



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

Pide Borek

Pide Böreği



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

- # Transpose the yufkas. Cut each of them into 8 equal triangles (Makes 32 triangles in total).
- # Whisk the mixture of milk, vegetable oil and egg. Mash the cheese in another bowl and mix it with thinly chopped parsley and egg white.
- # Hold one of the yufka triangles, spread some of the milky mixture. Place the second one oppositely over the first one. Spread milky mixture all over the second one also.
- # Place about 1 tbsp cheese mixture onto the middle of the yufkas which seem as a rectangular.
- # Start to roll the yufkas from the ends to the middle until you reach the cheese mixture in the middle. Tighten the ends to unite.
- # Place the prepared boreks onto the grease-proof-paper in a baking tray. Pour the remaining milky mixture all over. Rest it for 1 hour.
- # At the end of the resting time, spread the mixture of egg yolk and milk.
- # Place the tray into the oven which is preheated to 355 F. Bake them until they turn into red.
- # Serve warm.

Note: This recipe may be prepared at night and after resting it for overnight cooked the day after.