



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

Bohca Borek

Bohça Böreği



Yeast, 1 matchbox sized
4 cups flour
1/2 cup warm water
1/3 cup yogurt
1/3 cup vegetable oil
2 cube sugars
1 + 1/2 tsp salt
1 tbsp vegetable oil

For Stuffing;
2 medium potatoes
1 medium onion
1/2 tsp salt, black pepper
1/2 tsp crushed red pepper
2-3 stems of parsley

Divide the yeast and place into the bowl, add warm milk and sugar, and mix.

Add 1 egg, 1 egg white, salt, yogurt, 4 cups flour into the smooth mixture, knead for a while and add vegetable oil, knead the dough for a while more. Cover it and rest for 45 minutes.

While resting the dough, prepare the stuffing; boil the potatoes, mash by the help of a fork, add so finely sliced onion slices which are also kneaded with salt, add finely sliced parsley, black pepper, crushed red pepper, vegetable oil and mix very well.

Divide the rested dough into 2 pieces, roll out each piece into squares which are a little bit bigger than service plate.

Cut the rolled out dough into 16 small squares. Put 1 tsp mixture of mashed potato on the middle of the small squares, and pack them. (You must get 32 pieces of borek)

Place the boreks on the greased oven tray. Rest them on the oven tray for 20 minutes, spread yolk all over.

Place the tray into cold oven, and set the oven to 356 F, and cook the boreks for 30 minutes. Serve hot or warm.

Note: You can add some other ingredients as stuffing and cut the pieces into bigger sizes to cook different types of bundle borek.