



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

Oklac Borek

Oklac Böreği



1 tsp baking powder
1/2 cup warm water
1 cube sugar
1 egg
1 cup milk
Lemon salt, in the size of a chickpea
1/2 cup vegetable oil
1 tsp salt
Enough flour

For Filling:
2 cups grated feta cheese
1/2 bunch parsley
1 cup vegetable oil

For Upper Side:
1 tbsp nigella seeds

- # Add 1 sugar cube and 1 tsp baking powder into 1/2 cup warm water, mix it. Cover the mixture and rest it for 10 minutes.
- # Put the warm milk, egg white, 1/2 cup vegetable oil, the mixture with baking powder, salt and pounded lemon salt in a deep bowl and mix it.
- # Add sifted flour in it while kneading the dough, make the dough have medium consistency. Cover the dough with a wet fabric and rest it for 1 hour at least.
- # Divide the rested dough into 4 equal pieces. Roll out the first piece as big as you can.
- # Spread oil all over it by the help of a brush, pick the left and the right edges and wrap them to reach them to other one. Spread oil all over again, and close the upper and downer edges also. You should get a square shape by this way.
- # Grease a square shape oven tray and place the prepared dough onto the middle of the tray, spread some oil more all over, lay 1/3 of the mixture of grated cheese and chopped parsley over it.
- # Roll out the second dough by same way also, grease and pack it, and then place onto the first dough standing on the tray, grease it and lay 1/3 of the mixture all over it also.
- # Prepare the third dough by the same way, and place on the 2 dough pieces on the tray, grease it and sprinkle the remaining mixture all over.
- # Roll out the last dough also, grease and pack also, place onto the 3 dough pieces on the tray. Force on the rolled our dough pieces by your fingertips to enlarge them into the size of oven tray while they are still standing over and over.
- # Mix the remaining oil and the remaining yolk, and spread it all over the borek. Slice it however you want and sprinkle nigella seeds all over.
- # Place the borek into the cold oven, after resting it in the cold oven for 5 minutes turn the heat to 383 F, and bake until its surface turns to red. Serve it warm.

Note: Lemon salt provides the dough become more elastic.