

# Restaurant Buni i Bajraktarit Roast goat meat / dry meat

Rruga per Theth Qaf Thore, 4305 Theth, Albania

42.3971031, 19.6437317



The local communities of the Albanian Alps (mountains areas) dry their favorite meat as food for winter, as a tradition which has been inherited for centuries. Afterwards, the pastry can be baked in the oven, or it can be cooked with beans and eaten with pickles. This is the most favorite winter recipe for any Albanian family in the mountain. The pastry is very tasty but also has nutritional value. Usually the meat baked in roasting jack is roasted with salt also chosen some spices to multiply the taste. The flesh in the skewer is salted and traversed in the skewer across the back and up to the head. It is often roasted for over 5-7 hours slowly in wood fire.

## Overview

Country:

