



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

Pacanga Borek

Paçanga Böreği



2.20 pounds yufka (6 sheets)
15 slices of pastrami
1 + 1/2 cups grated kashar cheese
2 medium size tomatoes
4 banana peppers
1 + 1/2 cups yogurt
1/2 cup vegetable oil
1 egg
1/2 tsp salt

- # Peel the tomatoes and dice, slice the pastramis finely, remove the seeds of the peppers and chop the peppers into the size of pastrami pieces.
- # Put the tomato, pepper and pastrami pieces into a bowl, add egg white, kashar cheese and salt in it, and mix.
- # Lay the yufka on the bench. Cut each yufka into 8 triangle shaped pieces. (48 pieces total)
- # Mix the oil and yogurt, and spread all over the first piece of the yufka, and place the second triangle shaped piece on it, and spread the mixture all over also.
- # Put some stuffing mixture on the large side of the prepared yufka triangles, and roll it laxly.
- # Place the 24 pieces of borek which are prepared by the same method on the greased oven tray, spread the remaining yolk all over them.
- # Bake in 374 F oven for 30 minutes. Serve warm.

Note: Pacanga Borek is one the Ottoman Cuisine recipe which is adapted to modern era with some little changes.