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ESSEDRA



Slow Food®



Mishavinë



## Europa – Albania

Kelmend, northern Albania

### Mishavinë

Kelmend is one of the least-known and remotest regions in the whole of Europe. Here, in summer, herders bring their livestock up to graze in the pastures of the Albanian Alps. The raw cow's milk, or the raw milk of cow and sheep mixed together, is used to make Mishavinë, whose production process recalls the tradition of the cheese in a sack. Fresh cheese (djathë in Albanian) is finely crumbled by hand, salted and left to ferment in a wooden container sealed at the top with fresh or clarified butter. Mishavinë is then traditionally eaten during the winter months.

### The Presidium

The Presidium will work together with producers and cheese making experts to come up with a production protocol that will facilitate higher quality standards, including reviving the use of traditional wooden barrels for aging. The next step will be to bring the production and conservation facilities up to standard, so that Mishavinë can meet European food-safety regulations and be sold on the national market. The Presidium has been started on the initiative of VIS Albania (which has been working in Kelmend for years with a wide-ranging program of income-generating activities, including many based on tourism and gastronomy) and is supported by the Slow Food Chefs' Alliance, launched in Albania in 2015 and created to support small-scale quality food production. The Presidium is one of the activities of ESSEDRA, a project co-funded by the European Union through the Directorate-General for Enlargement and promoted by Slow Food with the aim of assisting the process of integrating the Balkans and Turkey into Europe by strengthening civil society and its capacity to influence policy and promote sustainable rural development models.



Slow Food **Presidia** are local projects that work to protect small-scale producers and safeguard quality artisanal products.



The **Slow Food Foundation for Biodiversity** promotes and coordinates over 450 Presidia in the world.

[www.slowfoodfoundation.org](http://www.slowfoodfoundation.org)

### Producers

17 families, in the villages of Lepushë, Budaç and Vermosh: Kole and Marie Aliaj; Luigj and Lumturie Çekaj; Zef and Vjollca Nilaj; Tom and Luçie Dragu; Besnik and Drita Pepushaj; Rrok and Lule Vushaj; Ndue and Flora Vushaj; Nua and Anxhelina Neçaj; Rrok and Gjyste Neçaj; Ndoc and Lumnie Aliaj; Sokol and Dila Dacaj; Ilir and Fellënza Grishaj; Pashko and

Drane Grishaj; Lin and Gjelina Çekaj; Lulash and File Daci; Pashke Dukaj; Kanto and Lumturie Vushaj

### Slow Food Presidium coordinators

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