

News

Media Centre, News from Slovenia STO

The story of BioSing salami - a superb gourmet theatre

Published: 6.12.2019

BioSing - an abbreviation for Bio Salami Engineering - is the story of David Lesar, who produces supreme salami with a delicate taste. The tasting of the BioSing products is a gourmet theatre accompanied by excellent wines that will take your breath away.



Ribnica, long-known for wooden wares, is a place of a unique culinary story. The story of BioSing. BioSing as an abbreviation for Bio Salami Engineering, as the production has been re-engineered from scratch: from the careful selection of the meat, through the attentive processing all up to the final touches, which result in gourmet products with selected aromas that open up new horizons.

There's also a great story of tradition behind the BioSing products: inhabitants of Ribnica used to travel to far-away places to sell their wooden wares. As they wanted to be sure to have good food with them, they took with them the best they had: home sausages, made by using the ancient natural methods of careful curing and drying. And David Lesar, the man behind the story of BioSing decided to do the same and brought back production from an industrial approach back to its roots, to craftsmanship. He dropped all preservatives, additives and industrial shortcuts. While sticking to the highest standards, he strives to achieve the fullest and richest aromas, peculiar bouquets and natural flavours.



The tasting of the BioSing products is a gourmet theatre accompanied by excellent (mostly natural) wines that will definitely spoil your tastebuds.

You also have a chance to experience unique tasting our G-LINE products, which have been aged over many years to provide an explosion of taste.

The story of BioSing has already been spotted by some of the world's most recognised culinary personas, media and associations:

** BioSing is included in the culinary guide GAULT MILAU and regularly invited to important events in the culinary world such as: EUROPEAN FOOD SUMMIT, CHEF'S STAGE, CARE'S, TERRA MADRE,...*

** JRE, an elite restaurant association has chosen BioSing products to be represented at their events, they are even listed as one of their recommended 'exceptional producer' providers.*

** The Matador Network has chosen BioSing products, alongside only two other producers from Slovenia (Aleš Kristančič Movia Wines and Ana Roš of Hiša Franko, World's Best Female Chef 2017 by The World's 50 Best Restaurants) to feature in their culinary documentary on Slovenia.*

** Famed international food experts; Enzo Vizzari and Paolo Vizzari (Guida Espresso), Manuela Fissore Barker, Anders Husa, Marko Kovač, Niko Dukan, Kaja Sajovic and others have shown great enthusiasm over the story.*

** The renowned Australian agency LUXURY ESCAPE included us in its gourmet tour of Slovenia and we have hosted various teams from globally famed restaurants: Hiša Franko (Kobarid), Chesery (Gstaad), Steirereck (Vienna), Mirazur (Menton), Gaggan (Bangkok), ...*