



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

Apprentice Borek Çırak Böreği



2 eggs
1/3 cup vegetable oil
2/3 cup milk
1 tbsp tomato paste
5 cups flour
1 tsp sodium bicarbonate
1 tsp salt

For Filling:
4 potatoes, boiled
2 onions
1/3 cup vegetable oil
1 tsp salt
1 tsp crushed red pepper

For Upper Side:
1 cup cold milk

- # Put the egg, vegetable oil, milk, tomato paste, white of an egg, salt and sodium bicarbonate into a deep bowl and mix it. Add sifted flour in it little by little while kneading the dough to make the dough reach medium consistency.
- # Cover the dough and rest it. Meanwhile prepare the filling; dice the onions and roast it with vegetable oil, add grated or mashed boiled potatoes into it, and add salt and crushed red pepper in it also, sauté it for a while, remove it from the stove and let it cool down.
- # Divide the rested dough into 4 pieces. Roll out each piece into the size of the oven tray. Lay the rolled out dough piece onto the greased oven tray smoothly, spread some oil all over and lay it to whole surface.
- # Place the second rolled out dough piece on the first one, place the prepared filling onto it and lay it smoothly.
- # Place the third rolled out dough piece onto the filling, spread oil all over and then place the fourth dough piece on the third one, and spread yolk all over. Slice it into matchbox sized square shaped pieces.
- # Place it into the oven which is preheated to 356 F for a while, and bake it until its surface turns to red totally. (For about 30 minutes)
- # When it starts to become tepid pour milk all over. Rest it for a while and then serve it.

Note: If you want hot taste, you can add pepper paste into the dough instead of tomato paste.