

# Gjana Guesthouse

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Flia, also known as fli or flija, is a dish in Albanian cuisine. It consists of multiple layers brushed with cream and served with sour cream. The name translates to . March 18 is recognized as in which families invite their relatives for preparing and eating Flia. Flija requires very simple ingredients: flour, water, butter, yogurt and salt. The main ingredients (flour, water and salt) are mixed together until they become like pancake batter. Layers of batter are baked using a saç which is a spherical metal lid used for baking. It could be eaten with honey or kos (kind of yoghurt). Flia, also known as fli or flija, is a dish in Albanian cuisine. It consists of multiple layers brushed with cream and served with sour cream. March 18 is recognized as a date in which families invite their relatives for preparing and eating Flia. Flija requires very simple ingredients: flour, water, butter, yogurt and salt. The main ingredients (flour, water and salt) are mixed together until they become like pancake batter. Layers of batter are baked using a saç which is a spherical metal lid used for baking. It could be eaten with honey or kos (kind of yoghurt).

## Overview

Country:

