

Pag's baškotin

Pag

44.4940659, 14.9613049



For centuries, the Benedictine Convent of St. Margaret in Pag has produced the baškotin - certainly the oldest local treat. Baškotin is a type of hard sweet toasted biscuit made according to a special convent recipe. The Benedictine nuns have nurtured the tradition of making the baškotin for over 300 years. Baškotin became tradition in Pag, especially when guests are coming it is custom to welcome them with baškotini and white coffee, and any family celebration was considered unthinkable without them. Today the Pag's baškotin carries the label "Croatian Creation" and "Croatian Island Product."

Overview

Country:Croatia

