

INTRODUCTION

The culinary heritage of Bosnia and Herzegovina represents one of the most important elements of its cultural heritage, providing a deep insight into the historical, geographical and ethnic characteristics of the country.

Located at the crossroads of East and West, Bosnia and Herzegovina has been the scene of numerous historical events and meetings of different civilizations throughout the centuries (Šarić-Halilović, 2014.)

Traditional foods are given a positive image across Europe (Almli *et al.*, 2011) because consumers want less industrial products with additives (Dickson – Spilman *et al.*, 2011). Diverse influences in Bosnia and Herzegovina left an indelible mark on gastronomy, shaping a unique cuisine that combines elements of Ottoman, Mediterranean, Central European, and Slavic traditions (EuropaAdventure, 2024). Traditional Bosnian-Herzegovinian cuisine is the result of a long-term process of adaptation and synthesis of different culinary styles and techniques, which over time have adapted to local conditions, climate and available foods. This cuisine is not only a reflection of eating habits but also a mirror of social, cultural and religious customs that are deeply rooted in people's daily lives. Dishes such as pies, soups, roasts, and various sweets carry stories about history, customs, and ways of life that have been passed down from generation to generation (Samardžić *et al.*, 2021; Alibabić *et al.*, 2012). Traditional food were popularized from the aspect of tourist attractions and territorial brands for tourist development, and promoted in terms of healthy eating (Pestek and Nikolic, 2011).

Bosnia and Herzegovina is lagged because of the war (1992-1994) and the consequences but some steps are made in preserving geographical mark of products like: cheese from Livno (*Livanjski sir*), potato from Nevesinje (*Nevesinjski krompir*), sirloin steak from Visoko (*Visočka pečenica*), Original cheese from Livno (*ivory Livanjski sir*), Whipped jam from Drvar (*Drvarski mućeni pekmez*) (Brenjo, 2022).

This research has been conducted in the frame of the subject „Culture of eating in Bosnia and Herzegovina“ and this paper aims to provide a comprehensive overview of the culinary heritage of Bosnia and Herzegovina with special reference to regional differences and specificities.

MATERIALS AND METHODS

The descriptive method is used to describe the ingredients, preparation techniques, and cultural significance of traditional dishes, while the analytical method will be applied to compare and contrast these customs in different parts of the country. Through this analysis, the paper will investigate how dishes differ in the way they are prepared, their names and ingredients, and how these customs reflect the wider cultural and historical picture of Bosnia and Herzegovina.

Materials used in this research were:

- Á Published literature covering culinary traditions, recipes, and cultural significance of food as scientific articles and magazines related to gastronomy, cultural aspects of food and food customs.
- Á Video materials: tv programmes, documentaries and educational videos.
- Á Websites of non-governmental organizations, restaurants...
- Á Live communication: Interviews and conversations with people who practice traditional culinary customs.

RESULTS AND DISCUSSION

The results are described for a few dishes in each of the aforementioned regions of Bosnia and Herzegovina. The results show variations in food preparation. Traditional culinary techniques are used. Long cooking processes (from 3 to 4 hours) are used in recipes such as agaric and fish, showing the tradition of slow cooking to produce flavor and the shared pleasure of a meal between family and community (Alibabić *et al.*, 2012). Regions in Bosnia and Herzegovina have unique ways of creating dishes based on local ingredients and cultural traditions. For *pita* (Orašje) and Herzegovinian lamb skewers (Nevesinje, Bliće, Trebinje) locally available meat and vegetables, along with special spices are used (Samardžić *et al.*, 2021).

Table 1. Bosnian-Herzegovinian traditional dishes across the region of the country

Region	Dish Name	Main ingredients	Recipe Source
East Herzegovina	Hercegovački jagnjeći ražnjići (Ražnjići od jagnjetine)	Lamb (leg, shoulder, or another tender cut of meat) Olive oil Garlic Rosemary (or a mix of Mediterranean herbs) Salt and pepper Lemon juice	https://www.tkh.ba/wp-content/uploads/2018/02/gastro_hercegovina_eng_final.pdf
	Bilećki sir	Fresh milk (usually sheep or cow's milk) Rennet (a natural or industrial enzyme used to coagulate milk) Salt	https://www.tkh.ba/wp-content/uploads/2018/02/gastro_hercegovina_eng_final.pdf

