



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

Water Borek

Su Breęi



4 eggs
2 cups water
6 tbsp yogurt
1 + 1/2 tsp salt
Enough flour

For Stuffing;
1 cup vegetable oil
1 big cube of feta cheese
1 egg white

For Rolling Out the Dough Easily;
1 + 1/2 cups flour

For Upper;
1 yolk
1/2 cup milk

- # Mix the eggs, yogurt, water, salt and flour to get dough. Knead the dough for about 5-6 minutes at least. Cover and rest it for about 15-20 minutes.
- # Divide the dough into 10 pieces after resting it.
- # Roll each piece into a little bit bigger sized pieces than oven tray.
- # Lay the first yufka without boiling it on the oven tray.
- # Roll the remaining dough pieces also, and place them into boiling salt water, but don't let them to loose their shapes. Boil them for about 1.5-2 minutes, and then place them into the wide bowl which is full of cold water gently.
- # Superpose the first 5 ones of the boiled yufkas on the oven tray by crumbling and spreading enough oil all each one.
- # Lay the mixture of the yolk and feta cheese all over the fifth yufka.
- # Roll out the remaining dough pieces, boil and lay them by greasing on the oven tray.
- # Lay the mixture of yolk, remaining oil and milk on the top. Cook in the 374 F oven which is preheated, for 50 minutes.
- # Slice and serve warm.

Note: It is so important to knead the dough very well while cooking the water borek. For a better boiling you should add 1 tbsp oil into the boiling water.