

Baked Amulet Borek

Fırında Muska Böreği



4 yufkas For Wetting: 1 + 1/2 cup milk 1/3 cup vegetable oil 1 egg white For Filling: 1 small cube of feta cheese Half bunch of parsley For the Upper Side: 1 yolk

Transpose the yufkas firstly and cut each of them into 2 pieces. Then, place the half yufkas and cut them into pieces that each has 3 inches width.

Get the first string shaped yufka part and spread the wetting mixture all over this string. Place about 1 tsp of the mixture of mashed cheese and chopped parsley onto one of the narrow sides of this string.

Then, fold the string from that narrow side to the center as a triangle with 90 degrees angle. Fold a few times this string until it reaches to the end of the string.

Place it into a greased baking tray. Prepare the other boreks also by the same way and place into the tray also. While placing the boreks into the tray, make the one stand a bit over the previous one.

Add the yolk into the wetting mixture and mix it. Spread this mixture all over the triangle shaped boreks in the tray.

Rest the dough for about 1 hour. Then, place the tray into the oven which is preheated to 355 F. # Serve it hot or warm.

Note: You may prepare cigarette shaped boreks with same ingredients.

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