



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

Loaf Borek

Somun Böreği



1 stale loaf
2 eggs
2 + 1/2 cups milk
2 cupfuls grated kashar cheese
1/2 cup vegetable oil
1 tsp salt

- # Slice the stale loaf at first and then chop the slices into sugar cube sized squares.
- # Grease a square shaped tray with edges, and then place the loaf cubes firmly in it.
- # Break the eggs into a deep bowl, whisk it, add milk and vegetable oil in it, add salt and mix it well.
- # Pour this mixture all over the loaf cubes standing in the tray, lay it to all surface.
- # Sprinkle thickly grated kashar cheese on the top.
- # Place it into the refrigerator and rest it overnight.
- # The day after, place it into the oven which is preheated a little, and cook it with 356 F until its surface turns to red.
- # Slice it into matchbox sized pieces and serve warm.

Note: You can use fatty feta cheese instead of kashar cheese.