



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

## Wring Borek

Burma Börek



1/2 pack instant yeast  
1/3 cup sunflower oil  
2 cups warm water  
1 egg  
1 egg white  
1 tsp salt  
Flour, as much as the mixture gets in

For the Medium Layers:  
1/2 pack margarine  
1/4 pack butter

For the Filling Mixture:  
1 small cube of feta cheese

For the Upper Side:  
1 yolk  
1 tbsp milk

- # Break one of the eggs into the mixing bowl. Add warm water, instant yeast, white of the remaining egg and vegetable oil on it. Mix it by your fingertips.
- # Add salt on it. Add flour into the mixture little by little, until it stops sticking to your hands during the kneading. Cover the dough and rest it for half an hour at least.
- # Meanwhile, mash the cheese. Melt the mixture of margarine and butter.
- # Divide the rested dough into 5 equal pieces. Roll out each of the pieces over floured bench by a rolling pin, as thin as you can.
- # Pour some melted mixture butter and margarine all over the first yufka and sprinkle some mashed cheese also.
- # Place the second yufka over the first one. Pour butter and sprinkle cheese also. By this way, superpose 5 yufkas.
- # Cut out the circle shaped edges of the yufkas, while they are staying over and over, to shape them as square.
- # Then, place these cut out pieces over the square.
- # Roll it, but not too firmly.
- # Pull both of the edges of the roll gently to lengthen it. Finally, it should have about 40 inches length.
- # Then cut it into 2 pieces. Hold both of the ends of the first roll and twist to opposite sides. Meanwhile, the roll lengthens a little bit more.
- # Repeat the same processes for the second roll also. Then, slice the twisted rolls. Each of the slices should have 2 inches thickness. Place these slices into the greased baking tray.
- # Spread the mixture of yolk-milk all over them by a brush.
- # Bake them into the oven, which is preheated to 356 F, until they turn into red.

**Note:** Preparing this borek with an assistant makes it easier.