

# ENVI WEEKLY FLASH #21

13 – 17 December 2021

## Monday, 13 December

### • (a.m.) Informal VC on the WPIEI Global

The WPIEI will first discuss recent and upcoming UNEP meetings, with a focus on preparations for the upcoming second session of UNEA-5. Discussions will be focused on UNEA 5.2 resolution proposals from the EU and its Member States and those tabled by other UN member states. Following this, the Presidency will give an update on the state of play on UNEP@50, Stockholm+50 and next steps relating to the issues of marine litter and plastic pollution.

### • (p.m.) WP on the Environment (WPE) : Handover

At the handover Working Party Meeting, the Presidency will run delegations through the work of the WPE during the Slovenian Presidency. The delegations (1+1) are invited to attend in person this WPE, which will also conclude the Trio Presidency DE-PT-SI.

## Tuesday, 14 December

### • (p.m) Informal VC of the WPIEI Desertification

The WPIEI will focus on the second extraordinary session of the UNCCD COP and preparations for the COP15 and will be debriefed by the UNCCD Secretariat on the reporting process, activities relating to the regional annexes and developments concerning the CRIC19 report. The European Commission will present the EU Soil Strategy for 2030 and the latest IWG Report. Subsequently, the WPIEI will be updated on the main elements of the Objective 2 report and the GEF-8 Programming Directions. Finally, the incoming French Presidency will provide information on its plans for the WPIEI during its Presidency.

## Belokranjska pogača / Bela krajina flat bread

### Ingredients:

500 g very fine white flour, 300 ml tepid water, 2 tbsp salt, 20 g yeast, ½ tbsp sugar, 1 egg, 1 pinch caraway seeds

### Preparation:

Crumble the yeast into a cup, add 3 tbsp of white flour, 50 ml of tepid water, the sugar and mix well. Wait for the yeast to rise and more than double its volume. Put the rest of the flour, the tepid water and the risen yeast into a bowl large enough for kneading. Knead into a smooth dough that is not too stiff for about 10 minutes and let it rise in the bowl covered with a cloth until its volume doubles. Tip the risen dough into a round, oiled baking tin and stretch it with your hands to a diameter of approximately 30 cm, reducing thickness towards the edge. Using a knife, make a pattern of squares, cutting right into the dough. Brush with beaten egg mixed with caraway seeds. Then sprinkle with a pinch of coarse sea salt. Bake for 20–25 minutes in an oven heated to 220° Celsius.

Dober tek - enjoy a typical Slovenian bread.



Slovenian Presidency of the Council of the European Union