



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

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## Skopje Borek

Üsküp Böreği



6 ready-to-use yufkas  
7.0 ounces butter  
1.10 pounds meat cubes

For Upper Side:  
2 cups broth  
1 cup yogurt  
4 garlic cloves  
3 tbsp flour  
1 egg  
1/2 tsp salt

For Wetting:  
2 cups broth

- # Firstly, melt the butter and grease the tray with this melted butter. Superpose the yufkas by spreading butter between the yufka layers. Then place them onto the tray.
- # Cut the yufka hill on the tray into 4 equal pieces. Bake it in the oven, which is preheated to 392 F, by keeping its pink color during the baking.
- # Meanwhile, boil the meat cubes in 5 cups water, until they soften.
- # Pour 2 cups broth into a small pot. Crush the garlic cloves with 1/2 tsp salt, and add it into the pot. Add 1 egg, 1 cup yogurt and 3 tbsp flour into the pot also. Mix it well, before placing the pot over the stove.
- # Then, cook it over medium heat by stirring constantly, until the mixture reaches to the consistency of milk pudding.
- # After removing the baked yufka from the oven and cooling it down, pour 2 cups broth all over it. Place the boiled meat pieces on it. Pour the mixture of yogurt all over.
- # Place Skopje Borek into the oven, which is preheated to 356 F, and bake until it turns into pink.
- # Serve it hot or tepid.

Note: This borek may be served solo or may be served with main dishes.