Borek with Potato Filling For Tea Time

Patatesli Çay Böreği

6 ready-to-use yufkas
2 cups milk
1 cup vegetable oil

For Filling:
2 boiled potatoes, medium size
2 cups grated feta cheese
1 tsp crushed red pepper

For Upper Side:
1 egg
2 tbsp sesame

For preparing the filling mixture; boil the potatoes and grate them. Add grated feta cheese and crushed red pepper on it and mix. Mix the milk with vegetable oil in a separate bowl.
Lay the first yufka over the bench. Spread the milky mixture all over the yufka. Lay the second yufka over the first one. Then, spread milky mixture all over the second yufka layer also.
Cut off the circle shaped edges of the yufkas to shape the yufkas as squares. Sprinkle the cut off pieces over the superposed yufkas. Then, place the filling mixture all over finally.
From starting from one of the edges of the yufka layers, roll it, but not too firmly. Stop rolling when you reach into the centre of the square. Now, roll it from starting to opposite edge, and stop also in the centre.
Slice these rolls, which are staying side by side, into pieces each has 1 inch thickness.
Place the boreks into the tray which is greased or covered by grease-proof paper, without spaces between each of the boreks. Spread whisked egg all over the boreks and sprinkle sesame. Repeat the same processes for the remaining 4 yufkas.
Place the tray into the oven, which is preheated to 374 F. Bake the boreks, until their upper sides turn into pink.
Serve it hot or warm.

Note: If the yufkas, which you are using, are very thin, you can superpose 3 yufkas instead of two.