I was born, so it's a way of living. Either you accept it or you move. I did move but I still worked in this business. I was working for 11 years in tourism and then I came back to work for my family. It's a way of life; it's a lifestyle."

Family's restaurant Gostišče Veselič in which Andreja started her career path as a cook, has already a decade old tradition of making local foods for their guests. Here you are welcome to experience true Bela Krajina cuisine and always taste good food with fresh local ingredients.

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Gostišče Veselič restaurant work for tourists - to make their stay in Bela Krajina truly special. Menu can be customized to suit every client's wishes. This restaurant uses old local recipes. All the time, Chef Andreja selects a fresh seasonal ingredients to focus on.

For the 3rd BIG BERRY, Chef Andreja's chosen fresh seasonal ingredients is used to celebrate spring and special event.

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The guests were welcomed with traditional, homemade Bela Krajina food. The guests were able to relax with the sounds of Tamburica while Chef Andreja was preparing traditional Slovenian food by using an old recipes. The meal was served during the evening in sequences. For the special day, Andreja Vecelič prepared various kind of dishes.

Andreja started her day by serving various kind of tasty traditional local appetizers. To prepare starters, she combined local ingredients such as wild garlic, grilled pork, Belokranjski Žlinkrofi and Belokranjsko Cvrtje. She used the following ingredients: cheese; homemade cheese citrate from our partner Kmetija Štrucelj; baked filets; trout from Kmetija Zupančič; and homemade salami which was straight from her restaurant.

By the time, lunch time was here, Andreja prepared main dish - local Belokranjska Šara and Hemp pasta. The soup was made from vegetables and a smoked pig. Hemp pasta had an exceptional taste of special garlic because it was made in a wild garlic sauce and seeds of Hemp. Also,

guests had a chance to refresh and try local vegetables and lettuce salads.

Desserts are final and the best part of any meal. Do you agree? For the dessert, Andreja impressed and surprised twice with delicious BIG BERRY's berry cake
dessert from Gostišče Veselič and delightful ice-creams. Garlic Ice crea, of course berry Ice cream.

All the guests were amazed by the food, rich culture and potential of the region and all what it has to offer!

BB Chef 4th Edition

Our next chef is Filip Matjaž. Filip always puts together a menu based on what season and sea has to offer at that time. With modern culinary approaches Filip respectfully elevates indigenous Istrian cuisine and gives it a new dimension.
Make plans to join us on Saturday or Sunday because the 4th BB Chef will be held on the 19th, 20th, and the 21st of May.

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