

## ANNEX 2 PROCESSED DATA

### TRADITIONAL CUISINE

#### SECTION ON TRADITIONAL CUISINE

NAME	DESCRIPTION	WHERE	FESTIVAL	
Bumbar	A dish made from ground pork meat from the abdomen, pig intestine, rice and leeks. Typical for the New Year's and Christmas table.	Municipality of Dimitrovgrad	Regional Holiday "Let's Preserve the Identity of Bulgarians through the Authentic Culinary Art", village of Stalevo  Feast of Puska and Cold Beer, village of Yabalkovo	
Rabbit kapama	A dish prepared from rabbit meat, vegetables, fruits and typical local spices.	Municipality of Dimitrovgrad		
Puska from Yabalkovo	A dish made from pork meat wrapped in a dried bladder that can be consumed within a few months after being made.	Municipality of Dimitrovgrad		
Smyanka	A dish made from pork meat from the abdomen, garlic and other local spices.	Municipality of Dimitrovgrad		
Fish-tavaluk	A dish prepared from river fish, local vegetables and spices in a baking pan. The dish is typical of the Christmas table, but as a ritual dish it is more associated with Palm Sunday.	Municipality of Dimitrovgrad		
Thracian maslenitsa	A dish made from flour, cheese and eggs.	Municipality of Dimitrovgrad		
Mashed beans with meat pieces	A dish made from pork meat, beans and local spices.	Municipality of Dimitrovgrad		
Tatlii	A dish prepared from flour, sugar and butter.	Municipality of Dimitrovgrad		
Shepherd's gyuvech	A dish prepared with local vegetables and spices, cheese and eggs.	Municipality of Dimitrovgrad		
Sesame sweet bars (biscuits)	Sweet bar made from sesame, sugar, vinegar and vegetable oil traditionally produced in the region of Haskovo.	Municipality of Ivaylovgrad		The Mysteries of the village of Huhla
Tikvenik (pumpkin pastry)	A dish made from from pumpkin, flour, oil, crushed walnuts.	Municipality of Ivaylovgrad		
Stuffed peppers with maize	A dish prepared from dried red peppers stuffed with a mixture of maize and local spices.	Municipality of Ivaylovgrad		
Spicy porridge	A type of mash prepared with leeks, flour, chili peppers and cabbage juice.	Municipality of Ivaylovgrad		
Kachamak	A dish made from maize semolina, cheese, butter and red pepper.	Municipality of Ivaylovgrad		
Golenik	A type of banitsa prepared with spinach/dock/nettles/sorrel, onion, flour, rice, cheese, eggs and local spices.	Municipality of Ivaylovgrad		
Cheverme	Roasted sheep/goat meat on live embers or in a preheated oven, prepared in a special way.	Municipality of Ivaylovgrad		
Home-made noodles	A dish that is prepared from milk, eggs, semolina, salt and flour.	Municipality of Ivaylovgrad		
Bumbar	A dish made from ground pork meat, fat from the	Municipality of	Traditional Fair and Culinary Exhibition	

This document has been created within the framework of the project "Promotion and development of natural and cultural heritage of the Bulgarian-Greek cross-border region through smart and digital tools" (eTOURIST), financed under the INTERREG VA Cooperation Programme2 "Greece-Bulgaria 2014 -2020 ", Subsidy Contract No B2.6c. 07/09.10.2017 The Project is co-funded by the European Regional Development Fund and the national funds of the countries participating in the Interreg VA "Greece - Bulgaria 2014-2020" Cooperation Programme. This document has been created within the framework of the Project „Promotion and development of natural and cultural heritage of Bulgarian – Greek cross-border region through smart and digital tools“ (eTOURIST), financed under the INTERREG V-A Cooperation Program "Greece-Bulgaria 2014-2020", Subsidy Contract No B2.6c.07/09.10.2017. The Project is co funded by the European Regional Development Fund and by national funds of the countries participating in the Interreg V-A "Greece - Bulgaria 2014-2020" Cooperation Programme.

