



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

Pacavra Borek

Paçavra Böreği



3 eggs
3 phyllo pastries
2 + 1/2 cup milk
1 + 1/4 cup feta cheese
1/3 cup + 1tbsp + 1 tsp mozzarella cheese
2 + 1/2 tbsp vegetable oil
1/2 tsp black pepper

- # Mix eggs, milk, feta cheese, mozzarella cheese and black pepper.
- # Grease the oven tray
- # Place a phyllo pastry on it.
- # Cut the other phyllo pastries into small pieces.
- # Mix these pieces with the milky mixture. Pour this new mixture on the tin.
- # Let stand for a night in fridge.
- # Spread oil on it before placing to the oven.
- # Bake in 190 C (F 374) heated oven until its surface turns red.

Note: For a different view you can add a grated carrot in it.