



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

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## Savory Rose Borek

### Açma Gül Böreği



1 + 1/2 tsp yeast powder  
1/3 cup warm water  
1 egg white  
1 cube sugar  
1/6 cup vegetable oil  
1/3 cup yogurt  
1 tsp salt  
Flour, as much as the mixture gets in

For Filling:  
1/2 cup vegetable oil  
1 small cube of feta cheese  
5 - 6 stems of parsley

For Upper Side:  
1 yolk  
1 tbsp sesame

- # Put the yeast powder, warm water and sugar into a mixing bowl, mix it. Then, cover and rest the mixture 10 minutes.
- # At the end of the resting time, add egg white, yogurt, salt and vegetable oil into the mixture and mix it well.
- # Knead the mixture by adding flour on it little by little. Make it reach soft consistency. Cover and rest it for half an hour at least.
- # Divide the rested dough into 12 equal pieces. Roll out each of the pieces into plate size.
- # Spread vegetable oil all over the rolled out dough piece, as a thin layer. Then, fold into double. Spread vegetable oil all over the upside of the folded half also.
- # Place some of the mixture of grated feta cheese and finely sliced parsley onto the smooth side of the half as a string. Then roll the yufka. Then, keep one of the ends stable, and wrap the other one around the stable one.
- # Prepare all the boreks by this way. Get the endings of the rolls downside, while placing them onto the greased baking tray with some spaces between each of the boreks. Rest the boreks on the tray for half an hour.
- # Spread yolk all over the boreks, sprinkle sesame also. Bake them in 374 F oven, until they turn into red.
- # Serve it hot or tepid.

**Note:** After removing the borek from the oven and cooling it down, place it into a nylon bag and bind it well. By this way, you can keep it fresh for about 1-2 days.