

FAMILY CANNERY

®  
*Via Delicia*



*I know what is good*

[www.viadelicia.cz](http://www.viadelicia.cz)

# Pâtés

## PORK LIVER PÂTÉ WITH SAUTÉED ONION 130G

*An old family blend of pâté spice is used in the production of this classic - a popular delicacy traditionally made during home pig slaughters. The peasant style pâté is made from roughly ground meat and liver flavoured with garlic and sautéed onion.*

Ingredients: pork, pork liver 30%, onion 18%, nitrite-free smoked pork, spice mix, salt



## DEER PÂTÉ WITH CRANBERRIES 130G

*The slightly spicy wild game pâté features the flavour of venison with fruit and tart cranberries.*

Ingredients: venison 51%, pork, vegetables (onion, carrot, celeriac), red wine, cranberries 3%, sugar, spices, salt

## RABBIT PÂTÉ 130G

*Coarsely ground natural pâté with a high content of rabbit meat (72%), without liver. The pâté has a gentle spicy flavour to let pronounce the delicate rabbit meat.*

Ingredients: rabbit meat 72%, pork, vegetables (carrot, celeriac, onion), salt and spices



## ROE DEER PÂTÉ WITH PORT 130G

*A delicious roe deer pâté with a drop of port wine for wild game connoisseurs. The venison is first marinated in a mixture of root vegetables and port to bring out its flavour.*

Ingredients: roebuck venison (51%), pork, vegetables (onion, carrot, celeriac), port 2.4%, salt, spices



# Pâtés

## WILD BOAR WITH RED WINE PÂTÉ 130G

*The pâté features the delicious flavour of wild boar, roasted root vegetables and a mix of wild spices with juniper berries. Delicious with fresh dark bread or on fried toast.*

Ingredients: wild boar 51%, pork, red wine (4,5%), onion, carrot, celeriac, salt, spices



## DUCK PÂTÉ WITH APPLES 130G

*Once a relatively common delicacy, as even poorer families often raised ducks. The duck meat and liver are enhanced by the flavour of stewed apples.*

Ingredients: duck meat 60%, duck liver 17%, pork, apples 6%, onion, salt, spices

## TVARŮŽEK CHEESE GRATINATED ON PORK PÂTÉ 130G

*An original combination of a delicate pâté and Olomoucký tvarůžek cheese. A ripe tvarůžek is placed on the pâté and baked in a glass jar. Every jar contains one entire tvarůžek, which gives the product an unmistakable and characteristic taste.*

Ingredients: Czech pork (chin and shoulder), onion, smoked meat without nitrate salt (Czech pork, smoke), pork liver (Czech), one Olomoucký tvarůžek (15%), pâté spices, salt



## DUCK FOIE GRAS WITH A DROP OF COGNAC 115G

*In the old days, almost every house had some ducks and geese, raised for their meat, down and lard. Well-fed birds also yielded beautiful light livers that have a very fine taste. We have mostly forgotten about this treat, but in France it's still very highly prized and in great demand. We marinate the livers in cognac and cook them directly in the jar.*

Ingredients: liver from specially fattened ducks 98%, cognac 1.2%, salt





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# Pâtés

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## GRILLED CHICKEN PÂTÉ 130G

*There's probably no need to describe the taste of a golden-brown grilled chicken. Now imagine turning this delicacy into an original pâté. The pâté gets its unique taste from an excellent mix of barbecue spices made according to our recipe. Everything is supported with a white wine, which ensures a refined taste experience.*

Ingredients: chicken 51%, pork chin, onion, carrot, celery, white wine, salt, barbecue spices



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# Meat

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## CORNEBEEF WITH CRUSHED PEPPER 210G

*For lovers of beef, we offer the classic combination of juicy beef and black pepper. We select the right cuts for long and slow braising. When they cool, the juices form a lovely golden jelly around tender meat pieces. Serve cold with slice of bread, or warm with steam vegetables, spinach or rice.*

Ingredients: Czech beef (93%), a tablespoon of water to increase the juiciness, black pepper (1%), salt



