

Travel, eat,
and drink
like a *local*.

CZECH BEER

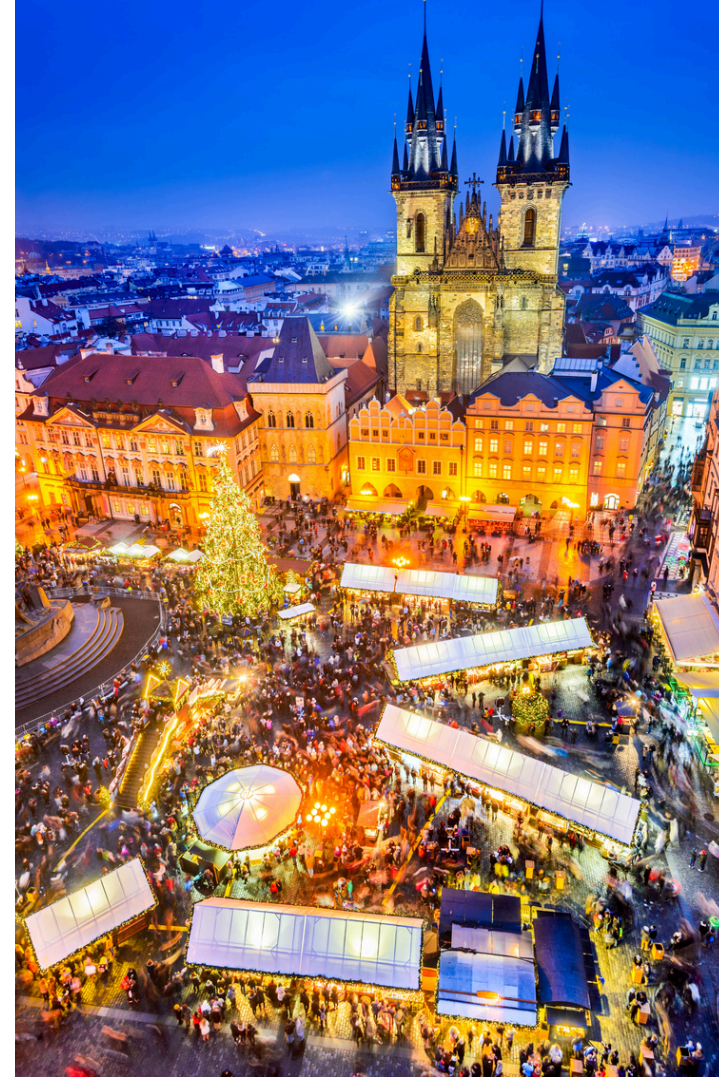


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Prague

A LIVE, VIRTUAL TOUR TO
PRAGUE, CZECH REPUBLIC

Famous Foods

KOLENO (PORK KNUCKLE)

Large portions of pork are served on a wood cutting board with a serrated knife. They are roasted with herbs and dark beer for several hours, making it incredibly tender.

KNEDLIKY (BREAD DUMPLINGS)

Czechs love their dumplings. Knedliky is commonly served in a set of four or six with a meat dish. Knedliky's history is deeply rooted in traditional Czech cuisine.

BRAMBORAK (POTATO PANCAKE)

Not every meal has to have meat. For a grab-and-go lunch, Czechs get bramborak or potato pancake. Czech's potato pancakes are made with a unique blend of spices like marjoram. It's a treat for vegetarians.

Mix Your Own

PRAGUE SMASH BECHEROVKA

INGREDIENTS

- 2 parts Becherovka
- 2 parts pineapple juice
- 1 part lemon or lime juice
- 6 mint leaves
- splash of lemon-lime soda
- dash Angostura

DIRECTIONS

In a mixing glass, muddle the mint. Add the Becherovka, pineapple juice and citrus, and shake over ice. Pour into a highball glass and top with soda. Stir and top with two dashes Angostura. Garnish with a mint sprig.

Famous Drinks

BEER

The most popular Czech drink is beer. Czech people are proud of their beer and drink it with great pleasure not in pubs, beer halls or restaurants and at home. Drinking and purchasing alcohol is allowed from the age of 18.

BECHEROVKA

is a herbal liquor traditionally made out of several secret plants. It is made with a combination 20 different spices and herbs that are macerated in alcohol to create a base which is then cut with water and sugar and left to age in oak casks. It is said to be good for digestion and to have medicinal properties.

ABSINTHE

The "green fairy" is known as the potent punch that makes you hallucinate. It is dangerously strong and in this Central European nation they keep much of the wormwood — the ingredient that makes you go a bit nutty (ie: van Gogh) — in the drink.

Make Your Own

Easy Potato Dumplings (Knedliky)

Ingredients

- 1 pound potatoes, boiled in their skins
- A pinch of salt
- 1 egg
- 1 pound flour

1. Skin and mash potatoes. Add flour, salt and egg; knead into firm dough -no extra liquid should be necessary.
2. Shape into balls or rolls and cook in boiling water for 20 minutes.
3. Chopped meat added to the dough makes the dumplings into a satisfying meal; serve with vegetables (not potato) and gravy.
4. To serve as a sweet, add fruit or jam to the dough, or else cut the dough into squares or strips, putting some jam or fruit in center and then rolling up.
5. Boil as for savory dumplings and serve with sugar mixed with a little ground cinnamon.

Prague

THE CITY

Prague is such a fairytale city! It is a place where you feel as if you are transported back to another time, or even another dimension. A place of fantasy and magic. We will follow the coronation route of Bohemian Kings. It's a traditional route to Prague Castle where the festive coronation processions of the Bohemian kings took place. If you appreciate architecture, this tour will be paradise. Prague escaped the bombs of war and for this reason it is one of Europe's best-preserved cities. It has the nickname: "the Golden City of a Hundred Spires"

THE TOUR

We will visit Prague's Old Town Square - many centuries ago it was a farmers market, now it is the heart of the city. Here we will see the iconic Astronomical Clock and then our guide will take you through the fascinating winding narrow medieval streets of Prague to the Charles Bridge. Along the way we will see the fanciful Gothic Tyn Church which soars over everything, Jan Hus monument, the 15th century Astronomical Clock, Old Town Hall and the Charles Bridge with statues, all adorned for the holiday!