

Welcome to Stella Mediterranea

the world of sustainable development



"Stella Croatica" delicacies manufacturing facility

In a beautiful natural environment of stone and vegetation on the western slopes of Mosor, a modern facility for manufacturing of delicacies is situated.

It was built in the line with all the sustainable development determinants, with the minimal energy use and environment pollution, and the maximum rationalization of consumption. The manual production of fine food is arranged in such a way that we can show it to interested visitors.

In the show room, we hold the workshops for preparations of certain products from our product range that were inspired by the gastronomic heritage of Dalmatia. Tasting the sweet assortment of our delicacies is the sweetest part of our offer.



Orchard and olive grove with renewed centennial olives

By a walk through the orchard and the olive grove, we reach the Ethno Village „Zagora“. In the new ecological garden, you will find plums, apples, cherries and sour cherries.

We cultivate our plants with organic fertilizers, so their fruits are ecologic products. The olive grove, located above the orchard, has nine old and renewed olive trees, of the autochthonous "oblica" and "drobnica" sort. The renewed trees are over a 100 years old. We are expecting the first crop from the renewed olive trees in 2014.

The olive grove is under the supervision of the ecological station, so that oil that we get from our olive trees will be ecological.



Ethno village "Zagora"

The Ethno village „Zagora” is composed of several autochthonous stone houses that were built in the coastal and hinterland (Zagora) style. We built them in the way that was a part of the tradition of people in these parts.

We present to you the way of life from the old days through structures, furniture, furnishings, various items and tools that were used for work in and around the house. In two old houses, we placed an open grill and a modern kitchen. In the old mill, we grind wheat and corn in the traditional way, specifically, in the hand mill - millstone which is over a hundred years old.

A special part of our tradition is baking bread under a baking lid, called "peka", "cripnja" or "saće". The host is dressed in replicas of traditional folk costumes and offer the tasting of the "Stella Croatica" products and Dalmatian dishes prepared in the traditional way.



Discovering the village and the ethnic collection of the Dalmatian heritage with a demonstration of how bread is made under a baking lid

Our host explains the elements of village to guests. The infrastructure units include a barbecue grill, a kitchen and sanitary facilities. The ethno collection is stored in the rest of the village, in accordance with the way of life at that time, unit by unit.

A fireplace, a wine cellar and a bedroom are the basic parts of a house, with all the furniture and the equipment stored in them. Close to the house, there is a space for keeping animals or, as they called the animals, the “treasure”, because they represented a real treasure for the family that had animals.



Education on olive oil with tasting of two top Croatian oil types with cheese and products made from dried figs

By educating on olive oil and its benefits, we wish to acquaint the visitors with the importance of that product.

With the first olive oil type, we serve aromatic fresh cow cheese with sage. Sage gives cheese a very aromatic and specific flavor. With cheese and oil, we serve an old original Dalmatian sweet called the fig cake. In recent years, we started its production based on dried fig, which complements the tasting of oil and cheese excellently.

The second oil type that is tasted is oil obtained by cold pressing of olive fruit and whole lemons together. With that oil, we serve fresh mixed cow and sheep cheese and dry fig jam. That is followed by Dalmatian bacon. We serve red wine for the tasting.



Thank You!

On behalf of the entire "Stella Croatica" team, we are looking forward to your visit.

Stella Mediterranea d.o.o.

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