

by Diellëza Tahiri

Traditional dish from Kosovo:

“krelanë me duqa”

Ingredients:

- 1 kg flour
- 700 ml water
- 1 spoon salt
- 100 gr butter
- 300 gr cheese
- sour cream or milk yougurt



We mix the 'krelanë' dough by mixing the flour, salt and water until we get a homogeneous dough, a little thicker than the pancake dough.

Then we put a normal sized pan with a little oil in the well-heated oven. After 5 minutes we take the pan out of the oven, toss the dough over the hot oil, then put the 'krelanë' back in the oven.

Bake it for 40-50 minutes, until it is well browned, then take it out of the oven and chop it hot with a fork or knife.

Add melted butter and cheese to the chopped crepe on top. Yougurt or cream can be added as desired.

'Krelanë me duqa' is usually served hot with cheese, pickles, gjyveq, and tarty or salty yougurt.