	Trebinjska musaka	Minced meat (veal or pork) Potatoes Onion Carrot Tomato Salt, pepper, spices	https://www.tkh.ba/wp-content/uploads/2018/02/gastro_hercegovina_eng_final.pdf
	Teletina ispod sača	Veal (leg or shoulder blade) Olive oil Garlic Rosemary Salt and pepper	https://www.tkh.ba/wp-content/uploads/2018/02/gastro_hercegovina_eng_final.pdf
	Lučenica	Rennet Fresh milk Salt	https://www.tkh.ba/wp-content/uploads/2018/02/gastro_hercegovina_eng_final.pdf
	Herzegovačka kalja	Smoked meat Potatoes Onion Carrot Dried spices	https://www.tkh.ba/wp-content/uploads/2018/02/gastro_hercegovina_eng_final.pdf
	Patišpanja	Flour Eggs Sugar Vanilla	https://www.tkh.ba/wp-content/uploads/2018/02/gastro_hercegovina_eng_final.pdf
	Japarak	Grape leaves Minced meat Rice Onion Salt, pepper	https://www.tasteatlas.com/japarak
Sarajevo	Sarajevski burek	Dough Minced meat (or Onion Salt	https://www.recipe.com/kuvar/pite-i-testa/48843-sarajevski-burek

	Sarajevski ćevapi	Minced meat (veal, beef or pork) Onion Salt, pepper, spices	https://www.tasteatlas.com/sarajevski-cevapi/recipe
	Kadaif	Kadaif pastry Butter Sugar Walnuts	https://www.dishesorigins.com/kataifi-kadayif-kadaif/
	Begova čorba	Lamb or veal Okra (or substitutes like carrots or peas) Flour Onion Lemon	https://www.krstarica.com/kuvar/supe-i-corbe/corbe/begova-corba-originalni-sarajevski-recept/
Zenica, Žepče, Maglaj	Čimbur	Eggs Milk Cheese	https://www.zenicablog.com/preporuke-zenicka-jela/
	Žepačka ramazanija	patka- Duck Tomato Rice Onion Garlic	https://zepce.ba/udruzenje-spektar-objavilo-brosuru-ramazanska-prica-zepacka-patka/
	Ćetenija	Smoked meat Tomato Onion	https://www.zenicablog.com/preporuke-zenicka-jela/
	Tagarica	Dough (bread dough) Meat Onion	https://www.aa.com.tr/ba/balkan/neizostavandio-iftarskesofrete%C5%A1lanjska-tagarica-jedjetinjstvo-

			o clnc/ pcpcB: 49465
Mtclpc''	Mtclknk'qo c ''	O gcv' *xgcn' qt" ej lengp+'' Qpkqp'' Vqo cvq'' Ur legu''	j wr u-ly y y Œi t qmwđŒc lr tgj tc o dgpc/ kpf wutkclntclku nk'qo ce/k' vtcj cpc/wunqtq/ u/q pcnqo / i ctepvkcpq/ vtcf lekqpcpk' ur gekcrksgvl: 772 71
	Mtclkn-''vtcj cpc''	Y j gcv'hqwt'' [qi wtv''	j wr u-ly y y Œi t qmwđŒc lr tgj tc o dgpc/ kpf wutkclntclku nk'qo ce/k' vtcj cpc/wunqtq/ u/q pcnqo / i ctepvkcpq/ vtcf lekqpcpk' ur gekcrksgvl: 772 71
	Mtclpc'Ej ggug''	Uj ggr 'o km' Ucn'' Tgppgv''	j wr u-1ntclnkuk tŒqo lr tqk xqf kl
	Mtclknk'helo cni'	O km' Ucn''	j wr u-1ntclnkuk tŒqo lr tqk xqf kl
Dcple'Nwnc.'' Rt hgf qt ''	Dcplcnw nk' gxcr k'	O kpegf '' o gcv' *xgcn'' dggh'' qt'' r qtm'' Qpkqp'' Ucn'cpf ''r gr r gt''	j wr u-1dcplcnwnc Œgvlvtcf lekqpcp c/lgr/uc/ r qv kuqo / dcplcnwngl
	Dcplcnw n-''ngr kple''	Hqwt'' Y cvgt'' [gcuv'' Ucn''	j wr u-1dcplcnwnc Œgvlvtcf lekqpcp c/lgr/uc/ r qv kuqo / dcplcnwngl
	Mq etc n-''hxti w-c''	Hqwt'' Gi i u'' O km' Ucn''	j wr u-1dcplcnwnc Œgvlvtcf lekqpcp c/lgr/uc/

