



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

Twisted Borek

Dolama Börek



Twisted Borek (Dolama Börek)

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

For the Filling:
1 cube of feta cheese, medium size
Half bunch parsley

For the Upper Side:
1 tsp sesame
1 tsp nigella seeds

- # Whisk the mixture of egg, milk and vegetable oil in a deep bowl. Add the mashed cheese and sliced parsley in it and mix to get the filling.
- # Lay one of the yufkas onto the bench. Spread 3-4 tbsp of milky mixture all over. Fold it into double. Spread 1-2 tbsp milky mixture over it also.
- # Place enough filling over the smooth side of the folded yufka, then roll the yufka. Then, hold one of the ends of the roll stable, then twist it other one around the first one. Place it onto the centre of the greased baking tray.
- # Repeat the same processes for the remaining 5 yufkas also. Then, place them around the first one on the tray.
- # After preparing all of the boreks, spread the remaining milky mixture all over the boreks. Sprinkle sesame and nigella seeds also.
- # Place the tray into the oven, which is set to 356 F. Bake the boreks, until their upper sides turn into red. Slice and serve it hot or tepid.

Note: If you want to cook this borek with ground meat or spinach instead of cheese, you should decrease the measure of the oil in the mixture.