



Paški baškotini

Rusk bread from the Island of Pag

Intangible Cultural Heritage

- According to records, *baškotin* has been around **since the 16th century**, and it is still made today.
- Its tradition is closely linked to **St Margherita's monastery of the Benedictine** order on the Island of Pag.
- *Baškotin* is considered to be an important part of the cultural heritage of the Island of Pag thus also playing a **significant role in the social identity** of the inhabitants of Pag.





Preparation

The recipe is rather **simple**. However, in order to make it properly, it is **essential** to be **familiar** with the ratios and the method of preparation. Therefore, in order to **master the craft** of making it, in addition to knowing what its ingredients are, **oral lore and hands-on experience** are essential.



Preparation

In a nutshell, flour is mixed with a leavening agent, sugar is boiled in water, and some oil and salt are added. The dough is then worked **until smooth and elastic**, and until it stops sticking to the bowl and fingers. The dough is then cut into pieces, which are **formed into cylindrical shapes** which must be of a particular size.



Baking Process

After baking the pieces in trays in an upright position one next to another, they are dried in a horizontal position at a lower temperature, first on one side, then on the other **until evenly golden on both sides.**



Final Product

Baškotin melts in the mouth and has a **crispy texture**, sweet taste and **characteristic flavor**.

It is most commonly eaten as a **sweet dessert** by being dipped into a drink (coffee, tea, sweet wine).



Taste of Heritage

Its particular flavor and a long used by date has made it an **important part of any family feast** and special occasion, a nice gift for people we **care** about and **respect**, and a **delicious bite**.



Tradition of Manufacture

The baking of *baškotin* has always been one of the **main sources of income** of the Benedictine community of Pag.

Baškotin is kept in **baskets** covered with white cotton or linen cloth. Big woven baskets are **still used** as “containers“ for keeping it.



Promotional *baškotin* bags

- Nowadays, when there is a great **emphasis on tourism** in Pag, *baškotin* is also used for **promotional purposes**.
- Since 1992 paper bags with Logo have been used.



Thank You



BENEDICTINE MONASTERY OF ST. MARGHERITA – PAG, CROATIA