



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

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## Bonbon Borek

Bonbon Breęi



10 flaked pastries  
For Filling:  
3 slices feta cheese  
10-15 stems of parsley  
1 egg white  
For Upper Side:  
1 egg yolk  
1 tbsp milk

- # For preparing the filling mixture: mash the cheese, slice parsley finely and mix with egg white.
- # Roll out the unfrozen flaked pastries over the floured bench to widen them.
- # Cut them each of them into 4 equal squares.
- # Place some filling mixture onto the middle of each square, fold the edges over the filling mixture. Wring the dough part which is existed by folding the edges.
- # Place the prepared 40 boreks over onto the greased tray. Spread the mixture of yolk and milk over the boreks by a brush.
- # Place the tray into the oven which is preheated to 390F. Bake the boreks until they turn into red.

Note: If you want to make the boreks more colored you may add 1/2 tsp sugar into the mixture of milk.