



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

Baked Stick Shaped Borek

Fırında Çubuk Böreği



4 yufkas
2 cups milk
1/2 cup sunflower oil
1 egg
For filling:
Half cube of feta cheese
10-15 stems of parsley
For the Upper Side:
1 egg

- # Firstly, whisk the mixture of milk, sunflower oil and egg. Mash the cheese and mix it with chopped small parsley pieces.
- # Lay the first yufka down over the bench. Pour 4 or 5 tbsp of milky mixture over it.
- # Then, remove the circle shaped edges of the yufka to turn its shape the yufka as square. Then place these circle shaped pieces onto the square one.
- # Place cheese mixture onto one of the edges as a stick. Roll the yufka by starting from this edge to the middle of the square. But o not roll it very firmly. When you reach to the middle cut this part.
- # Prepare the remaining half of the yufka by the same way. Then, cut each rolled yufka sticks into 4 equal pieces and transfer these pieces into a greased baking tray.
- # Prepare the remaining 3 yufkas by the same way and transfer them also to the tray.
- # Break the egg into the remaining milky mixture and whisk it. Pour it all over the borek pieces.
- # Place the tray into the oven which is preheated to 356 F and bake the boreks until they turn into red.

Note: To make the borek soft vegetable oil is preferred especially.