



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

Package Borek

Paket Böreği



6 ready-to-use yufkas
2 + 1/2 cups milk
2 eggs
1/2 cup vegetable oil

For Filling:
8.8 ounces ground meat
1 cup canned green peas
1/2 cup sultanas
7 tbsp vegetable oil
4 – 5 stems of parsley
1 onion
1 tsp salt
1/2 tsp black pepper

For Garnish:
1 tbsp sesame

- # Firstly, prepare the filling of the borek: Pour the vegetable oil into a skillet and make it hot over medium hot. Then, add chopped onion in it and roast.
- # Add ground meat into the frying onion. Roast the meat by stirring constantly.
- # Add cleaned and washed sultanas, canned green peas, salt and black pepper into the mixture. Cook the mixture for about 5-6 more minutes. Then, remove the skillet from the stove.
- # Add finely sliced parsley into the mixture, mix the mixture and let it cool down.
- # Meanwhile, cut each of the yufkas into 4 equal pieces. In total, you must get 24 yufka pieces.
- # Break one of the eggs into a deep bowl, add just the white of the other one, add milk and vegetable oil on it also. Whisk the mixture well.
- # Lay 1 one of the yufka slices onto the bench. Spread some of the prepared mixture over it by a brush. Place the second yufka piece onto this layer, spread some milky mixture on it more.
- # Place some of the mixture of ground meat on it. Fold the edges of the large side of the yufka pieces onto the center, then roll it with 1.5 inches diameter, a little bit loosely.
- # Prepare all of the boreks by this way. Place them onto the greased baking tray firmly.
- # Add the yolk into the remaining milky mixture and whisk the mixture and pour it all over the boreks. Sprinkle sesame all over the boreks.
- # Place the tray into the oven, which is set to 374 F. Bake the boreks, until they turn into red. Serve them hot.

Note: If you do not eat this borek in 3-4 hours after the baking, conserve it in the fridge. Otherwise, the ground meat in the boreks decays.