



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

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## Baked Cigar Borek

Fırında Sigara Böreği



3 ready-to-use yufkas  
1/2 cup vegetable oil  
For Filling:  
1 small cube of feta cheese

For Upper Side:  
2 cups milk  
1 egg

- # Cut each of the yufkas into 4 equal pieces, then cut each of these pieces into 3 equal pieces. (By this way, you get 12 pieces from each of the yufkas.)
- # Put vegetable oil into a deep plate. Place one of the triangle shaped yufka pieces over the bench. Spread vegetable oil all over by a brush, place the second yufka piece over the first one. Spread vegetable oil all over the second one also.
- # Place enough grated feta cheese over the large side of the prepared triangle layers. Close the edges over the center, then roll the triangles.
- # Place the prepared cigar boreks into the greased baking tray firmly, by getting their end sides down.
- # Break the egg into the remaining oil in the deep plate, add milk in it also and whisk this mixture well.
- # Pour the prepared mixture all over the boreks in the tray. Sprinkle nigella seeds or sesame.
- # Bake the boreks in the 374 F oven, until they turn into red.
- # Serve them hot or warm.

**Note:** Refrigerating the boreks for 1 hour, before baking them is advised. In that case, the boreks soak the milk better and they become softer.