



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

Sariyer Borek

Sariyer Böreği



Half pack margarine (4.4 ounces)
2 eggs
Enough flour
1 + 1/2 tsp salt
1/2 cup vegetable oil

For Filling:
8.8 ounces ground meat of veal
2 onions, medium size
1 cup canned green peas
1 tbsp currant
3 tbsp vegetable oil
1 tsp salt
1/2 tsp black pepper
8-10 stems of parsley

- # Pour some flour onto the bench, make a hole on the middle. Pour 1 cup water into the hole, add 1 egg, 1 egg white and salt in it.
- # Add flour little by little while kneading the dough to make it reach to medium consistency.
- # Cover the dough with a wet fabric, and rest it for 15 minutes, and then roll it on the bench, cut this roll into 12 slices by the help of a knife.
- # Roll each slice by your palm, cover and rest them for 15 more minutes.
- # Meanwhile melt the margarine over low heat, remove it from the stove and whisk it when it cools down.
- # Roll each piece of rested dough into the size of a dessert plate.
- # Spread the melted margarine all over, fold the left and the right sides of the dough over and over, spread some oil all over the remaining side also, fold the upper and the downer sides over and over to make the dough have square shape.
- # After preparing all of the dough pieces by the same way, place them onto the greased oven tray, spread oil all over and then place the remaining pieces on the ones standing on the floor. Cover them with a nylon and place into the refrigerator.
- # When the dough is resting in the refrigerator for 1 hour at least, prepare the filling of the borek.
- # Put vegetable oil into the pot, when it turns to hot add currants, when the currants grow up remove them from the oil by draining them. Put the diced onions into the same oil, when the onion pieces turn to pink add the ground meat, stir, cover the lid on and cook it for 20 minutes.
- # Add canned peas, roasted currants, salt and black pepper into the cooked mixture. After cooking it for 10 minutes add finely chopped parsley in it, stir and remove it from the stove.
- # Remove the solidified dough from the refrigerator. Roll out each one as thinly as you can with square shape.
- # Cut the rolled dough into 2 pieces (You will get 24 boreks by this way.). Put cooled mixture which is including ground meat into the middle, and fold the right and the left sides to close it. Roll it to shape as a cylinder.
- # Get the ends of the rolls downside while placing them onto the greased tray, where should be some spaces between each one.
- # Spread yolk all over and place it into the oven which is preheated to 383 F, bake it until it turns to red. Serve it warm.

Note: The delicious filling for Sariyer Borek is ground meat. You can cook this borek with cheese, spinach and potato fillings also.