



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

## Delioglan Sarigi

Delioglan Sarığı



1 egg  
1 + 1/2 cups warm water  
3 tbsp vegetable oil  
1 tsp salt  
Flour, as much as the mixture gets in  
7 ounces margarine or butter

For Rolling Out the Dough:  
1 cup wheat starch

For Filling:  
1 small cube of feta cheese

- # Pour the warm water and vegetable oil into mixing bowl. Add egg in it and add flour little by little into the mixture, while kneading it, until the dough reaches medium consistency.
- # Cover the prepared dough. Rest it for about 20-25 minutes. Meanwhile mash the feta cheese. Melt the butter.
- # Divide the rested dough into 20 equal pieces. Roll them between your palms.
- # Roll out each of the dough pieces over starch sprinkled bench into the size of dessert plate by a rolling pin.
- # Then, superpose 4 of the rolled out dough pieces by spreading melted butter all over the each layers. Do not spread all over the last dough piece.
- # Prepare 5 dough groups by this way. Roll out the first group by the help of starch, as thin as you can.
- # After spreading 2 or 3 tbsp vegetable oil all over it, sprinkle enough feta cheese. And then, roll it.
- # Place the roll into the greased baking tray. Then, twist it around itself. Repeat the same processes for the remaining 4 dough groups. And then, wrap those around the first one, standing in the tray.
- # Finally, pour the remaining butter all over the borek. Bake it in the 374 F oven, until it turns into golden yellow color.
- # Serve it hot or tepid.

Note: "Delioglan Sarigi" is incident to Safranbolu Town, and it is especially cooked with butter not margarine.