



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

Rolled Borek with Feta Cheese

Peynirli Rulo Brek



3 eggs
3 yufkas
1/3 cup vegetable oil
1 cup yogurt
1 cup feta cheese, grated
8-10 stems of parsley
1 tsp crushed red pepper

- # Break the eggs into a bowl except yolk of one of them, and whisk, add yogurt and oil in it and whisk until it turns to smooth.
- # Lay the first yufka on the bench, lay 1/3 of the mixture all over. Place the second yufka on it and lay 1/3 of the mixture all over it also.
- # Lay the remaining 1/3 part of the mixture all over the third one also.
- # Cut the edges of the yufkas to make it square shaped.
- # Cut the run away pieces of yufkas into smaller pieces and lay them on the square shaped yufka layers.
- # Mix the cheese, parsley and crushed red pepper and pour it all over the borek.
- # Roll the borek, but be careful while rolling it, you should not roll it very hard or very laxly.
- # Refrigerate the rolled borek for 2 hours to make it fixed.
- # Cut it into 1.5 or 2 finger width pieces, and spread the yolk all over the pieces. Place them on the greased oven tray.
- # Bake in 356 F oven until their upper sides turn to red.

Note: You can add zucchini into the cheese if you want.