



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

## Talas Boregi

Talaş Böreği



1 cup warm water  
2 + 1/2 cups flour  
1/2 tsp vinegar  
1 tsp salt  
1/2 pack margarine (4.4 ounces)

For Filling:  
8.8 ounces veal cubes  
2 onions, medium size  
1 tsp tomato paste  
1 tsp salt  
1/2 tsp black pepper  
2 tbsp vegetable oil

For Upper Side:  
1 yolk

- # Prepare the filling at first. Slice the veal cubes into match shaped pieces.
- # Put 2 tbsp vegetable oil into the pot, add sliced meat in it, cook over medium heat until the gravy evaporates totally.
- # Add the onions which are sliced into half circle shaped pieces and add tomato paste also. When the onion softens add salt and black pepper, cook for a while and then remove the pot from the stove.
- # When the filling cools down, prepare the dough. Knead the medium dough which is prepared with warm water, flour, vinegar and salt for about 7-8 minutes until it turns to smooth.
- # Cover the dough and rest it for 10 minutes. And then roll out into the size of the circle shaped oven tray.
- # Spread more than half of the margarine which is softened at room temperature.
- # Fold the right and the lefts sides of the rolled out dough over the middle of it, then spread oil all over the dry upper sides, and then fold the upper and downer sides also to shape it as square.
- # Place the dough onto a plate with its shape, cover it with a nylon and place into the freezer. Rest it in the freezer for 30 minutes at least to solidify it.
- # Remove the solid dough from the freezer and roll it out into oven tray shape by keeping its square shape. Reverse it to get its upper side down, then fold the right and the left edges, and then fold the upper and downer edges to stay them over and over and shape as square.
- # Place the dough onto a plate again and cover with a nylon again and place into the freezer.
- # After resting it for 30 more minutes in freezer and solidifying it, roll it out again into oven tray size with square shape.
- # Cut the rolled out dough into 12 equal slices. Put enough filling on the middle of each pieces. Fold the edges of the dough slices for packing each slice.
- # Reverse the boreks to get their upper side down and place onto the greased oven tray with spaces between them.
- # Spread the yolk all over, and bake it in the oven which is preheated to 374 F until their upper sides turn to red. Serve it warm.

**Note:** It takes too much to prepare this borek. Because of that you can prepare them and store in the freezer, and then defreeze them, spread yolk all over and bake for serving it to your guests faster.