## eTOURIST

	abdomen and leeks.	Lyubimets	"From the Garden to the Plate" and the Traditional Fair of Fertility
Stuffed hen with bulgur	A dish prepared with meat from a home-grown hen, bulgur and sour cabbage. Typical for the feast of Saint Trifon the Pruner.	Municipality of Lyubimets	
Prazenik	A dish made of pork and pork lard, leeks and local spices. Typical for Christmas.	Municipality of Lyubimets	
Zelnik	A dish that is prepared with flour, sour cabbage (sauerkraut), bulgur, sour cabbage juice and local spices.	Municipality of Lyubimets	
Honey cake	Dessert made from flour, honey, walnuts and cinnamon.	Municipality of Madzharovo	National Thracian Fair "Day of Thracian Memory"
Stuffed pumpkin with rabbit meat	A dish that is prepared with pumpkin, rabbit meat, onions and local spices.	Municipality of Madzharovo	
Rooster (hen) in katmi	A dish that is prepared from rooster meat, flour, butter, eggs and yeast.	Municipality of Madzharovo	
Trahana	A dish prepared with trahana, butter and cheese.	Municipality of Madzharovo	
Oshav	A dish that is prepared from mixed dried fruits traditionally served on Christmas Eve.	Municipality of Madzharovo	
Steamed banitsa (kapana banitsa)	A dish that is prepared by flour, eggs, cheese, curd and butter.	Municipality of Mineralni Bani	Folklore Festival of Folk Dance Clubs "S Horo na Grozdober" (Let's dance and pick the grapes)
Klin soup	A dish that is made from cabbage juice, leeks, garlic and dried peppers.	Municipality of Mineralni Bani	
Spiral/layered banitsa with cheese baked under vrashnik	A dish that is prepared from flour, cheese, spinach/lettuce or pumpkin. Vrashnik is a protruding iron lid that covers the baking pan in which the banitsa is baked.	Municipality of Svilengrad	Feast of Wine
Malebi (Muhallebi)	Dessert prepared with milk, rice, rose water, pomegranate juice and rose hip jam.	Municipality of Svilengrad	
Shashlik	A dish that is made from pork meat, flavoured from the previous day. Baked on a spit	Municipality of Svilengrad	
Sweet banitsa	A dish made from flour, sugar, salt, oil and butter. It is usually served to newly-weds.	Municipality of Simeonovgrad	Golden Autumn Folklore Festival
Rachel	Fruit jam prepared with pumpkin, sugar, citric acid and vanilla.	Municipality of Simeonovgrad	
Lyutenitsa from Stambolovo	A dish that is prepared from red peppers, tomatoes, aubergines and local spices.	Municipality of Stambolovo	Festival of Spelt Bread
Banitsa with bulgur	A type of banitsa with bulgur, eggs and cheese, which is baked on a plate on the stove.	Municipality of Stambolovo	
Barkanitsa	A drink prepared with yoghurt, salt and water. It is served cold.	Municipality of Stambolovo	
Patatnik	A type of banitsa prepared from grated potatoes, onion, salt and mint.	Municipality of Stambolovo	
Banitsa with leeks	A type of banitsa with leeks, eggs and cheese.	Topolovgrad Municipality	Festival of Bread and Wine
Katmi from Sakar	A dish that is prepared from flour, butter, yeast	Municipality of Topolovgrad	

## eTOURIST

	and egg.		
Kashnik	A dish that is prepared from eggs, milk, flour and salt. Characteristic of the so-called "smigal/pogacha" custom when 40 days after the birth of a baby the mother's girlfriends meet to give their gifts and blessings for the child's health.	Municipality of Topolovgrad	
Beans with chickpeas	A dish that is prepared with beans, chickpeas, onions, hot peppers and local spices.	Municipality of Harmanli	"Na Harmana" ( On the threshing-floor) TransGourmetTour
Pork knuckle in a pot	A dish made from pork knuckle, tomatoes, onions, carrots and wine.	Municipality of Harmanli	Festival of Sesame
Stomna kebab (kebab in a clay pitcher)	A dish that is prepared with lamb, cow milk butter, onions, tomatoes and local spices.	Municipality of Harmanli	
Bulgur soup	A type of soup that is made from milk, butter, bulgur and local spices.	Municipality of Harmanli	
Dock soup	A type of soup made from dock, green onions, flour, eggs and local spices.	Municipality of Haskovo	"Varvara and Sava" culinary exhibition
Katino meze	A dish made from pork, onion, mushrooms, butter, lemon juice and local spices.	Municipality of Haskovo	"Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character
Tutmanik	A meal made from flour, eggs, cheese, butter, yoghurt and caraway.	Municipality of Haskovo	Tabiet - culinary and music festival
Smigdal	A dish that is prepared with fried bread, chopped or crushed into small bits in lard. In other municipalities the same dish is prepared with cheese and paprika.	Municipality of Haskovo	
Soup of fresh garlic	A dish that is served cold and prepared by fresh garlic, flour and dill.	Municipality of Haskovo	
Dish with lukanka (flat sausage) and leeks from Haskovo	A dish that is made mainly from lukanka (type of flat sausage) and leeks, local vegetables and spices.	Municipality of Haskovo	
Keshkek	A dish that is prepared from wheat or maize chicken, butter and local spices.	Municipality of Haskovo	