## SMOKEHOUSE PORK 210G

*You have to taste it to believe it. As common table salt was sufficient in the past to cure meat, we see no reason to use sodium nitrite (curing salt). Thanks to a unique manufacturing process, the meat remains pink.*

Ingredients: smoked pork meat 90% (lean pork, salt), water



## PORK SIMMERED IN ITS OWN GRAVY, 130G AND 210G

*In the past, when pig slaughters were traditional family events, the meat that wasn't consumed was either prepared for smoking or was salted and sterilised in jars. And since meat stewed in this manner was delicious, it was used to produce preserves, even though refrigerators and freezers had already become common household appliances.*

*Select lean pieces of meat stewed in their own juices. A pure, natural, gluten-free product without preservatives.*

Ingredients: pork 99%, salt



# Meat

## ROASTED RABBIT WITH PORK BELLY 210G

Rabbit was once a relatively common source of meat that could be prepared in a variety of ways. We roast our rabbit with pork belly to keep it juicy, while also adding root vegetables and a fragrant mix of spices.

Ingredients: rabbit meat 57%, pork belly 30%, carrot, celeriac, onion, salt, spices



## ROASTED QUAIL WITH HUNTER'S SPICES 210G

Discover quail prepared using a traditional recipe from a gamekeeper's lodge, where this delicacy could occasionally be enjoyed. It's great served warm on vegetables or cold as a delicious accompaniment to wine.

Ingredients: whole roasted quail, onion, carrot, celeriac, red wine, nitrite-free bacon, salt, spices.



## DUCK LEGS CONFIT IN DUCK FAT 450G

We first roast the duck legs with caraway seeds. The fat from under the skin gradually melts and is then used to baste the legs during cooking. The legs are then placed in jars (two per jar) and covered with fat and pan drippings.

Ingredients: two roasted duck legs - 55% (600 g before cooking), duck fat, salt, caraway



## LAMB ROAST DELICATELY SPICED 210G

Lamb is typically baked fresh, most commonly with seasonal vegetables and herbs. The fine aroma of this delicacy is the result of the meat blending with vegetables and spices.

Ingredients: lamb roast - saddle, leg, shoulder (89% before cooking), onion, carrot, celeriac, salt and spices







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# Stuffings

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## OLD BOHEMIAN STUFFING BAKED IN A JAR 195G

*A traditional stuffing made from fresh bread rolls, homemade smoked meat without nitrate salt, whipped eggs and vegetables. Typically stuffed inside poultry before roasting; whatever does not fit inside is baked alongside the meat. At Easter, the stuffing is baked by itself without any poultry, usually with the addition of chopped young nettles and the first spring herbs. Our version is baked directly in a jar, resulting in a savoury cake.*

Ingredients: bread rolls (wheat flour, water, rapeseed oil, yeast, salt, barley malt flour, rye flour, emulsifier E472e, L-ascorbic acid, aroma), milk, smoked meat (pork shoulder, salt, natural smoke), eggs, onion, carrots, spinach, salt, spices; contains gluten



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# Sauces

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## CREAMY MUSHROOMS SAUCE 140G

*We have prepared for you this sauce full of mushrooms stewed in butter with onions and then covered in cream. The sauce is made only from fresh mushrooms – button mushrooms and oyster mushrooms from Czech farms. Ideal for pasta or with bread dumplings (as it is or with egg or boiled meat) or as stir-fry with chicken.*

Ingredients: mushrooms (button mushrooms (*Agaricus hortensis*) 28%, oyster mushrooms (*Pleurotus ostreatus*) 9%), water, cream 21%, onion, white wine, sunflower oil, corn starch, salt, spices



## BEEF AND TOMATOES SAUCE 140G

*The jewel of our sauces, packed with ingredients and with a high content of meat (100% pure lean beef). It also contains peeled tomatoes of the San Marzano variety, which is particularly fleshy. This sauce is perfect for pasta; try also serving it with mashed potatoes or rice for an easy light lunch or a delicious dinner.*

