



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

Fast Borek

Çabuk Börek



6 flaked pastries
Half cube of feta cheese
Half bunch parsley
1 egg
For the Upper Side:
1 tsp sesame

- # Separate the white and the yolk of the egg. Place the yolk into a bowl to use later.
- # Mix the egg white with thinly sliced parsley and mashed cheese.
- # Transpose 6 flaked pastries. Flour the bench a little and roll the pastries out until it reaches the dimensions of the baking tray by keeping their square shape.
- # Place the mixture onto the middle of the rolled out dough and lay it. But not too much, keep the edges empty.
- # Then, roll it, but not too firmly.
- # Spread the yolk and sprinkle sesame all over. Make 1 inch width cuts over the roll.
- # Place the tray into the oven which is preheated to 390 F. Bake the borek until it turns into red.
- # 10 minutes later than removing it from the oven, slice it from its cut on the upside and serve.

Note: You may bake the borek after slicing also.