## SECTION TRADITIONAL PRODUCTS

NAME	DESCRIPTION	WHERE	FESTIVAL
Vegetable crops	Haskovo District is characterized with a high quality of the vegetables grown here, such as tomatoes, peppers, potatoes, aubergines, onions, cucumbers, lettuce, etc.	in all the municipalities of Haskovo district	International Festival "The Culinary Heritage of Thrace" and other culinary events identified in the Survey of Traditional Food and Wines in Haskovo District
Meat and meat products	Local cuisine is dominated by pork, lamb, wild game meat, kid goat and hen meat.	in all the municipalities of Haskovo region	International Festival "The Culinary Heritage of Thrace" and other culinary events identified in the Survey of Traditional Food and Wines in Haskovo District
Fruit crops	Among the fruits of Haskovo region, the most popular are watermelons and melons, followed by nuts /almonds, hazelnuts and walnuts/, fruit trees /pomegranate, figs, peaches, apricots, cherries, sour cherries/ and berries/raspberries, strawberries, aronia/, etc.	in all the municipalities of Haskovo region	International Festival "The Culinary Heritage of Thrace" and other culinary events identified in the Survey of Traditional Food and Wines in Haskovo District
Cereals	Distinguished as traditional among cereal crops are wheat, spelt, sesame, triticale and barley.	in all the municipalities of	International Festival "The Culinary Heritage of Thrace" and other culinary

This document has been created within the framework of the project "Promotion and development of natural and cultural heritage of the Bulgarian-Greek cross-border region through smart and digital tools" (eTOURIST), financed under the INTERREG VA Cooperation Programme 2 "Greece-Bulgaria 2014-2020", Subsidy Contract No B2.6c. 07/09.10.2017. The Project is co-funded by the European Regional Development Fund and the national funds of the countries participating in the Interreg VA "Greece - Bulgaria 2014-2020" Cooperation Programme. This document has been created within the framework of the Project „Promotion and development of natural and cultural heritage of Bulgarian – Greek cross-border region through smart and digital tools“ (eTOURIST), financed under the INTERREG V-A Cooperation Program "Greece-Bulgaria 2014-2020", Subsidy Contract No B2.6c.07/09.10.2017. The Project is co funded by the European Regional Development Fund and by national funds of the countries participating in the Interreg V-A "Greece - Bulgaria 2014-2020" Cooperation Programme.

NAME	DESCRIPTION	WHERE	FESTIVAL
		Haskovo region	events identified in the Survey of Traditional Food and Wines in Haskovo District
Industrial crops	Among the industrial crops distinguished as traditional are sunflower, cotton, rapeseed, tobacco and others.	in all the municipalities of Haskovo district	International Festival "The Culinary Heritage of Thrace" and other culinary events identified in the Survey of Traditional Food and Wines in Haskovo District
Spices	Among the spices, with the highest added value for Haskovo region are white oregano, mint, savory, thyme, basil, pimento, pepper/black pepper and bay leaf. Many of these are also used in official medicine for various diseases such as painkillers and strengthening agents.	in all the municipalities of Haskovo District	International Festival "The Culinary Heritage of Thrace"
Herbs	Among the herbs, the ones with the highest added value for the district of Haskovo are camomile, lavender, mountain tea and cloves, which are used in medicine to treat various diseases.	in all the municipalities of Haskovo region	International Festival "The Culinary Heritage of Thrace"