			r qv kuqo / dcplcnwngl
	Miclk-nk'qo c "	Hqwt" Uqwt" o km' qt" {qi wtv" I ctrle" Ucn"	j wr u-ldcplcnwne Qpvtcf lekqpcp c/lgr/uc/ r qv kuqo / dcplcnwngl
	Dcplcnw nē" r kcó" \ gricplec"	Rwhh" r cut { " qt" r j {mq'f qwi j " Uy kuu" ej ctf " qt" ur kpej " Ej ggug" *ht guj " ej ggug"qt' hgv+ " Gi i u" Ucn"	j wr u-ly y y Qp { qwr qengvteqo ld cplc/ nne lDculeuVtc f kkpqcn/Hqqf
	O curplec"	Hqwt" Y cvgt" [gcuv" Ucn" Dwwgt"qt'qkn'	j wr u-ly y y Qp { qwr qengvteqo ld cplc/ nne lDculeuVtc f kkpqcn/Hqqf
	Dcplcnw nk'dqo dqp"	Uwi ct" Y cvgt" Ngo qp'lwleg"	j wr u-ly y y Q c o cmknleqo 1423 : 125 147 htcf lekq pcpc/ dcplcnwne/lgr/ f qpquko q/k/ pgmqrknq/ tgegr cvl
	Rqr ctc"	Ucrg"dtgcf " O km' Dwwgt"qt'ne {o cni' Ucn"	j wr u-ly y y Q c o cmknleqo 1423 : 125 147 htcf lekq pcpc/ dcplcnwne/lgr/ f qpquko q/k/ pgmqrknq/ tgegr cvl
	Dwpli wt"	Eqtp'i tku" Y cvgt" Ucn" Dwwgt"qt'ne {o cni'	j wr u-ly y y Q c o cmknleqo 1423 : 125 147 htcf lekq pcpc/ dcplcnwne/lgr/ f qpquko q/k/

			pgmqrknq/ tgegr cvc l
	Ekexctc"	Eqtpo gen' Mc{o cnlqt'dwmg't" Y cvgt'qt'o km' Ucn'	j wr u-1hwtk co tu Qti ly r / eqpvgrvwr mcf ul 4243 l26ll CUV TQ/ 4243aeqo r tguug f t f h

O cp{ 'xctlgvku'qh'f kuj gu.'uwej 'cu'dwt gm'cpf "Uctclgxqau' gxc r k k'wug'kpi tgf kgpv'uwej " cu'dggh'qt"rco d.'y j lej 'ctg'y kf gn' 'cxckrdrg'lp'Dqupk'cpf "J gt| gi qxlpc'dw'vj g'tgekr g' eco g'y kj "Qwqo cp'o qpctej { "VcuvgCvru.'pd-0Dlectdqpvcg'qh'uqf c'ku'wuwcm' 'wugf 'kp' vj g'r tgr ctvcqp'qh' gxc r k k'K'cu'c'eq/vgej pls wg'qh'ej cteqcnl tkrkpi 0' ko dwt "gplec+'ku' o cf g'qh'uetco drgf "gi i u'y kj 'vj g'cf f kkp'qh'ugcuqpcn'kpi tgf kgpv'cu'becnkpu'qt'pgwrg' Vj g'tgekr g'tgecej gu'dceni'v'Urcxle'tqqv0Vj gug'eqo r qp'gpw'ctg'g'cukn' 'cxckrdrg'lp'twcn' ctgcu'qh'vj g'eqwpt { "qt'vj g'j kmi'cpf "o qwpvckpu' gplec'kphj."423: +0

Ucn' 'r kgu'cu'dwt gm'qt'vj g'uco g'hqt'cp'cr r mg'r kg.'ctg'o cf g'y kj "c'tcf kkp'pcn'vgej pls wg' qh' utgvej kpi " vj g' f qwi j." y j lej " tgs wktgu' unkm' cpf " r cvkpeg" *j wr u-1ly y y 0 gplecdmji Qeqo lr tgr qtwnq/| gplenc/lgr h0"

