

TRADITIONAL BULGARIAN PIE - BANITSA

**THE WORK WAS DONE BY A STUDENT OF THE 9TH GRADE A
SHALUNTS TIGRAN**

BANITSA PIE RECIPE

Banitsa is a traditional Bulgarian pie. It is prepared for Easter, Christmas and New Year.



INGREDIENTS



To prepare the Bulgarian Banitsa, we need take any puff pastry.

The filling includes the following ingredients:

1 kilogram of apples,

220 gr. of cottage cheese,

4 canteens spoons of sugar,

4 teaspoons of cinnamon,

1 egg for greasing the cake.

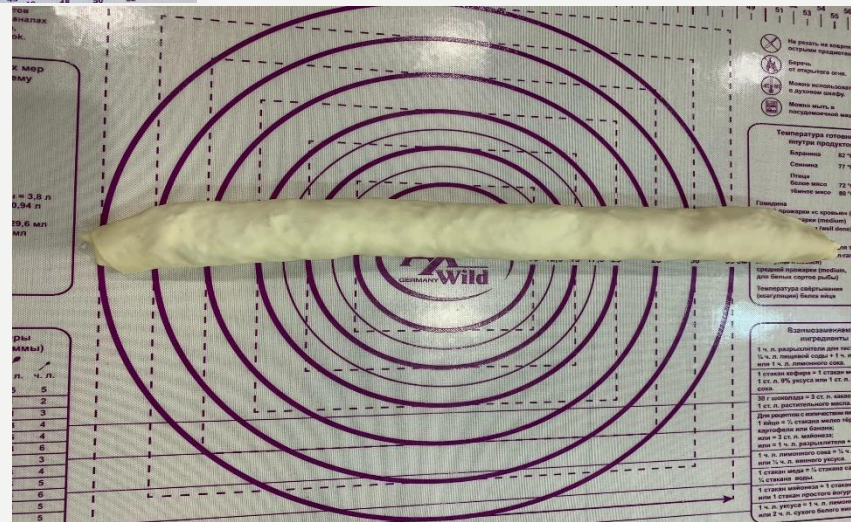
THE FIRST THING WE DO IS TO GRATE APPLES.



THIRD, WE DIVIDE THE DOUGH INTO THE 4 PARTS,



every part roll it out with a rolling pin into a very delicate formation



grease pastry with cottage cheese, put the apples, sprinkle sugar, cinnamon the apples and roll it up tubule

and do the same with the others parts.

FOURTH, COVER THE ROUND BAKING DISH WITH PAPER.

Grease it with butter.

We spread the rolls with starting from the middle.



Grease with a beaten egg on top and pour with sugar.

BAKE AT A TEMPERATURE OF 200 DEGREES, 40 MINUTES.



GOOD APPETITE!





**It was really tasty!
Thanks to my mum helping me!)**

HAPPY 2021 NEW YEAR

