



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

Tostos Borek

Tostos Böreği



4 ready-to-use yufkas
1/3 cup milk
1/3 cup vegetable oil

For Filling Mixture:
1 small cube of feta cheese
1 small onion
1 tsp crushed red pepper

For Upper Side:
2 eggs
10 salty biscuits

- # Firstly, superpose the yufkas. Cut each of them into 12 pieces, in total 48 triangle shaped pieces.
- # Pour the milk and vegetable oil into a bowl and whisk it. Add mashed feta cheese, very finely chopped onion and crushed red pepper into the mixture, and mix it well to get the filling mixture. Blend or crush the biscuits to turn them into powder.
- # Lay the first triangle shaped yufka piece over the bench and spread milky mixture all over it. Place the second one over the first one and spread milky mixture all over it also.
- # Place the filling mixture over the large side of the triangle. Fold the left and the right sides onto the centre. Then roll the triangle, but not too firmly.
- # After preparing all of the boreks by this way, respectively deep them into whisked egg, then cover them biscuit's powder.
- # Place the boreks into the baking tray which is greased or covered by grease-proof paper. Then, place the tray into the oven, which is preheated to 374 F. Bake the boreks, until they turn into red.
- # Serve them hot or warm.

Note: For increasing the taste of this borek, it is advised to use cheesy biscuits or crackers.