



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

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## Borek with Mineral Water

Gazlı Börek



2 yufkas  
1 zucchini  
1 cup dry cottage cheese  
5-6 stems of parsley  
1/2 tsp salt  
1/2 tsp black pepper  
7 tbsp vegetable oil  
1 small bottle of mineral water  
1 egg  
1 tbsp sesame

- # Grate the zucchini into a bowl, add finely sliced parsley on it, add dry cottage cheese, salt and black pepper in it and mix it. You get the filling by this way.
- # Mix the egg, oil and mineral water in a separate bowl.
- # Grease a heat resistant small oven tray with high edges well. Cut the yufka into 2 pieces and then place the first half of it onto the oven tray by wrinkling it to fit. Pour 1 or 2 tbsp mixture includes mineral water all over.
- # Place the second half of the first yufka on it by wrinkling.
- # Lay the mixture which includes zucchini all over smoothly.
- # Place the first half of the second yufka on the filling by wrinkling also and then pour 1 or 2 tbsp mineral water all over.
- # Place the second half of the second yufka on the top smoothly.
- # Pour the remaining mixture of mineral water all over, slice the borek into squares, sprinkle sesame all over finally.
- # Place the borek into the oven which is preheated for a while to 356 F, and bake until its surface turns to red.
- # Serve it hot or warm.

**Note:** You can cook this borek by using leek instead of zucchini also.