Ingredients: peeled tomatoes, beef, white wine, vegetables (carrots, celery, onions), tomato paste, sunflower oil, salt, sugar, corn starch, spices





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# Mushrooms

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## SPICY PICKLED CHANTERELLES 350G

*The yellow treasures of local forests are pickled in a mild vinegar with a special mix of spices. Chanterelles in vinegar will be the jewel on your hors d'œuvres, tea sandwiches and cold platters. They are also excellent in cream soups and sauces.*

Ingredients: 42% chanterelles, vinegar solution (water, vinegar, sugar, salt, spices), carrot, onion, contains mustard



## SPICY PICKLED BOLETE MUSHROOMS 350G

*Pickled mushrooms make a great garnish for cold cut platters, sandwiches and canapés. Excellent with wild game pâté.*

Ingredients: fresh boletes 61% (*Boletus edulis* or *Boletus reticulatus*, *Boletus pinophilus* or others in varying amounts), vinegar pickling liquid 35% (water, vinegar, sugar, salt, spices), vegetables (carrot, onion), contains mustard

## SPICY PICKLED MILK-CAPS 350G

*Sweet and sour pickled milk-caps are a true delicacy for connoisseurs, and the distinct flavour of these mushrooms stands out in our mild vinegar pickling liquid.*

Ingredients: fresh milk-caps 61% (*Lactarius deterrimus*), vinegar pickling liquid 35% (water, vinegar, sugar, salt, spices), vegetables (carrot, onion), contains mustard





# Jams

## CRANBERRY JAM 175G

*Harvested cranberries were used to make an excellent ruby-red marmalade with a wonderfully sweet and tart flavour. Cranberry jam is delicious on bread and with wild game pâtés.*

Ingredients: cranberries (*Vaccinium vitis idaea*) 50%, sugar



## RED CURRANT JAM 175G

*Red currant was a standard part of any garden, and its fruits were used for juice, jams and jelly. And thanks to their gelling properties, currants were often added to other jams. Currant jam was used on Christmas cookies for its pleasantly tart flavour and bright colour.*

Ingredients: juice of red currants (*Ribes rubrum*) 50%, sugar

## BLACKCURRANT JAM 175G

*The aromatic fruits contain high levels of vitamin C. In the past the fruits were also dried, and grandmother collected the leaves for tea that smelled much the same as the berries themselves. The delicious dark jam is lovely on bread, in yoghurt and with sweet desserts.*

Ingredients: juice of blackcurrants (*Ribes nigrum*) 50%, sugar



## CHERRY PLUM JAM 175G

*Growing often around cart tracks, the cherry plum trees are full of golden yellow fruits in late summer. Despite their sour skins, fruits are sweet, with a flavour reminiscent of greengage and mirabelle plums.*

Ingredients: cherry plums pulp (*Prunus cerasifera*) 50%, sugar, pectin



# Jams

## SEA BUCKTHORN JAM 175G

Sea buckthorn is regarded as a 'super fruit' with a very high content of vitamins and antioxidants. As sea buckthorn is a relatively recent arrival to the country, grandmother might scratch her head at this fruit. But its flavour is so interesting we couldn't resist making jam. The taste is reminiscent of passion flower. Not only is it delicious, it will also boost your immunity..

Ingredients: juice of sea buckthorn (*Hippophae rhamnoides*) 50%, sugar



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## SPRUCE TIP JAM 175G

That's right - spruce tips are actually the base of this unusual jam with a pleasant resinous aroma and flavour. Spruce tips have been traditionally used to make syrup and tea, and we've taken their use a little further. The jam is especially delicious with grilled meat.

Ingredients: spruce tip pulp 50% (*Picea abies*), sugar, water, pectin

## BLACKBERRY JAM 175G

Our jam is made quickly in small batches to preserve the delicate flavour, which is otherwise lost when longer cooking methods are used. The jam is especially good on warm pancakes with a dollop of sour cream.

