



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

Ottoman Villas' Borek

Konak Böreği



3 ready yufkas
7 ounces ground meat
1 onion
Crumbs of 1 loaf slice
1 tsp salt
1/2 tsp black pepper
3 tbs vegetable oil
1 egg
1/2 cup milk
1/6 cup vegetable oil

- # Roast the ground meat with 3 tbs vegetable oil, add finely chopped onion on it.
- # When the onion gets roasted add salt, black pepper and crumbs in it, and let it stand to cool down.
- # Slice each yufka into 8 equal triangles.
- # You should get 24 yufka triangles by this way.
- # Mix milk, vegetable oil and egg white, take one of the yufka triangles and spread this mixture all over it by the help of a brush. Place the second triangle on the first one and spread the mixture all over it also.
- # Put 1 tbs mixture of ground meat on the large side of the triangle, fold the edges of the large side to prevent the stuffing get away from the roll, and then roll the triangle and place on the oven tray.
- # Prepare 12 boreks by this way. Spread yolk all over.
- # Bake in 347 F oven until their upper sides turn to red.
- # Serve hot or warm.

Note: This borek was very popular at Ottoman villas in Istanbul in old ages, because of that it is called as "Ottoman Villas' Borek".