

RAIJANHOLVI'S PIKE PERCH

Raijanholvi

GEOfood menu

Raijanholvi, located in Parkano, is situated in a former bank. Raijanholvi offers delicious lunches and high-quality café products.

"I walked along the familiar path in the home yard towards the garden. I stopped and looked at my father's old tarred wooden boat, which had been surrounded by wild herbs. I was taken back to childhood memories, when my father would bring a bucketful of fish from the nearby lake to my mother. She would cook meals for our large family from those fish. In that moment, the idea was born to prepare local pike perch.

At Raijanholvi, pike perch is served for lunch in various forms and with different sauces, such as wild mushroom sauce. Raija Laaksonen is an avid forest-goer and mushroom picker, so the mushrooms are foraged by herself. The lunch menu on the website indicates when pike perch is available.

The mostly barren lakes and valuable rivers of the Lauhanvuori-Hämeen kangas Geopark area are habitats for many significant natural fish species, such as pike perch. There are relatively few lakes in the area, but the river networks are quite extensive. The headwaters of rivers formed in fracture valleys often originate from mires or springs that discharge into them, and the fresh groundwater ensures excellent living conditions for fish species.

GEOfood?

GEOfood is sustainably produced local food from UNESCO Global Geoparks. The label highlights the connection between food and geological heritage.

GEOfood includes, for example, berries, mushrooms, and game from the region's forests, fish from local waters, and local agricultural products, as well as processed foods and prepared dishes made from these ingredients.

