



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

Soda Borek

Sodalı Börek



6 ready-to-use yufkas
5 tbsp vegetable oil

For Filling:
2 cups grated feta cheese
8 - 10 stems of parsley

For Upper Side:
2 bottles of soda
1 egg
1/3 cup vegetable oil

- # Grease the baking tray. Place three of the yufkas onto the baking tray, by spreading 1 tbsp vegetable all over, after placing each of the yufkas. Cut the sides of the yufkas, which are standing outside of the tray, and place them into the tray again.
- # Place the mixture of grated cheese and finely sliced parsley all over the 3rd layer of the yufkas.
- # Place the remaining three yufkas over this mixture layer, as you placed the first three ones; by spreading vegetable oil all over after placing each of them.
- # Whisk the mixture of egg, vegetable oil and soda in a deep bowl well. Pour this mixture all over the prepared borek.
- # Slice the borek, however you want. Place the tray into the oven which is preheated to 374 F. Bake them, until they turn into red.
- # Serve them tepid.

Note: The soda must be used urgently, after removing its bottle's cap.