



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

Sigara Borek With Macaroni

Makarnalı Sigara Böreği



1 pack spaghetti, slice it into 1 inch pieces
2 phyllo pastries
2 tbsp vegetable oil
1 cup milk
5 tbsp grated cheese
1 tbsp flour
1/2 tsp salt
1 cup frying oil

Boil the macaroni in boiling salty water for 10 minutes, drain.

In a pot roast the flour with 2 tbsp oil, add milk little by little, and sprinkle salt, cook over low heat by stirring, when it reaches the right consistency add cheese, remove from the stove and finally add boiled macaroni and stir.

Cut the each phyllo pastries into 8 equal triangles.

Put the stuff on the large side of the triangles and roll the triangles, for preventing them to open spread some water on the ends of triangles.

Fry the rolls in red-hot oil until they turn to golden yellow. Serve warm.

Note: Mixture with macaroni is an unusual stuff for boreks. It is a good alternative for who looking for different tastes.