



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

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## Arabian Borek

Arap Böreği



2 eggs  
1 cup yogurt  
1 tsp sodium bicarbonate  
1 tsp salt  
Flour  
3.5 ounces feta cheese  
1 small onion  
7-8 parsley stems  
1 tsp crushed red pepper  
1 cup oil, for frying

- # Break the eggs into a deep bowl, add yogurt, salt, sodium bicarbonate on it and mix. Add flour until get a soft but not sticking to hand dough. When the dough reaches to right consistency cover it with a moist fabric and let it stand for 1 hour.
- # Meanwhile prepare the stuffing. Grate the cheese, dice the onion finely, slice the parsley stems so finely, and mix them then add crushed red pepper.
- # Pick lemon sized pieces from the dough, roll it out by the help of your finger tips until it gets smaller than a plate.
- # Put 1 tbsp stuff on the rolled out dough piece and then double it and finally force on the edges to close.
- # Repeat this act until the dough finishes.
- # Make the oil red-hot, fry the boreks until they turn golden yellow, serve hot.

**Note:** This borek is the national recipe of Syria especially Aleppo.