



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

Borek With Lentil

Mercimekli Börek



3 Phyllo Pastries
1 cup lentil, boiled
1/3 cup vegetable oil
2/3 cup yogurt
1 onion, big size
1 egg
1 tomato, big size
Salt

- # Dice the onion, and add boiled lentil and 1/2 tsp salt and oil. Roast until it softens over medium heat. Let it cool down.
- # Place the first sheet of phyllo pastries on the kitchen top, spread the mixture of egg white, oil and yogurt on it.
- # Place the second phyllo pastry on the first one, and spread the same mixture on it also.
- # After doing the same acts for the third one, cut it into 12 equal triangles.
- # Put the stuffing on the large side of the triangles, and then wrap.
- # Spread yolk on it, scarp small holes which have nearly 1 inch length in the middle of them, and place 1 tomato slice in the each hole.
- # Place on the greased oven tray, cook in the oven which has 180 C (F 356) until their upper sides turn red.

Note: You should use half of the oil for stuffing and the other half for greasing the phyllo pastries.