Travel, eat, and drink like a local.

Questions?

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“Rich History Dating back to the 7th Century”

A LIVE, VIRTUAL TOUR TO KRAKOW, POLAND
Famous Drinks

**KOMPOT**
Is a sweet beverage served hot or cold and made by cooking fruit in a large amount of water, sweetened with sugar. The fruits used are most often apricots, peaches, apples, rhubarb, various types of cherries and berries.

**ORANZADA**
A sweet, alcohol-free, carbonated drink with an orange taste. This drink, which travelled to Poland straight from France, spread in the aristocratic Polish cuisine in the 18th century. Basic ingredients of oranzada are sugar and orange juice or syrup.

**KRAKOW TEA**
A typical Pole drinks a glass of black tea for breakfast, lunch, dinner, supper. This “herbata” is usually pretty weak, with sugar and often a slice of lemon, rarely milk (tea with milk is considered good for lactating mothers). And on frosty days hot tea with admixture of rum or strong vodka can warm him up in a flash.

Mix Your Own

**KOMPOT**
Ingredients:
- 15 apricots (or 6 cups of pitted)
- 2 teaspoons sugar
- 4 cups of cherries
- 2 cups of blueberries
- 1 gal of water
- 3/4 cup of sugar or to taste

Directions:
1. Bring 1 gal of water to a boil.
2. Cut apricots in half and remove the pits. Pit the cherries
3. When the water starts to boil, carefully add fruit and bring water back to a boil. Switch heat to medium and let the mixture boil for 30 min uncovered.
4. When time is up, remove from heat and stir in 3/4 cup of sugar or to taste.
5. Let kompot cool completely, strain off the juice and refrigerate. Serve chilled.

**ROSOL**
Ingredients:
- Chicken pieces on the bone; 1 small piece of beef bone
- 4 -5 Carrots; 1 -2 Parsnips
- Celery root; Leek
- 2 yellow onions; 1/4 of Cabbage head
- Parsley; 1 tbsp Apple Cider Vinegar
- 5 Allspice; 2-3 Bay leaves
- Salt; Pepper

Directions:
1. Gather all your vegetables. Heat up a skillet and add unpeeled onions in to get some burn marks. The yellow onion skins help with the nice color for the broth. If you get some burn marks it even intensifies the color.
2. Place chicken pieces, beef bone, allspice, and bay leaves into a large pot. Add vegetables and fill the pot with water.
3. Set it on medium to low heat. Do not boil it! Let it simmer for two hours. A few times during the cooking, skim off anything that accumulates on the surface.
4. Boil the noodles separately, according to instructions. Once cooked, rinse with cold water to remove starch. Add noodles to a bowl. Remove a carrot and piece of chicken from the broth, cut it up and add it to your bowl. Ladle the broth into your bowl; first letting it pass through a with a meshed strainer. Add chopped parsley and serve.

Make Your Own

**ROSOL**

The City

Krakow, the historic capital of Poland, boasts a UNESCO-recognized old town, which was never bombed or destroyed. It is located in southern Poland and is near the border of the Czech Republic. It is one of the best places in Europe to enjoy a real journey back in time.

On our one hour, live, personal, virtual tour, we will immerse ourselves in the medieval heritage of Krakow's Old Town by going back in time ca. 600 years. The 1400's was when the medieval city was in its prime and about to enter a 'golden age'. While passing authentic city walls, brick-built churches and medieval university buildings, we will reach the biggest medieval square in Europe.

During our tour, we will try to answer the questions: What was sold on the Main Market Square 600 years ago? What was the life of a medieval student like? Where did the torturer reside? Would we be able to go for a beer back in the 1400's? And the most important question of all: Would we even survive in medieval Krakow?