

THE ETERNAL CRUSH OF MACEDONIAN WINE AND FOOD

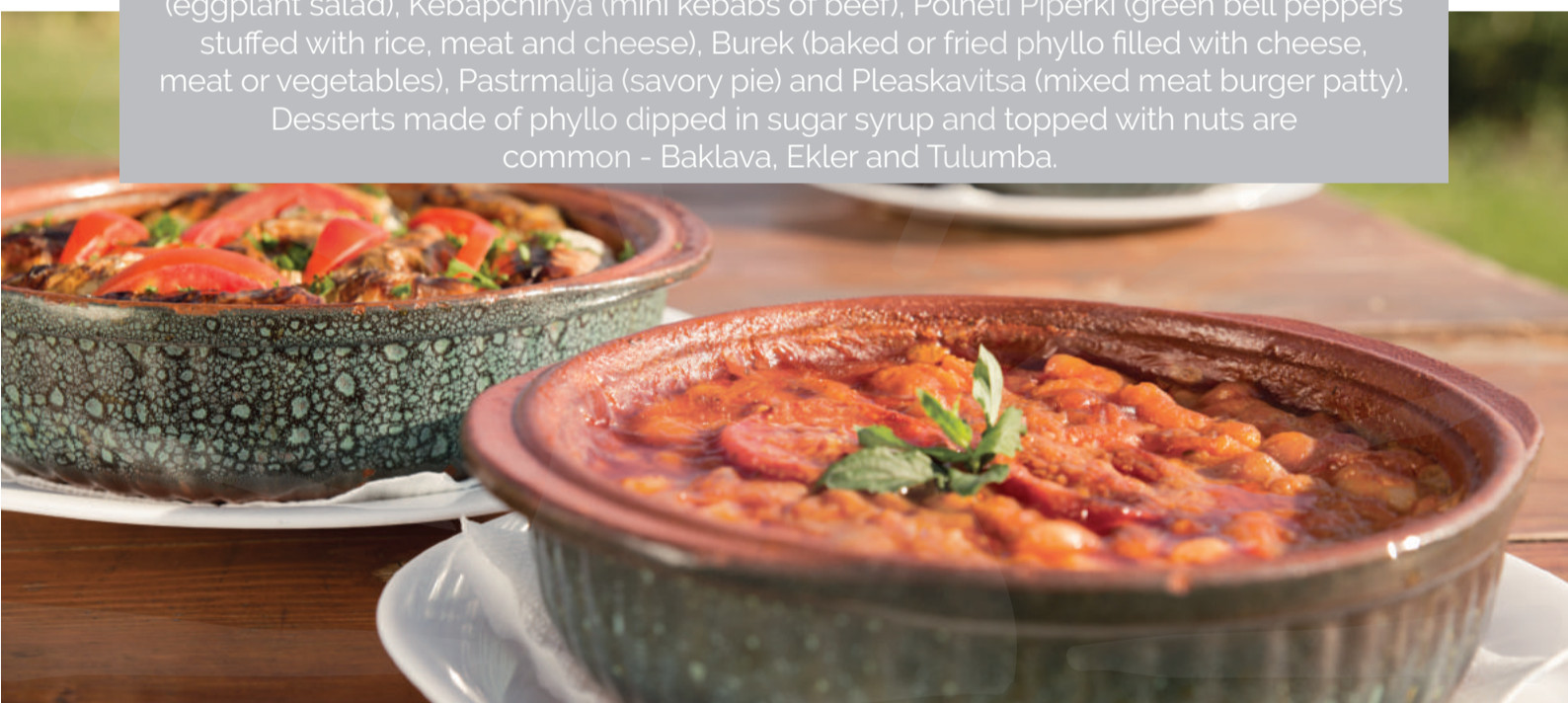


Influenced by the European, Turkish and Slavic cuisines, Macedonian dishes use:

- Different herbs and spices that add unique flavor
- Amazing amount of fresh salads, cheeses, homemade bread
- Perfect combination of wine or rakija

TRADITIONAL DISHES

Traditional Macedonian dishes are: Tavče gravče (beans in skillet), Ajvar (roasted red bell pepper dip), Pindur (summer pepper dip), Malidzano (eggplant salad), Kebapchinya (mini kebabs of beef), Polneti Piperki (green bell peppers stuffed with rice, meat and cheese), Burek (baked or fried phyllo filled with cheese, meat or vegetables), Pastrmalija (savory pie) and Pleaskavitsa (mixed meat burger patty). Desserts made of phyllo dipped in sugar syrup and topped with nuts are common - Baklava, Ekler and Tulumba.



MACEDONIAN WINE

About 80 Macedonian wineries produce wine around the country:

- Some findings prove that growing grapes in this region dates from the 13th century
- Because of the big number of sunny days, it is produced full-bodied, fruity red wines
- Wines come down to personal preference, in dependence of the occasion, season, and the food



FOR THOSE WHO LOVE TO EAT – North Macedonia
your next destination



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Local produced shops offer fruit brandy which is actually common domestic alcohol served usually before meals:
· It is called Macedonian firewater because the percentage of alcohol can range from approximately 40% to 65%
· It is usually part of a whole ritual in the Balkans
· A glass of rakija should be enjoyed in 2 – 3 sips

RAKIJA - MACEDONIAN FIREWATER