Vj g'tgekr gu'uj qy 'hgzklkkl' 'lp'cf cr vki 'vj g'f kuj . 'cu'lp'vj g'ecug'qh'rqi c c.'y j lej 'ecp'dg' eqqngf 'hpi gt'qt'lj qtvtg'f gr gpf kpi 'qp'vj g'f gultgf 'vzwtg.'qt'dwt gm'y j gtg'vj g'o gcv'ecp' dg'wugf 'tcy 'qt'r tg/hkgf 0"

C"eqo dlp'cvkp" qh' kphwpegu"htqo " f hhtgpv' ewkukpgu"ku" r tgu'gp'0 Vj g'kphwpegu" qh' pgki j dqt'kpi 'ewmwgu'ctg'xkukdr'lp'f kuj gu'uwej "cu'Rqucxkpc'cr r mg'r kg.'y j lej 'ku'r tgr ctgf " y kj 'vj g'cf f kkp'qh'u'f twr . 'qt" wrcuakc.'y j lej 'ku'hqwpf 'lp'wtnkuj 'ewkukpg'0

Vj gug'tguwu'j ki j rki j v'vj g'tlej pgu'cpf 'f kxgtuk' 'qh'Dqupk'pcf "J gt| gi qxlpc'ewkukpg" uj cr gf "d { "j kuvt { . 'i gqi tcr j le'iqecvqp."cpf 'ewmwcn'kpvgtcevqp0Vj g'ewkukpg'qh'Dqupk' cpf "J gt| gi qxlpc'tghrgew'c'ur gekhle'kf gpvkl' 'dw'cnuq'lj qy u'c'y krpki pgu'vq'cf cr v.'y j lej " ku'c'tghrgevkp'qh'vj g'wtdwrgpv'j kuvt { "cpf 'f kxgtug'kphwpegu0Vj g'xctlgv' 'qh'kpi tgf kgpv' cpf 'vgej pls wgu'wugf 'lp'vj g'tgekr gu'tghrgev'vj g'pcwtnly gcmj 'cpf 'ewmwcn'f kxgtuk' 'qh'vj g' eqwpt { 0Gzco r ngu'qh'vj g'wug'qh'tgi kqpcn' 'ur gekhle'hqf u'uwej 'cu'becnkq' "ut hgo q- "cpf " pgwrg.'qt'ur kegu'uwej 'cu'Xgi gvc' "f tkgf 'tqqv'xgi gvcdrgu'etgcvgf "d { "vj g'Etqcvkcp'ej go kuvt." j ki j rki j v'vj g'cf cr cvkqp'qh'f kuj gu'vq' 'mecn'tguqwtegu'cpf "r tghrgpegu0Vj g'ewkukpg'qh' Dqupk'cpf "J gt| gi qxlpc'cnuq'tghrgew'uqekcn'cpf "tgrki kquw'ewuqo u0Uqo g'f kuj gu'ctg' r tgr ctgf 'qp'ur gekn'qecukqpu.'uwej 'cu'Gk' . 'Ej tkwo cuu'qt'y gf f kpi u.'y j lej 'j cxg'ur gekhle' ewmwcn'uki p'k'ecpeg'0Hqt "gzco r ng." 'v'cf kkp'pcn'tqcuu'ctg' r tgr ctgf "hqt'neti gt" hco kn' " egrgdtevkpu' "Uco ctf flk 'gv'cn'04243+'y j krg'wgy u'ctg'qh'vgr'f ct'v'q'h'c'f ckn' 'f kgv'tghrgevki " uko r nek' { "cpf "o qf gum' 'lp'gxgt { f c { 'hkg'0

Vgf kquw'r tgr ctvcqp'vgej pls wgu.'uwej 'cu'unqy /eqqngf "huj "qt"dqkngf "xi ctkn."ecp'dg' eqpuk'gtgf "c'tghrgevkp'qh'vj g'ewmwcn'xcmg'qh'c'eqo o wpcn'o gen'cpf "j cto qp { 'y kj 'vj g' pcwtn'ntj { vj o u'qh'rhkg'0F wtkpi "tgu'gctej . 'y g'eco g'cetquu'qti cpl' cvkqpu'qh'f hhtgpv'

