



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

Baked Amulet Borek

Fırında Muska Böreği



4 yufkas
For Wetting:
1 + 1/2 cup milk
1/3 cup vegetable oil
1 egg white
For Filling:
1 small cube of feta cheese
Half bunch of parsley
For the Upper Side:
1 yolk

- # Transpose the yufkas firstly and cut each of them into 2 pieces. Then, place the half yufkas and cut them into pieces that each has 3 inches width.
- # Get the first string shaped yufka part and spread the wetting mixture all over this string. Place about 1 tsp of the mixture of mashed cheese and chopped parsley onto one of the narrow sides of this string.
- # Then, fold the string from that narrow side to the center as a triangle with 90 degrees angle. Fold a few times this string until it reaches to the end of the string.
- # Place it into a greased baking tray. Prepare the other boreks also by the same way and place into the tray also. While placing the boreks into the tray, make the one stand a bit over the previous one.
- # Add the yolk into the wetting mixture and mix it. Spread this mixture all over the triangle shaped boreks in the tray.
- # Rest the dough for about 1 hour. Then, place the tray into the oven which is preheated to 355 F.
- # Serve it hot or warm.

Note: You may prepare cigarette shaped boreks with same ingredients.