

Latvian Food From Past to Future

Özcan – Rifaldi – Roberts

SKLANDRAUSIS
**BEST OF THE
BEST**

Multi-taste



Surprising



Delicious



Refreshing



Robert- Özcan - Rlfald!

https://www.canva.com/design/DAFsjB1Xr1g/9bKIXwm4adTq-eYex5RGJw/edit?utm_content=DAFsjB1Xr1g&utm_campaign=designshare&utm_medium=link2&utm_source=sharebutton

Most Interesting Facts – Latvian Culinary Heritage

Desserts are nutritious, soft texture and amazing taste

Made from natural ingredients

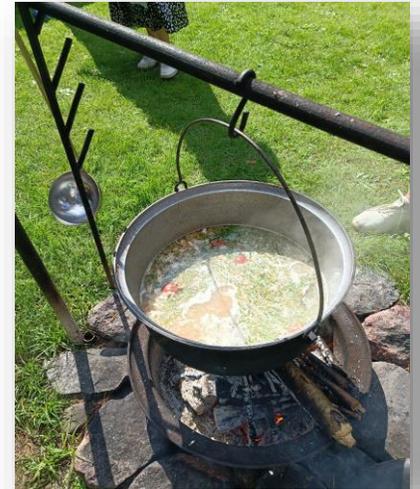
Zero waste

Never forget!

Kelmeni bread factory – fermentation process of the dough was quite good in barrels, bread is not wasted and used in desserts, soups and meals.



Fish Day – Soup from the fish bone and the smoked fish.



Learn More...



dance



ķirbju plācenīši (pumpkin scones)

Thank You