## WINES

### SECTION TYPICAL WINES

NAME	DESCRIPTION	WHERE	FESTIVAL
Chardonnay	Chardonnay is characterized by fascinating fruit flavours that are often reminiscent of a fragrant yellow fruit (pineapple, papaya, pear and melon), where the wine is made from ripe grapes. Often the Chardonnay wine has a very full body and relatively high alcohol content, allowing it to age in new oak barrels.	Municipalities of Dimitrovgrad, Harmanli and Haskovo	Culinary Contest "Christmas Table 2018"  "Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character  "Na Harmana" (On the threshing-floor) Festival
Rkatsiteli	Grapes of this variety are used to produce high-quality white table and dessert wines, as well as raw material for making sparkling wines and brandy. Its wines have a light-straw colour, a light, fresh, harmonious taste and a pronounced bouquet after aging.	Municipalities of Dimitrovgrad and Stambolovo	Culinary Contest "Christmas Table 2018"
Sauvignon Blanc	Sauvignon Blanc is a highly valued white wine variety. Its grapes are used to make high-quality single variety and blended white dry, semi-dry and sweet wines, which have a transparent yellowish-green colour, fresh and harmonious taste and aromas of hay, tropical fruits and gooseberries. The wines are consumed mostly young, but have the potential to age.	Municipalities of Svilengrad and Haskovo	"Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character  Feast of Wine
Muscat Ottonel	Early wine and dessert variety. It grows well in deep, light, humus-carbonate soils on hilly terrains. Relatively resistant to drought, cold and botrytis bunch rot.	Municipalities of Dimitrovgrad and Stambolovo	Culinary Contest "Christmas Table 2018"
Viognier	It is used alone for making dry white wine with a floral aroma and a memorable taste that, however, has no potential for aging and it is advisable to serve it young.	Municipalities of Ivaylovgrad and Mineralni Bani	The Mysteries of the village of Huhla
Tamyanka	Tamyanka is a local branch of one of the most ancient and aristocratic Muscat grape varieties	Stambolovo and Harmanli	"Na Harmana" (On the threshing-floor) Festival

This document has been created within the framework of the project "Promotion and development of natural and cultural heritage of the Bulgarian-Greek cross-border region through smart and digital tools" (eTOURIST), financed under the INTERREG VA Cooperation Programme 2 "Greece-Bulgaria 2014-2020", Subsidy Contract No B2.6c. 07/09.10.2017. The Project is co-funded by the European Regional Development Fund and the national funds of the countries participating in the Interreg VA "Greece - Bulgaria 2014-2020" Cooperation Programme. This document has been created within the framework of the Project „Promotion and development of natural and cultural heritage of Bulgarian – Greek cross-border region through smart and digital tools“ (eTOURIST), financed under the INTERREG V-A Cooperation Program "Greece-Bulgaria 2014-2020", Subsidy Contract No B2.6c.07/09.10.2017. The Project is co funded by the European Regional Development Fund and by national funds of the countries participating in the Interreg V-A "Greece - Bulgaria 2014-2020" Cooperation Programme.

