



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

Borek with Soujouk Filling

Sucuklu Börek



6 ready-to-use yufkas
1/3 cup vegetable oil
1/2 cup milk
1 egg white

For Filling:
1/4 coil of soujouk
1 big tomato
1 big green bell pepper
3 matchboxes sized feta cheese

For Upper Side:
1 yolk

- # Firstly, prepare the filling mixture: Slice the soujouk finely. Then, cut these slices into squares. Then add mashed cheese, finely sliced pepper and tomato on it, and mix it well.
- # Pour the milk into a deep bowl, and add egg white and vegetable on it, and whisk the mixture.
- # After slicing each of the yufkas into 2 pieces, slit them into strings, each has 2 inches width.
- # Place one of the yufka strings onto the bench, spread the milky mixture all over it. Place the second piece of yufka over the first one and spread the milky mixture all over it also. Then, place enough filling mixture over it and fold it into triangle shape.
- # Repeat the same processes, until finishing all of the yufka pieces. Place the prepared boreks onto the greased baking tray. Add yolk into the remaining milky mixture and mix it. Then pout this mixture all over the boreks, standing in the tray.
- # Place tray into the oven, which is preheated to 356 F. Bake them, until the boreks turn into red.
- # Serve it hot or tepid.

Note: "Borek with Soujouk Filling" may be shaped as "Cigarillo Borek".