



Cherni Vit Earth Market

21 – 23 August, Cherni Vit village, Cherni Vit Hotel

Organized by Cherni Vit Convivium, Green Cheese Presidium and Cherni Vit Hotel

21.08.2015 /Friday/, Cherni Vit Hotel

17:00 – 19:00 – Preparation of jam making from wild fruits

19:00 – 20:00 – Tasting of home-made spirits

22.08.2015 /Saturday/, Cherni Vit Hotel

9:00 – 10:00 – Preparing mekitsi together for breakfast

12:00 – 14:00 - **Lunch:** nettle porridge (*kasha*) Cherni Vit style, *Teteven kavarma* and *pilaf*

17:00 – 19:00 – Preparation of traditional local soup (*Teteven salamura*)

17:00 – 19:00 – “Sweet eat” - workshop for kids

19:00 – 22:00 – Tasting of Green Cheese and other unknown Bulgarian food

23.08.2015 /Sunday/, Cherni Vit Hotel

10:30 – Tasting of *krotmach* and home-made yoghurt

11:00 – “Granny’s kitchen” – workshop for kids

During the three days you can find in the Earth Market:

- Sheep, cow and goat yoghurt and white cheese in brine
- Cow and goat white cheese with autumn truffles
- Vit Cheese with spring truffles
- Krotmach from sheep milk
- Spelta and spelta flour
- Jams and sweet preserves from wild fruits, honey, herbs and spices
- Walnuts, apples and potatoes
- Onion from Belitsa
- ... and souvenirs and surprises