



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

## Borek with Zucchini Filling

Kabaklı Börek



6 ready-to-use yufkas  
1 egg  
1 cup milk  
1/3 cup olive oil

For the Filling:  
6 zucchinis, medium size  
2 cups grated feta cheese  
1 egg white  
Half bunch parsley  
3 - 4 stems of parsley  
1/2 tsp red pepper powder

For Upper Side:  
1 yolk  
1 tbsp sesame

- # Firstly, prepare the filling. Peel the zucchinis, then grate them thickly. If it is too juicy, you can remove its extra juice.
- # Add grated feta cheese, red pepper powder, sliced parsley and dill on it, and mix.
- # Superpose the yufkas, then slice each of them into 8 equal pieces.
- # Pour milk into a deep bowl, add olive oil and egg on it, whisk this mixture well.
- # Hold one of the triangles, spread 1 tsp milky mixture all over, place the second yufka triangle on it, spread 1 tsp milky mixture all over also.
- # Place enough mixture of zucchini onto the large side of the prepared yufka layers, fold the right and the left edges of the large side of the yufka triangle, then roll it. Prepare all of the yufka triangles by this way, then place them onto the greased baking tray firmly.
- # After placing all of the boreks onto the tray, add yolk into the milky mixture. Spread this mixture all over the boreks and sprinkle sesame all over also.
- # Place the tray into the oven, which is preheated to 365 F. Bake the boreks, until they turn into red. Serve it hot.

Note: "Borek with Zucchini Filling" may be served with the mixture of yogurt and crushed garlic.