



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

Borek with Kadayif

Saçaklı Börek



8.8 ounces kadayif (oven baked shredded pastry)
1 cup feta cheese
2 cups milk
2 eggs
1/3 cup vegetable oil
2 tsp salt

- # Put the kadayif into a bowl, and add cold milk, eggs, salt, and mix without mashing.
- # Grease a medium size oven tray, and put half of the kadayif on it, force over it.
- # Sprinkle feta cheese all over.
- # Place the remaining kadayif over the cheese, force over it well.
- # Refrigerate overnight.
- # The day after cook in 392 F (200 C) oven until its upper side turns red.

Note: Cooking kadayif takes more then cooking phyllo pastry.