



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

Thirty Six Borek

Otuzaltı Börek



1 egg
1 egg white
2 tbsp yogurt
1/3 cup vegetable oil
1 cup warm water
1 tsp salt
Flour, as much as the mixture gets in

For Medium Layer:
7 ounces margarine

For Filling:
Half cube of feta cheese
10-12 stems of parsley

For Upper Side:
1 yolk

- # Break one of the eggs into a deep bowl, add just the white of the other one. Add yogurt, vegetable oil and warm water on it also. Whisk the mixture by a beater or fork.
- # Add sifted flour onto the mixture little by little, while kneading the dough, until the dough stops sticking to your hands. Rest the prepared dough for about 15-20 minutes.
- # Then divide the dough into 5 equal pieces, roll out each of the parts over floured bench by a rolling pin, as thin as you can.
- # Spread melted and cooled margarine all over the rolled out dough pieces, and then superpose them. Then, fold it as a package, place in a plate. And then, place it into the freezer and rest it for 1 hour.
- # At the end of the freezing time, roll it out over the floured bench with square shape and 1/4 inch thickness.
- # Firstly, slit it into 4 long pieces. Then, these long 4 pieces into 9 equal pieces, finally you will get 36 small squares.
- # Place the mixture of mashed feta cheese and finely sliced parsley onto the edges of the dough pieces. Then roll the dough pieces and place these rolls over the greased baking tray.
- # Spread yolk all over them. Then, place tray into the oven, which is preheated to 374 F. Bake them until, their upper sides turn into red.
- # Serve them hot.

Note: This borek is traditional Turkish Cuisine recipe. Although it may be prepared by different ingredients, it is originally prepared by cheese filling.