



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

Pumpkin Borek

Balkabağı Böreği



4 yufkas
1 cup milk
1/2 cup olive oil
1 egg white
For Stuffing:
2.2 lbs pumpkin
1 cup sugar
1/3 cup walnut
2 tbsp olive oil
For the Upper Side:
1 egg yolk

- # Firstly, prepare the stuffing mixture. Peel the pumpkins and grate the pumpkin slices thickly.
- # Add sugar and 2 tbsp olive oil on it. Cover the lid of the pot and cook it over low heat until it softens by checking it time to time.
- # After cooling it down totally add thickly pounded walnut and mix it.
- # Transpose the yufkas. Cut each of them into 4 equal pieces. (By this way you get 16 triangle shaped yufka pieces.)
- # Pour about 1-2 tbsp mixture of milk, olive oil and egg white and spread this mixture by a brush.
- # Place the stuffing mixture as a string onto the wide side of the triangle shaped yufka piece. Firstly roll it. Then curve it around itself to shape as a spire.
- # Place the prepared boreks into a greased baking tray. Add egg yolk into the remaining milky mixture and spread it all over the boreks.
- # Place the tray into the oven which is preheated to 355 F. Bake the boreks until they turn into red.
- # Serve them warm.

Note: Pumpkin Borek is a local recipe which is belong to Zonguldak region.