



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

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## Oven Tray Borek

Tepsi Boreği



6 sheets Phyllo Pastry  
8.8 ounces feta cheese  
1/2 cup of parsley, chopped  
1/2 lt. milk  
6 tbsp vegetable oil  
1 egg

- # Grease the oven tray, place 3 sheets on the floor of tin by spreading oil and milk between each of them.
- # Sprinkle grated cheese and chopped parsley on the 3rd sheet.
- # Replace the rest of sheets as you did before on cheese and parsley mixture.
- # Add 1 egg in the rest of milk and oil mixture. Spread on the last sheet. You can cut however you want.
- # Bake in 180 C (375 F) heated oven for 40 minutes.

Note: You can cook so many types of borek by this recipe by changing the ingredients.