



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mtevaz Lezzetler® Turkish cooking recipes

Bread Borek with Cheese

Kařarlı Ekmek Breęi



20 slices of dry old toast bread
10 slices of kasar cheese
1 liter milk
3 eggs
2 tbsp butter
For Upper Side:
1 cup grated kasar cheese

- # Cut the edges of the bread slices off. Place 10 slices of bread into a proper size greased baking tray.
- # Melt the butter and spread it to the slices.
- # Place the kasar cheese slices onto the bread slices.
- # Spread butter to the remaining bread slices also.
- # Whisk the mixture of egg and milk in a deep bowl. Then, pour it all over the bread slices.
- # Transfer the tray into the refrigerator and refrigerate it for overnight.
- # The day after, sprinkle grated kasar cheese pieces all over. Place the tray into the oven which is preheated to 356 F. Bake, until it turns into red.
- # Serve warm.

Note: You may use normal bread instead of toast bread. The point is that, the bread should be old.