



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

Arabian Borek

Arap Böreği



2 eggs
1 cup yogurt
1 tsp sodium bicarbonate
1 tsp salt
Flour
3.5 ounces feta cheese
1 small onion
7-8 parsley stems
1 tsp crushed red pepper
1 cup oil, for frying

- # Break the eggs into a deep bowl, add yogurt, salt, sodium bicarbonate on it and mix. Add flour until get a soft but not sticking to hand dough. When the dough reaches to right consistency cover it with a moist fabric and let it stand for 1 hour.
- # Meanwhile prepare the stuffing. Grate the cheese, dice the onion finely, slice the parsley stems so finely, and mix them then add crushed red pepper.
- # Pick lemon sized pieces from the dough, roll it out by the help of your finger tips until it gets smaller than a plate.
- # Put 1 tbsp stuff on the rolled out dough piece and then double it and finally force on the edges to close.
- # Repeat this act until the dough finishes.
- # Make the oil red-hot, fry the boreks until they turn golden yellow, serve hot.

Note: This borek is the national recipe of Syria especially Aleppo.