Ingredients: blackberries 50%, sugar, pectin



## RASPBERRY JAM 175G

Strained to remove the seeds. My grandmother would take walks with an enamel jug to the forest clearing where raspberries always grew. She would fill the jug to the very rim. At home she would press the raspberries, pour the juice into a pot with sugar and heat the mixture until it foamed. The whole kitchen smelled of raspberries. Be sure to try her recipe - it's wonderful on pancakes and crepes.

Ingredients: raspberry juice (*Rubus idaeus*) 50%, sugar, pectin





# Jams

## CORNELIAN CHERRY JAM 175G

*This lesser known fruit grows on warmer hillsides and along the edges of groves. The olive-sized fruits have a beautiful crimson colour and are quite bitter and highly aromatic. In addition to the classic use of this jam, it is also an excellent filling for Christmas cookies and a delicious condiment with roasted poultry.*

Ingredients: pitted Cornelian cherries (*Cornus mas*) 50%, sugar, pectin



## ROWAN BERRY JAM 175G

*Legend has it that shepherds tending their herds in the Jeseníky Mountains found a rowan tree with sweet berries, unlike the better known bitter variety. The new rowan then spread throughout the region thanks to grafting, and today there are many recipes for using these fruits. Our jam has an interesting flavour that is difficult to pin down; we recommend it with sweet treats as well as with grilled meat and wild game.*

Ingredients: pulp from rowan berries (*Sorbus aucuparia* var. Moravica) 50%, sugar



## SOUR CHERRY JAM WITH RUM 175G

*The winning recipe of Flora Jam 2018 developed by Květuše Hildebrandtová. Experience the distinctive taste of sour cherries with a dash of rum that gives them a lovely aroma.*

Ingredients: sour cherries (*Prunus cerasus* L), sugar, Republica rum (cane distillate, cane sugar), gelling agent – pectin

## BLUEBERRY JAM 165G

*Blueberry jam is real delice, the best for blinis and pancakes. And what if you stir it in the real farmer's yoghurt!*

Ingredients: blueberries (*Vaccinium myrtillus* L.) 50%, sugar, pectin



# Jams

## BLACK ELDERBERRY JAM 175G

Black elderberries are unique for their nutritional value and interesting flavour. With the consistency of soft marmalade, our purée is delicious added to yoghurt, dairy drinks, medicinal teas and cocktails. The jam is also an excellent ingredient in sauces for wild game.

Ingredients: black elderberry purée 48%, lemon juice, pectin, spices



## ROSE HIP JAM 175G

Wild rose hips are high in vitamin C. The fruits are collected once they soften following the first frosts. Our rose hip jam is excellent for preparing traditional sauces for wild game. For a mild rose hip sauce, try adding the jam to classic “svíčková” cream sauce before it is finished, or use it to flavour the au jus for a boar roast. The jam is outstanding on crepes, in yoghurt and for filling Christmas biscuits.

Ingredients: wild rose hip pulp (50%), sugar, pectin

## STRAWBERRY JAM 175G

Do you remember the taste of the strawberry jam of your childhood? With nice pieces of delicious sweet juicy strawberries inside?

Ingredients: strawberries, sugar, pectin



## APRICOT JAM 175G

The key to this jam is selected ripe fruit. It's processed quickly and gently to emphasise the fresh taste of apricots and their beautiful colour

Ingredients: pitted apricots, sugar, pectin







# Delicacies

## LIQUID SPICES FOR MULLED WINE 175G

*Liquid spices? That's right. A natural extract of fine-tasting high-quality spices. Usually, you have to boil the spices in the wine for a while to release their fragrances. If you do this, however, the alcohol and aroma of the wine are lost, which is why people say of poorer-quality wines that they are "still good enough for mulling". But we decided we didn't want any compromises, and extracted the spices in advance for you. There's no need to boil the wine, just heat it up to drinking temperature and add our product. And don't hesitate to use a good wine; you won't regret it. The contents of the packaging are good for 1–2 litres of wine, depending on your preferences.*

Ingredients: syrup 89% (water, sugar), spices 5.5% (cinnamon, cloves, star anise), lemon



