



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

Cheese Baklava

Peynir Baklavası



1 pack butter or margarine
6 ready-to-use yufkas
1 medium size cube of feta cheese, low fatty

For Syrup:
3 + 1/2 cups granulated sugar
3 + 1/2 cups water
Juice of half lemon

- # At the night, cut the cheese into a few pieces and rest these pieces in water. The day after, place them onto a colander. (Instead of doing all these processes, you can use sting cheese also.)
- # Melt the butter or the margarine over low heat, without burning it. Grease the baking tray.
- # Superpose the 3 of the yufkas onto the greased baking tray, by spreading melted butter all over the each yufka after placing them onto the tray.
- # Place the cheese slices firmly all over the 3rd yufka.
- # Superpose the remaining 3 yufkas over the cheese layer as the first 3 ones.
- # Spread the remaining melted butter all over. Cut the prepared baklava into pieces, however you want. Place the tray into the oven, which is preheated to 365 F.
- # When the upper side of the baklava turns into red, turn off the oven. Open the door of the oven, but do not remove the tray from the oven.
- # Meanwhile, pour the water into a pot and add the sugar in it. And place this mixture over heat. When the mixture reaches to the boiling temperature, add lemon juice in it and boil the mixture for a while more.
- # Remove the tepid baklava from the oven. Pour the hot syrup, which is removed from the stove 5-6 minutes before, all over the baklava.
- # Serve it tepid, about half an hour later.

Note: The cheese baklava is indecent to Aksehir City. The yufka for the baklava is rolled out by hand labor.