



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

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## Kol Borek with Potato

Kol Brei (Patatesli)



6 phyllo pastries  
4 medium potatoes  
3 onions  
7 tbsp vegetable oil  
2 tsp salt  
1 tsp crushed red pepper  
1/2 cup vegetable oil  
3/4 cup milk  
1 egg

# Dice the onions, saut with 7 tbsp vegetable oil until the onions turn pink. Add boiled and mashed potatoes, salt and black pepper, and mix, remove from the stove, let it cool down. Put the milk and the oil into cup.  
# Lay the phyllo pastry on the bench. Fold the edges to get it as square, spread the mixture of milk and oil all over. Place 1/6 of the stuffing on the one side of the phyllo pastry. Roll it just 1 lap, spread the mixture of milk and water all over, and repeat this act until the end of the phyllo pastry.  
# Bend the rolled pastry, at first from right and left for 4 fingers, then bend it as U.  
# Repeat the same actions for the remaining phyllo pastries and place them on the greased oven tray.  
# Break 1 egg into the remaining milk oil and whisk. Spread this mixture all over the rolled pastries. Bake in the oven which is preheated to 356 F for 40-45 minutes.  
# Serve hot.

Note: This pastry can be cooked with cheese, ground meat or spinach also.