



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

Rose Borek with Mushroom Filling

Gül Böreği (Mantarlı)



2 yufkas
1/3 cup milk
1/6 cup vegetable oil
1 egg

For Filling:
1.10 pounds mushroom
1 small onion
2 green onions
2 long green peppers
3 garlic cloves
1 tsp salt
4 tbsp vegetable oil
1 cup grated kashar cheese

- # Prepare the filling with mushroom at first. Slice the onion into circles, Put 4 tbsp vegetable oil into a small pot.
- # Add onion circles into it, when the onion gets particularly cooked add finely sliced green onion, long green pepper and pounded garlic cloves in it.
- # Just before the ingredients get cooked add washed, drained, and finely sliced mushrooms in it, sprinkle salt all over, stir and cook for 25 minutes over low heat, and then turn off the heat.
- # Cut each yufka into 4 pieces. You should get 12 triangle shaped yufka pieces total.
- # Lay the yufka onto the bench, spread some of the mixture which includes the egg, vegetable oil and milk all over.
- # Put some filling onto the large side of the triangle, sprinkle kashar cheese all over. (Because of cooking the mixture of mushrooms without water addition, add the remaining water of it into the borek.)
- # Roll the triangle as a cylinder, and fix one of the ends of the cylinder, and then twist the other end around the fixed one, after twisting it totally put the ending under the borek.
- # After preparing all of the boreks by this way, place them onto the greased oven tray. Spread the remaining which includes yolk all over the boreks.
- # Set the heat of the turn to 365 F. Place the boreks into the oven and bake until their tops turn to red.
- # Serve them hot or warm.

Note: Garlic is not used as filling for boreks generally; the reason of using garlic in this recipe is for getting the smell of the mushrooms away.