



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

Muska Borek

Muska Böreği



1 bunch spinach (8.8 ounces)
1 cupful grated feta cheese
1 small onion
4 tbsp vegetable oil
3 yufkas
Vegetable oil for frying

- # Wash the spinach, drain and chop it finely.
- # Add finely chopped onion and 4 tbsp vegetable oil on it, cover the lid on and cook it over low heat for about 20 minutes without water addition.
- # When cooking the filling, cut the yufkas into 2 pieces at first, and cut them into slits which have the thickness of the large side of the matchbox.
- # Put some cooled spinach onto the narrow side of the triangles and put 1 pinch grated feta cheese on it. Fold it from the edge as a triangle and then keep on rolling the triangle to cover the filling with yufka totally and then wet the end to stick it.
- # You can add the remaining circular pieces of the yufkas onto the filling after cutting them into small pieces.
- # Put the prepared boreks into hot oil and fry both sides. Serve them hot or warm.

Note: Triangle shaped borek is generally prepared with cheese filling. The spinach filling is delicious and has a high feeding value.