



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

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## Mussel Shaped Borek

Midye Börek



1/3 cup yogurt  
1/3 cup vegetable oil  
1/2 cup water  
1 egg  
1 egg white  
1 tsp salt  
1 pack baking powder  
Flour, as much as the mixture gets in

For Medium Layer:  
5.3 ounces margarine

For Stuffing:  
1 small cube of feta cheese

For Upper Side:  
Yolk

# Break one of the eggs into a deep bowl. Add the only white of the other egg, add vegetable oil, yogurt, water and salt on it. Mix well. Add baking powder, which is mixed with some flour. Add flour into the mixture until the mixture reaches medium consistency. Knead the mixture.  
# Cover the dough and rest it for 15 minutes. Meanwhile melt the margarine and mash the cheese.  
# Divide the rested dough into 6 equal pieces, roll out the first piece as thin as you can. Pour melted butter all over, roll out second and the third dough pieces also and place them onto the first rolled out piece.  
# Cut of the circular edges of the rolled out dough piece to shape them as squares. Place the cut of pieces over the square shaped layers, and roll these layers, but not too firmly.  
# Cut it into 2 pieces and place these pieces onto a plate and rest them in the freezer for 20 minutes. Repeat the same processes for the remaining 3 pieces of dough also.  
# Remove the hardened dough from the freezer and slice them into pieces, each has 1 inch thickness. Squeeze one side of the slices, and then roll them out by keeping the shape of the cut side, by your fingertips.  
# Place cheese over the half side of the rolled out dough pieces, and then fold them and close. Place this half circle shaped pastries onto the greased baking tray. Spread yolk all over them. Bake them in the oven, which is preheated to 374 F, until they turn into pink.  
# Serve them warm.

**Note:** 1 tsp yeast powder may be added into the mixture instead of baking powder also. At that case, you should rest the dough for 1 hour.