## BAKED APPLES WITH BUTTER CARMEL 160G

*Fresh baked apples with butter caramel, finely strained. An irresistible delicacy for children and adults alike, great cold or even slightly warmed. Be careful - highly addictive!*

Ingredients: pressed baked apples 69%, **butter** caramel 30%, spices



## BLACK WALNUTS IN VANILLA SYRUP 380G

*Perhaps everyone is familiar with walnut liqueur made with the tree's green fruits. We found an old recipe for pickled walnuts. The method is somewhat lengthy, as the nuts must soak for many days in water before they are ready for processing; during this time they take on a deep black colour. We cover them in syrup with vanilla and other spices. The walnuts are an ideal garnish for desserts, ice cream sundaes, salads and as a condiment with wild game.*

Ingredients: green **walnuts** (*Juglans regia* L.) 45%, sugar, water, wine vinegar, pure vanilla, spices



## PEARS AND ROWAN BERRIES WITH A DROP OF PEAR BRANDY 360G

*A forgotten combination of two fruits that ripen at the same time. The rowan berries turn the pears pinkish while also creating an inimitable flavour that is definitely worth a try. The compote is used as a filling for cakes and with wild game.*

Ingredients: pear (*Pyrus communis*) 45%, syrup (water, sugar, spice extract), rowan berries (*Sorbus aucuparia*) 10%, pear brandy 1%





# Most popular gift packages

## PÂTÉ DUO GIFT BOX

Ingredients: duck pâté 130g, wild boar pâté 130g

## PÂTÉ AND JAM DUO

Ingredients: roe venison pâté 130g, forest cranberry jam 175g



## VENISON PÂTÉ TRIO

Ingredients: venison pâté 130g, wild boar pâté 130g and roe venison pâté 130g

## FARMSTEAD PÂTÉ TRIO

Ingredients: rabbit pâté 130g, duck pâté 130g, baked tvarůžek with pork pâté 130g



## COUNTRYSIDE TRIO

Ingredients: rowanberries jam 175g, duck pâté with apples 130g, grilled chicken pâté 130g

## HUNTER'S TRIO

Ingredients: rosehip jam 175g, wild boar with red wine pâté 130g, deer pâté with cranberries 130g







# Gift packaging

## EXCLUSIVE GIFT BOX

Ingredients: beef 210g, pork 210g, roast rabbit with pork belly 210g, forest cranberry jam 175g, rosehip jam 175g, duck pâté 130g, wild boar pâté 130g, liver pâté 130g



## GIFT CARTON BOX, 4 PÂTÉS AND A WINE

Ingredients: roe venison pâté 130g, wild boar pâté 130g, venison pâté 130g, rabbit pâté 130g, red wine: André late harvest, dry



## JAM TRIO GIFT BOX

Ingredients: mirabelle jam 175g, blackcurrant jam 175g and rowanberry jam 175g



## JAM DUO GIFT BOX

Ingredients: redcurrant jam 175g, spruce tips jam 175g

*DO YOU WANT A DIFFERENT COMBINATION OF PRODUCTS IN YOUR BOX?  
WE'LL BE HAPPY TO MAKE ONE TAILORED TO YOU.*



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# Family cannery

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## COMPANY HISTORY

*A key moment in the founding of Via Delicia was the discovery of an old canning book from 1925 with detailed notes by the original owner - evidently a farmer's wife. The amazing wealth of fresh ingredients from late spring until autumn and the limited possibilities for storing food led her to use canning, a modern method for preserving food at the time, in both cans and jars. In this way our ancestors were able to extend the season for consuming crops into the winter or to the next harvest. Some of the recipes have been retained in their original form; some have been slightly modified, and we are still working to perfect still others. To ensure the greatest degree of product authenticity, we decided to use traditional Weck canning jars, some models of which date back to the end of the nineteenth century.*



Delicacies from our pantry - home-made preserves in jars, handmade according to original recipes.

Top-grade ingredients are the essence of our products. We carefully select the finest ingredients, with priority given to local farmers and to the processing of fruits and vegetables when they are ripe and fresh.



### Production and sales centre:

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