



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

Laz Borek

Laz Böreği



6 yufkas
4 cups milk
2 cups granulated sugar
1 pack vanilla
1/2 tsp black pepper
2 eggs
1/2 cup corn starch
1/2 cup rice flour
5 tbsp butter
1/3 cup vegetable oil

For Syrup;
4 cups granulated sugar
4 cups water
Juice of half lemon

- # Boil the mixture of sugar and water at first, when it reaches to the right consistency add lemon juice, boil for 5 more minutes, remove it from the stove, and let it cool down.
- # Melt the butter without making it red hot, when it becomes tepid mix it with vegetable oil.
- # Put the cold milk, 2 cups granulated sugar, eggs, starch and rice flour into a pot, mix, when it smoothens place it over medium heat, cook until it reaches a consistency thicker than milk pudding, remove it from the stove, add vanilla and black pepper, let it cool down.
- # Grease the baking tray, grease the first 3 yufkas with the mixture of margarine and melted butter, and place them onto the greased baking tray, make their edges stay out of the tray.
- # Pour the pudding all over, lay it, and cover the outer edges of the yufkas on them.
- # Grease the remaining 3 yufkas and lay onto the pudding, fold the extra sides of the yufkas into the tray after placing each one.
- # Spread the remaining oil all over, and cut the borek into squares.
- # Bake in 356 F oven which is preheated, for 1 hour.
- # Pour the cold syrup all over the hot borek which is taken from the oven.
- # Rest it for about 4-5 hours and then serve.

Note: Laz Borek is the most popular dessert in Black Sea region.