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

|  |  |
| --- | --- |
| **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 yogurt  salt 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:** |  |