

# CULINARY TRADITION PART OF THE TOURISM PRODUCTS IN MONTENEGRO

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**Abstract:** When we talk about tourism in Montenegro, we notice that it has become more significant and more famous as a touristic destination in the last few years. General touristic offer includes also the food, more precisely gastronomic products which help to develop gastronomic tourism. Catering kitchen and Montenegro days, in addition to contemporary trends, relies mainly on the dishes that were prepared for centuries in the individual regions and Montenegro. The gastronomic tradition of Montenegro is diverse, wide range of flavors from the Mediterranean, across the lake to the mountain cuisine. About gastronomic tradition of Montenegro there is little written evidence. Part of this heritage is transmitted orally and part is written by a small number of authors. Goal of this work is to discover how important gastronomy is in developing destination, to examine the relationship between food, destinations and tourists. The preparation of this paper led to the conclusion that, in Montenegro tourism is an important economic sector which does not have a seasonal character. The development of gastronomy and culinary tourism can make the tourist season last for 365 days.

**Keywords:** *gastronomic tradition, Montenegro, tourism.*