## eTOURIST

NAME	DESCRIPTION	WHERE	FESTIVAL
	grown on Bulgarian lands since time immemorial. Although the name derives from the Old Bulgarian word for incense (tamyán), the fragrances of the dry wines made of Tamyanka grapes are rather floral, with citrus notes and an aroma of spices. The Tamyanka variety grows well in warm micro-regions, on hilly, airy terrains with plenty of sunshine and mild winters.	municipalities	
Traminer	The grapes are used to produce highly aromatic, high-quality white dry, semi-dry and sweet wines and raw wine material for champagne. Varietal wines are distinguished with their golden colour, high alcohol content and extract, as well as a strong sweetish aroma with prevalent notes of flowers and exotic fruits that develops during aging.	Municipalities of Haskovo and Ivaylovgrad	"Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character  The Mysteries of the village of Huhla
Sémillon	Late ripening variety. Vines are characterized by strong growth on rich soils and medium growth on weaker soils. Poor resistance to low temperatures, diseases, mould, oidium (powdery mildew) and botrytis bunch rot. Used to make high-quality dry white wines with oak, grain, honey, melon and fruit flavours.	Municipalities of Haskovo and Ivaylovgrad	"Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character  The Mysteries of the village of Huhla
Merlot	The wine is characterized by an intense red colour, fullness, harmonious taste and a rich bouquet. Matured wines are characterized by a powerful complex aroma that reveals the shades of oak, candied fruits, smoke and truffles.	in all the municipalities of Haskovo region	Culinary and other events identified in the Survey of Traditional Food and Wines in Haskovo District
Cabernet Sauvignon	The grapes are suitable for the production of high-quality red wines. The grapes are used for the preparation of high-quality red single-grape (varietal) and coupage wines, wine raw material for champagne and juices. The varietal wines are distinguished by a rich crimson colour, good body and intense aroma of small red fruits - black currant, blackberries and mulberry.	in all the municipalities of Haskovo region	Culinary and other events identified in the Survey of Traditional Food and Wines in Haskovo District
Evmolpia	The variety is used to produce high-quality red wines. They mature quickly and are good for serving in the year following the vintage. They have a dense ruby-red colour, a faint fruity aroma and a harmonious flavour, much similar to that of good Mavrud wines.	Municipality of Svilengrad	Feast of Wine
Syrah	This variety is used to make high-quality red varietal wines, as well as coupage wines and rosé wines. The young wines have characteristic notes of violets, exotic flowers, smoke, rosemary, thyme, raspberries, blueberries and black currant. The wines are characterized by a very dense garnet colour, with purplish shades and high density. They have great potential for aging. When mature, these wines acquire new aromatic notes of chocolate, tobacco and leather.	Municipalities of Dimitrovgrad, Svilengrad, Mineralni bani and Harmanli	Culinary Contest "Christmas Table 2018"  Folklore Festival of the Folk Dance Clubs "S Horo na Grozdober" (Let's dance and pick the grapes)  "Na Harmana" (On the threshing-floor) Festival Feast of Wine
Côt	This variety is used to make high-quality red wines, which are characterized by a dense purple colour, rich taste and aromas and a soft, pleasant tannin structure.	Haskovo Municipality	"Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character
Pinot noir	Depending on the location of growing, the grapes are used to produce high-quality red wines and base wines for making champagne. The wines of this noble variety are characterized by medium to intense colour and by scents of red, sometimes black wild berries, mushrooms and forest foliage.	Municipality of Ivaylovgrad	The Mysteries of the village of Huhla
Cabernet Franc	It is used for producing table, fortified and dessert wines and juices. The varietal wines are pale red in colour, with aromas of raspberries, blackberries, black currant, blueberries, and when wines are	Municipalities of Lyubimets, Stambolovo, Harmanli	"Na Harmana" (On the threshing-floor) Festival Traditional Fertility Fair and Day of Vine Growers and Wine Makers

NAME	DESCRIPTION	WHERE	FESTIVAL
	matured, notes of spices and musk become more prominent. It is also used to make coupage wines.		
Petit Verdot	The wines made by Petit Verdo are of high density, with dark, rich colour, high tannin content and alcohol, as well as specific spicy notes. It is traditionally used to impart better colour, aroma and tannins to Bordeaux blends.	Municipality of Dimitrovgrad	Culinary Contest "Christmas Table 2018"

### SECTION UNIQUE WINES

NAME	DESCRIPTION	WHERE	FESTIVAL
Red Misket	The wine from this grape variety is interesting in colour with pink hues. There is evidence that this is a hybrid variety from Riesling and Dimyat. Its aroma bears nuances of herbs, quince and honey. The areas occupied with Red Misket in the district of Haskovo amount to 359 ha.	Haskovo Municipality	"Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character
Dimyat	The wine of this variety has a fruity aroma with predominance of mature peach notes. The taste is light, with pleasing freshness. The areas covered by Dimyat amount to 256 ha.	Municipalities of Dimitrovgrad, Ivaylovgrad, Haskovo and Stambolovo	Culinary Contest "Christmas Table 2018"  "Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character
Rubin	The wine is characterized by an intense red colour, fullness, harmonious taste and a rich bouquet. Well-matured wines are characterized by a powerful complex aroma that reveals the shades of oak, candied fruits, smoke and truffles. Areas covered by the Rubin variety amount to 41 ha.	in all the municipalities of Haskovo region	Culinary and other events identified in the Survey of Traditional Food and Wines in Haskovo District
Mavrud	The wine is characterized by a ruby red colour and a soft taste. Areas occupied by Mavrud amount to 135 ha.	Municipalities of Mineralni bani, Lyubimets, Harmanli, Haskovo	"Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character  "Na Harmana" (On the threshing-floor) Festival  Folklore Festival of Folk Dance Clubs "S Horo na Grozdober" (Let's dance and pick the grapes)  Traditional Fertility Fair and Day of Vine Growers and Wine Makers
Pamid	Pamid is used to make plain, light-red table wines, which are ready for consumption immediately after fermentation. Pamid is also a suitable variety for blended wines. The areas planted with Pamid are 267 ha.	Municipalities of Harmanli, Haskovo and Dimitrovgrad	Culinary Contest "Christmas Table 2018"  "Dishes and beverages from the Haskovo region" - a culinary exhibition of competitive character