



Grown, dried and crafted *in Barban*.

OPG Terra Magica is a family farm in Barban, south Istria, owned by Mihaela Rojnić. It makes smokvenjak to the grandparents' recipe, fig products, and extra virgin olive oil from its own olive grove.



SMOKVENJAK

The fig for winter.

In Barban, the figs that were not eaten fresh were dried in the sun and pressed into smokvenjak: the fig for winter. The family has made it in Istria for more than 100 years; today it is made by Mihaela Rojnić.

The figs are dried for seven days, then pressed by hand into a round smokvenjak, which rests for twelve days. No sugar, no preservative. It is cut thin and eaten with cheese, pršut, a glass of Teran, or as a dessert.

600+ g of fresh figs per smokvenjak	7 days of drying	12 days of resting	160 g pressed by hand
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AT A GLANCE

Facts

FARM	OPG Terra Magica, Barban, Istria, Croatia
OWNER	Mihaela Rojnić
SAY IT	SMOK-ve-nyak
TRADITION	Smokvenjak to the family recipe, made in Istria for more than 100 years
RECOGNITION	First place for smokvenjak at the Fešta smokve i smokvenjaka in Barban: 2023, 2024, 2025 and 2026, four years in a row
THE FEŠTA	Barban's festival of the fig, held for the twentieth time in 2026.

FROM THE SAME TREE, AND THE OLIVE GROVE



Smokvenjak
160 g



Smokva sirup
Fig-leaf syrup



Marmelada Smokva
Fig marmalade



Slatko od smokve
Whole figs in syrup



Praline
Choco-smokva
Fig and chocolate



Olive oil
Bjelica, Ascolana, blend

PRESS AND ORDERS

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LOGO AND DOCUMENTS

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