



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

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## Rose Buds with Potato Filling

Patatesli Glgonca



2 ready-to-use yufkas  
2 medium size potatoes  
1 cup grated kasar cheese  
4 slices of salami  
4 tbsp vegetable oil  
3 tbsp ketchup  
1/2 tsp salt  
1 tsp oregano  
1/2 tsp black pepper

# Lay one of the yufkas over the bench. Spread 2 tbsp vegetable oil all over. Then place the second yufka over the first one. Pour the spread the remaining 2 tbsp vegetable oil all over the second yufka also.  
# Place the grated row potato over the oil spread yufkas. Then, put grated kasar cheese, finely sliced salami, oregano, black pepper and salt over it. Pour some ketchup.  
# Roll the yufkas firmly. Cut this roll into 2 pieces and rest these pieces in the freezer for half an hour.  
# At the end of the freezing time, slice the roll pieces into slices, each has about 1 inch thickness. Then, place these slices into the greased baking tray.  
# Bake the borek slice in the oven, which is preheated to 374 F, with pink color. Serve it hot.

Note: If you sprinkle salt over the row potato directly, potato becomes juicy.