

Zakopane

Katrina, Olena, Kacper, Ignacy, Andrei



What is Oscypek ?

Oscypek is a typical highland cheese that can be found at stands along the roads

How to prepare oscypek cheese:

1. Mix the milk with rennet
2. We produce cheese that needs to be cooked
3. Put the cooked cheese into the form
4. And it's ready
5. and it's ready

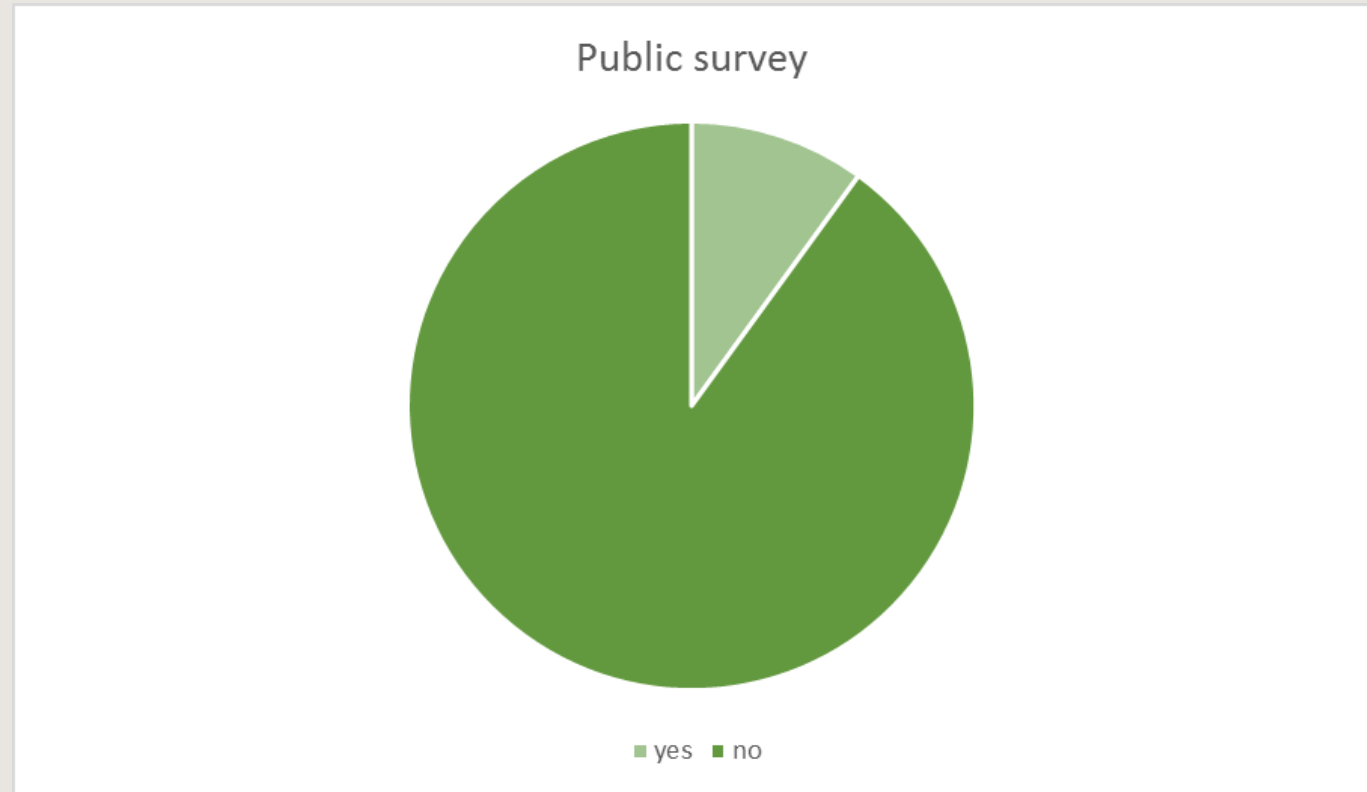


Interesting museums

- Museum Tatrzańskie
- Museum Karola Szymanowskiego



Public survey



Traditional Highland dish

- Cut the onion into cubes and throw it into a large pot, dry brown it.
- Add the ribs cut into smaller pieces, chopped cabbage, juice (the sour soup must be sour), pour water up to 3/4 of the pot.
- Boil, add bay leaves, season with pepper and salt.
- Cook covered for an hour.
- In the meantime, peel the potatoes, cut them in half and boil them in a small amount of water.
- Add it with water to the cooked sour soup, mix, turn off the heat and leave for a while to let the flavors combine.
- Pour the sour soup into bowls, adding a piece of rib and potato to each serving.



Most interesting places we visited

- Sweet Factory
- Museum Tatrzańskie





Thank you for your
attention