



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

Borek with Walnut

Cevizli Börek



1 egg
2/3 cup milk
1/3 cup vegetable oil
Lemon salt, 1 chickpea sized
1 tsp salt
3 cups flour

For Filling:
8.8 ounces butter
4 tbsp vegetable oil
1 + 1/2 cups thinly pounded walnut
1 cup milk

For Rolling Out:
1 + 1/2 cups starch

- # Put the egg, milk, vegetable oil, pounded lemon salt, salt and sifted flour into a deep bowl, knead it to make it reach to medium consistency.
- # Cover the dough and rest it for 20 minutes, and then divide it into 14 equal pieces. Meanwhile melt the butter, add vegetable oil in it.
- # Sprinkle starch all over each dough piece, roll out each one into the size a little bit bigger than oven tray.
- # Grease the oven tray, Place the rolled out dough piece onto the oven tray, you can wrinkle it to firm. Spread 2 or 3 tbsp mixture of melted margarine and vegetable oil all over by the help of a brush.
- # Pour some milk and sprinkle some pounded walnut all over the greased oven tray.
- # Spread milk and walnut between all of the rolled out dough pieces while superposing them. By superposing all the layers, the borek will be ready for baking.
- # Spread the remaining oil all over, slice it into pieces however you want by a knife. Place it into the oven which is preheated to 383 F, bake it until it turns to red totally without drying it.
- # The taste of this borek increases if you rest it after baking, because of that serving it the day after is advised.

Note: Milk is used to soften the borek, more milk is not useful, because cooking walnuts getting hard in that situation, and the dough layers also can't get cooked properly.