

## **From sea bass to crumbly curd cheese**

### **The Alps meet the Adriatic at the Benediktinermarkt marketplace in Klagenfurt**

What's on your shopping list? Fine seafood from the Adriatic, a freshly plucked leaf salad from your favourite gardener or culinary specialities from Slovenia – chefs of all abilities are guaranteed to find all the ingredients for their evening meal at the Benediktinermarkt in the centre of Klagenfurt.

Every Thursday and Saturday between 6.30am and 1.30pm farmers from all over Carinthia, but also from Friuli and Slovenia, offer their first-class products at the weekly market. The two market halls at the Benediktinermarkt are open daily (except Sunday), and an organic food market is held on Fridays.

### **Culinary understanding between nations – Alps-Adriatic cuisine**

The colourful variety of foods that are spread out around the statue of the “Steinerner Fischer” (the stone fisherman) are a treat for both the eyes and the taste buds. On the small market square customers and flaneurs can taste, smell and sample their way through the delightful products of the three cultures which meet in Klagenfurt: the culinary traditions of Carinthia, Slovenia and Friuli unite here to reflect Alps-Adriatic cuisine.

Hunters of good taste will discover many products on the market stalls which are not available in a supermarket: fragrant bread and rolls baked by a farmer's wife, milk products from an organic sheep farmer, homemade smoked and dried meat products made following a family's secret recipes, freshly caught produce from rivers, lakes and the sea.

### **Carinthian mint**

And, of course, all the necessary ingredients for the Carinthian speciality, Käsnucln (pasta pockets with curd cheese), are available: the herb farmer is sure to have enough “pasta mint” and the stalls with the milk products will have the right “crumbly curd cheese” – both essential for real Käsnucln. The translation of Austrian “Bröseltopfen” as “crumbly curd cheese” doesn't really do it justice. The only solution is to visit the market and try it yourself.

The well-nourished market visitor is now ready for a tour of the charming old town of Klagenfurt, whether just for a stroll or for some shopping. If you should get hungry again, there are plenty of lovely cafés and traditional inns with further delicacies.

Further information at [www.visitklagenfurt.at](http://www.visitklagenfurt.at)



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