**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| **Name of the recipe:** | the name of the recipe is pite. |
| **Author:** | Arjeta |
| **Origin:** | Origin: Pite is a nickname it is a derivative of pitié (French for pity) |
| **Characteristics:** |  |
| **Who created it?** | It was created my mother  |
| **Why is it special?** | because it is a special recipe that all kosvare do the recipe |
| **When do I eat it?** |  |
| **Ingredients:** | For the bread dough:1 kg of white flour.1 dose of baker's yeast.some water.2 leeks.1 natural yogurtsalt pepper. |
| **Preparation:** | in a preheated oven at 200 ° C. As soon as the pite is cooked, break the top of the pite then sprinkle with a bit of water, cover with a cloth.  |
| **Servings:** | 6 persons |
| **Cooking time:** | Bake for 30 minutes |
| **Picture:** |  |