



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

Lazy Borek

Tembel Böreği



7 tbsp vegetable oil
2 eggs
1 cup milk
2 tbsp yogurt
1/2 tsp sodium bicarbonate
1/2 tsp salt
Enough Flour
1 cup oil, for frying

- # Mix all the ingredients very well. Add flour little by little while mixing.
- # Knead the mixture b adding flour, until it reaches to the consistency of earlobe.
- # Rest the dough for 1 hour.
- # Divide the rested dough into 4 pieces.
- # Roll it out, but don't make it too thin. Cut it into lozenge shaped pieces.
- # Fry in very hot oil, until they turn to golden colour.

Note: This borek is so tasty and also very easy to cook. You can serve it with feta cheese.