gxgpv" egrgdtevkpi " hqqf" ewmwg0' Cp" gzco rrg" ku" Hk-Hcf c" kp" Qtc-lg"
*j wr u-lr wo Qlc lkkkfc c/k'eqdcpkfc/w'r tqi tco w'f cpc/qr ekpg/qtculgl" y j lej " dtkpi u"
vqi gvj gt hkuj 'cpf 'ewrpkct { 'gpvj wukcuv'ltqo "betquu'vj g'eqwpt { ".cmqy kpi 'vj go 'vq'eqo r gvg"
kp"eqqkpi "cpf "gplq { "c"xctkqv "qh'hkuj "f kuj gu0"
C'vj g'uco g'vko g. 'vj g'hrzkdkrk\ { "qh'tgekr gu. 'uwej "cu'ecngu"qt "r kgu. "o cngu'k'r quukdng"vq"
cf cr v'f kuj gu'vq'f khhgtgpv'qecukqpu'cpf 'vcuvgu. 'uj qy kpi 't'ceveckv\ { 'cpf 'etgcvkxk\ 'kp'hqqf "
r tgr ctevkp' *Uco ctf flk "gv'c' r0"4243=Gwtqr cCf xgpwt.g. 'pd+0"

EQPENWUKQPU"

Dqupk"cpf "J gt| gi qxlpc"ewkulpg"eqo dlpgu"grgo gpw"qh'Qwqo cp. "Cwutq/J wpi ctkcp."
O gf kgttcpgep. "Egptcn'Gwtqr gcp"cpf "Urcxle"v'cf kkkpu'etgcvkpi "c"ur gekle"i custqpqo le"
kf gpvk\ 0Gcey 'f kuj 'tghgevu'vj g'cf cr v'v'kq'qh'f khhgtgpv'ewrpkct { 'uv'rgu'vq'iqecneqpf kkkpu."
erko cvg"cpf "cxckrdng"lpi tgf kppu'0'Vj g'ewkulpg"qh'Dqupk"cpf "J gt| gi qxlpc"cnq' tghgevu"
uqekcn'cpf "tgrki kqu"ewuqo u'0'Uqo g'f kuj gu'ctg"r tgr c'tg' "qp"ur gekn'qecukqpu. "uwej "cu"
Gkf. 'Ej tkuo cuu'qt "y gf f kpi u. "y j lej "j cxg'ur gekle"ewmwcn'uki pkkcpep0"
Vj ku'tgugctej "go r j cuk' gu'vj g'pggf "hqt"cf f kkkpcn'tgugctej "kp'v'ewrpkct { "v'cf kkkpu"cpf "
f kuj 'xctkckqpu'kp'Dqupk"cpf "J gt| gi qxlpc'0'f kxgtuk\ 'kp'hqqf "r tgr ctevkp'ecp'dg'wug'cu"
c'y c\ { "qh'r t'gugtxkpi "cpf "r tqo v'kpi "ewmwcn'j g'kci g. "etgcvkpi "c"eqo o qp"r r'v'v'qto "hqt"
f khhgtgpv'eqo o w'pkkgu'cpf "v'qvtkuo 0"

TGHGTGPEGU"

Ckcdck. "X0"O wlk. "K0"Twf k. "F0"Delteo qxk. "O0"lqnk. "U0"t'gtv'qk. "G0" *4234+0'
V'cf kkkpcn'F kgu'qh'Dqupk"cpf "vj g'tgr t'gugp'v'kq'qh'v'cf kkkpcn'hqqf "kp"vj g"
ewkulpg'hgrf 0'Rtqegf k"/"Uqekcn'cpf "Dgj c'xkqtcn'Uekgpegu"68. "3895"o"389: 0f qk'
320328 ll0dur tq04234027057; "

Cm ik"X0N0"Xgtdng. "Y 0"Xcpj qpcngt. "H0"P cgu. "V0"J g'urgj. "O 0" *4233+0'I g'p'g'cn'
ko ci g'cpf "cwtkdwg'r gtegr v'kpu'qh'v'cf kkkpcn'hqqf "kp"ukz "GGwtqr gcp"eqwpt'kgu'
Hqqf "S wcrk\ { "cpf "Rtghgtgpegu. "44. "34; "35: 0'

