



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

Twins Borek

Burgu Börek



6 yufkas
1/2 pack twins macaroni
1 cup grated feta cheese
1 + 1/2 cups milk
3/4 cup vegetable oil
1 egg

- # Boil the macaroni at first, drain it, and let it stand to cool down.
- # Prepare the sauce of the macaroni by whisking the mixture of milk, vegetable oil and egg white while the macaroni cools down.
- # Grease the oven tray as preparing tray borek. Superpose the first 3 yufkas onto the oven tray by putting mixture between them. Cut the edges which hang down of the edges of the tray and then lay them onto the tray also.
- # After placing 3 yufkas onto the tray, place the cool macaroni and grated feta cheese on the yufkas. Pour some of the mixture all over the macaroni.
- # Place the remaining 3 yufkas onto the tray also by the same way.
- # Place the smoothest yufka on the top. Mix 2 or 3 tbsp of mixture with yolk and spread it all over the yufka standing on the top.
- # Slice the borek into squares at first, and then slice each square into 2 pieces to shape into triangles.
- # Place it into cold oven. Bake it in 347 F until its surface turns to red (for about 45-50 minutes). Serve it warm.

Note: The reason of using twins macaroni is to make the borek thicker.