

LATVIAN FOOD FROM PAST TO FUTURE



TASTE OF LATVIA.....

LOVE

UNIQUENESS

ORIGINALITY

SIMPLE BUT TASTY



MOST INTERESTING FACTS ABOUT LATVIAN CULINARY HERITAGE

- Sklandrausis, Jāņu siers, salināta rudzu rupjmaize has European certification of “Traditional Speciality Guaranteed” designation.
- Hemp butter was made as a substitute for butter, also called as hunger butter.
- Latvia is almost the last country in Europe where Lamprey eating and catching tradition is still done in practice.

ONE THING WE WILL NEVER FORGET FROM THIS SUMMER SCHOOL



WHAT WOULD YOU LIKE TO LEARN MORE ABOUT LATVIA?

- **Traditional folk dance and singing**
- **Latvian culture**



THANK YOU ALL FOR THE
SUMMER SCHOOL!