Dt'gplq. "F 0" *4244+0' V'cf lekqpcpk' r t'g' tco d'gpk' r tqk' xqf k' Dqupg" k' J gtegi qxkpg" k'
r qv'gpekc'n' i gqi tchun'j "q| pcnc. "WUCF. "HCQ. "Ci gpekc" | c"uki wtpqu"j t'cp'g"
Dqupg" K' J gtegi qxkpg0' Cxckrdng" cv' j wr u-l'hwtk co dlj Qlc l' r w'rk'v'eklc/q/
r qv'gpekc'n'ko c/i gq/q| pcnc/k'v'cf lekqpcpkj /r t'g' tco d'gplj /r tqk' xqf c/w'dlj l'

F lenuq'p'Ur km c'pp. "O 0"Ugi tkuv. "O "("Mgn'gt. "E0" *4233+0'C wkwf gu'v'qy ctf "ej go lecn"
ctg'cuuqek'v'f "y kj "r t'ghgtgpeg'hqt"pcw'cn'hqqf 0'Hqqf "S wcrk\ { "cpf "Rtghgtgpegu."
44. "36; "3780'

Gwtqr cCf xgpwt.g" *4246+V'cf lekqpcpc'dqucpum' m'vj kplc<Qmwu'pcu'ig c0C'cxckrdng'cv'
j wr u-l'y y y Qwtqr ccf xgpwt.g'eqo l'gp'ldqupk/cpf /j gt| gi qxlpc'lt'cf kkkpcn'
dqupkp/ewkulpg/c/v'cuvg/gh'j g'kci g'10"

Rgugm' C0("P kn'qrle. "C0" *4233+0'T qrg' Qh'V'cf kkkpcn'hqqf "kp"V'qwtku'F gu'v'kq'v'kq'k' ko ci g"
Dw'kf kpi <Gzco r rg'Qh'Vj g'Ekv\ { "Qh'O qu'v'ct'0'WwO U'l'qwt'pcn'qh'Geq'p'qo leu. "4. " ; " "
3220'

Uco ctf flk . 'UO" wtk . 'I 0" Twf k / I twk . 'X0" Tcf qxcpcqk . 'I 0" F k f c t g x k . 'V0" qt g x k /
O k n - g x k . 'UO" *4243+0'Hqf . 'P wtkkqpcpf " J gcnj " k p " Dqupkc " cpf " J gt | gi q x k p c . "
7³ " e j e r v g t " k p < P wtkkqpcn " cpf " J gcnj " C u r g e w " q h " H q f " k p " j g " D c m e p u . " G n g x k g t "
V t c f k k q p c n " c p f " G j p k e " H q f " U g t k g u . " C e c f g o k e " R t g u u 0 ' r r 0 ' 6 9 / 8 8 0 '
j w r u < l f q k q t i B 2 6 2 3 8 I D ; 9 : / 2 / 3 4 / : 4 2 9 : 4 / 8 0 2 2 2 9 / 6 "

T M t k / J c r k n x k . " G 0 ' * 4 2 3 6 + 0 ' V t c f k e k q p c p c " d q u c p u n e " j t e p c " * k p " G p i r k u j < ' V t c f k k q p c n "
D q u p k p " h q q f + 0 ' C x c k r d r g " c v < '
j w r u < l y y y 0 c u v g c v r u c e q o l l e r t e n 0 " "
' 4 2 J c r k n x k " E 6 ' : 9 /
' E 7 ' C 2 c t k E 6 ' : 9 ' 4 2 V t c f k e k q p c p c ' 4 2 d q u c p u n e ' 4 2 j t e p c 0 f h @

VcuvG C v r u " p d + c x c k r d r g " c v < j w r u < l y y y 0 c u v g c v r u c e q o l l e r t e n 0 " "
j w r u < l y y y 0 g p l e c d n i 0 e q o l r t g r q t w n g | g p l e n e / l g r 0 '
j w r u < l y y y 0 g p l e c d n i 0 e q o l r t g r q t w n g | g p l e n e / l g r 0 '
j w r u < l r w o ' 0 c " H k k l c f c " / k / e q d e p k l c f c " / w / r t q i t e o w / f e p c " / q r e k p g " / q t c u l g 0

V T C F K E K Q P C N P C ' L G N C ' D Q U P G ' K J G T E G I Q X I P G ' "

U c f l g v e n i ' "

