



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

Rosario Borek

Rozaryo Böreği



2 tablespoonful margarine
2 cups warm water
1 tsp salt
Flour, as much as the mixture gets in

For Filling Mixture:
8.8 ounces ground meat
7 tbsp vegetable oil
1 big red bell pepper
1 banana pepper
1 handful sultana
4 green onions
1 onion
1 boiled egg
15 green olives
1 tsp salt
1/2 tsp black pepper
1/2 tsp cumin

For Frying:
3 cups vegetable oil

- # The preparation of this borek must be started one day before then cooking.
- # Pour 2 cups warm water into mixing bowl, add salt, margarine and some flour on it. Mix it well.
- # Then, add sifted flour into the mixture, while kneading it, until the mixture reaches to medium consistency and stops sticking to your hands. Cover the dough with nylon or cling film. Then, place it into the refrigerator.
- # Now, prepare the filling mixture. Pour the vegetable oil into the pot and make it hot over medium heat. Then, add finely diced onion on it. Fry it, until turns into transparent. Add ground meat on it and cook, until the meat gives its broth and soaks again.
- # Remove the seeds of the peppers and dice them finely. Add these pepper pieces into the mixture, add finely diced onion into the mixture also. Roast it, until the banana pepper turns into yellow.
- # Then, add washed sultana, salt, cumin and black pepper into the mixture. Saute the mixture for a while. Then, remove the pot from the mixture. When it reaches to the room temperature by cooling down, place it into the refrigerator.
- # The day after, add finely diced egg and finely sliced green olives into the filling mixture. Mix it.
- # Pick pieces, which are a little bit bigger than walnuts, from the prepared dough. Roll them out by a rolling pin over floured bench into the size of dessert plate.
- # Place enough filling mixture into the half of the dough. Fold the non-added part over the first one. Wrap the edges.
- # Fry the prepared boreks in hot oil by keeping both sides pink color. Serve it hot.

Note: Rosario Borek is incident to Argentina.