

PITA BREAD, BBQ FLATBREAD

A well-known pastry that smells of tradition. It is unique type of pita bread that once cooked expands to form two crusts that stay soft and flexible. It contains only four ingredients and meets the values needed by your body. With its lightweight structure, somun has secured a place in all homes.

Pita bread, BBQ bread, flatbread, lepin(j)a - these are the names used today for traditional Bosnian pastries that are inevitably used for kabobs, grilled meats or vegetables.

Flatbread can be made in different sizes, shapes and weights. The preparation is easy and quick. You can heat the flatbread on the grill, in the oven, in the microwave or just let it thaw at room temperature. And you can indulge all your senses.

Make Bujrum Somun your first choice and become the chef in your kitchen.