



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

Aubergine Sprinkle

Patlıcan Serpmesi



3 phyllo pastries
1 egg
1 cup yogurt
1 handful grated kashar cheese
2 aubergines
7 tbsp vegetable oil
1 tomato, grated
1 long green pepper
1 tsp salt
1/2 tsp black pepper
1/3 cup milk
1/2 tsp tomato paste

- # Peel the aubergines and rest in salt water to get its sour taste away for about 15-20 minutes.
- # Saut the onion with 7 tbsp vegetable oil. Add tomato paste and finely sliced pepper and tomato.
- # When the tomato gets par cooked, add finely sliced aubergines, salt and black pepper and then cook for about 10-15 minutes and remove from the stove, let it stand for cooling down.
- # Grease the oven tray, place the phyllo pastries on it, in the meantime sprinkle 1/3 cup milk for soften them.
- # After placing the phyllo pastries on the tray, pour the cool aubergines on them.
- # Pour the yogurt which is whisked with egg on the aubergines. Dust grated kashar cheese on the top. Cook in the 347 F oven for 40 minutes.
- # Cut into pieces and serve hot.

Note: You can cook this borek with using cheese instead of aubergines.