



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

Flaked Pastry Borek with Soujouk

Sucuklu Milfy Breęi



8 flaked pastries
For Stuffing:
1 cup thinly sliced soujouk
1 cup grated kasar cheese
1 thinly chopped red pepper
1 egg white
For the Upper Side:
1 egg yolk
1 tbsp sesame

- # Roll out the flaked pastries over the floured bench by a rolling pin to enlarge them a bit.
- # Place the stuffing mixture onto one's wide side as a string. Roll it, but not too firmly.
- # Cut the roll into 2 equal pieces. Repeat the same processes for the remaining pastries also.
- # Transfer all prepared boreks into a greased baking tray.
- # Spread the yolk all over the boreks and sprinkle sesame all over.
- # Place the tray into the oven which is preheated to 390 F. Bake the boreks until they turn into red.

Note: It is advised to turn on the oven just before starting to roll out the pastries.