



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

Baked Rolls with Carrot Filling

Fırında Havulu Sigara Brei



3 ready-to-use yufkas
2 cup milk
1/2 cup vegetable oil
1 egg

For Filling:
2 medium carrots
1/2 small cube of feta cheese
8-10 stems of parsley

For the Upper Side:
1 tbsp sesame

For preparing the filling mixture: grate the carrots, mash the cheese and chop the parsley finely. Mix these ingredients.

Superpose the yufkas. Cut them into 8 equal triangles.

Whisk the mixture of milk, egg and vegetable oil.

Spread the milky mixture all over the yufka layers by a brush.

Place some carrot mixture onto the large side of the triangles. Fold the right and the left edges of the triangle over the center. Then, roll it. Dip the ending of the triangle into the water to stick.

After preparing all of the boreks by this way, place them into the greased baking tray. Spread the remaining milky mixture all over.

Sprinkle sesame all over. Bake them in the oven, which is preheated to 365 F.

Note: 1 boiled and grated potato may be added into the carrot mixture also.