V t c f k e k q p c p c " l g r " D q u p g " k " J g t e g i q x k p g " r t g f u e x r i c l w " d q i c u w x q " q m w u c " k " m w w t g "
q d r k n x c p g " h t q | " u v r i g c . " r q " w l g e c l g o " t c | p k j " q u x c l e c " k f t w - x g p k j " r t q o l g p c 0 Q x c ' l g r "
q f t e f x c l w " u r q l " q u o c p u n g . " o g f k g t c p u n g . " c w u t q w i c t u n g " k ' d c m e p u n g " m v j k p l g . " i f l g " u w "
n j n e p k ' u c u v l e k ' r t g x q t g p k ' w ' t c | p q x t u p c " k ' r t g r q l p c v l k c " l g r 0 ' U x c n e " t g i k e " D q u p g " k "
J g t e g i q x k p g " k o c " u x q l g " u r g e k k p g " m w k p c t u n g " v t c f k e k g 0 ' V c n q " l g . " p c " r t k o l g t . " m v j k p l c "
k n q p g " J g t e g i q x k p g " r q l p c v " r q " l g r k o c " n e q " - q " u w / l e r t e n i ' k e k e x t e . " f q n i ' u w " R t k l g f q t " k "
D e p l e " N w n e " w x g p k ' r q " d e p l e n w n q o " g x e r w " k ' r k k 0 ' U c t e l g x q " p w f k ' k n a p k p c " l g r " r q r w "
u c t e l g x i n q i " g x e r c " k ' d g i q x g " q t d g 0 ' M e l l p c " l g " r q l p c v " r q " m l w m w - k ' k f t w i k o " x t u e o c "
r k e . " f q n i ' r q f t w l e " \ g p l e g " k ' f i g r c " w x c l w ' c w g p v k p g ' t g e g r v g " n a j k ' u r e l c l w l g f p q u x c p q u v "
u ' d q i c v k o " q m w u k o c 0

O c v g t k l e r k | c ' u w f k ' w n i l w w l w h p l k i g . " c u q r k u g . " c n e f g o u n g ' t e f q x g . ' x k f g q ' o c v g t k l e r g . ' y g d "
u t c p l e g " k ' f l k w " n q o w p k n e k l w " * k p v g t x l w k ' k ' t e l i q x q t k e 0 ' F g u n t k r v x p k o " k ' c p e r k k n k o "
o g v f c o c " f q m w o g p k e p k ' u w ' k ' c p e r k k k e p k ' m w k p c t u n k ' q d k c l k 0 ' F g u n t k r v x p c " o g v f c "
w n i l w k x e n " l g " q d l e - p l g p l g ' u c u q l e n e . " p e l p e " r t k r t g o g ' k h w n w t p q i " | p e c l e " v t c f k e k q p c p k j "
l g r 0 ' C p e r k k n e " o g v f c " d n e " l g " w u t g f q q g p c " p e " w u r q t g f d w " k ' n a p t e u v ' v j " q d k e l c " w "
t e l r k k l o " t g i k e o c 0 ' k u t e f l k x e p l g ' l g " q v n t k n q | p e c l p g ' t e l r k n g " w l g r k o c ' w / p e k p w r t k r t g o g . "
p e l k x l o c " k ' p e x l n e o c " f k r l g o " | g o r l g 0 ' V q n q o " k u t e f l k x e p l c " p e k - r k " u o q " p e " q t i e p k e k l w "
t e l r k k l j " f q i c e p l e " n a j l e " u r x g j t e p w 0 R t k o l g t ' l g " H k - k l c f c " w Q t c - l w h a l e " q m w r i e " r d w d k r d g "
t k d g " k ' m w k p c t u x c " k ' e k l g r g | g o r l g . " p e v d g w k ' u g " w ' m v j c p l w k ' w f l k x c l w k ' w t e l p k o " t k d r k o "
l g r k o c 0 ' U c u v l e k ' u w - e t c p . " u q o " k ' d k l g r " t k d c " r q r w f g x g t k n g " k r k r n q v e g . " n a m " u r c v n e " k ' r l w c "
r e r t n e . " n x q t q x " k u v . " w o e n i q f " r t e t e f c l | c ' k ' d k l g r q ' x k p q 0

Očuvanje ovih običaja ključno je za očuvanje kulturnog identiteta i baštine. Napori da se dokumentiraju i promoviraju ove kulinarske tradicije mogu pomoći u očuvanju kulturnog naslijeđa Bosne i Hercegovine za buduće generacije.

Ključne riječi: *Bosna i Hercegovina, kulinarsko naslijeđe, tradicionalna kuhinja, običaji, očuvanje kulture.*