



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

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## Skillet Borek

Tava Böreği



3 ready-to-use yufkas  
1/3 cup vegetable oil  
1/3 cup water  
2/3 cup milk  
1 egg

For Filling:  
1 very small cube of feta cheese  
Half bunch parsley

- # Firstly, whisk the mixture of vegetable oil, milk, water and egg into a deep bowl.
- # Grease a large skillet or large pot with some vegetable oil. Place one of the yufkas into the skillet, get the edges of the yufka hang down outside of the skillet.
- # Cut the second yufka into small pieces and lay its pieces over the yufka in the skillet.
- # Pour half of the prepared mixture over the second yufka layer.
- # After sprinkling the grated cheese and chopped parsley all over, cut the third yufka into small pieces also and lay it over the cheese layer.
- # Pour the remaining mixture all over finally and close the hanging edges of the first yufka over it. Cover the lid of the skillet.
- # Set the heat to low of the stove, then place the skillet over it. After cooking it for 20 minutes, reverse the borek by the help of a plate. Cover the lid of the skillet again and cook the other side of the borek for 20 minutes too.
- # Remove the borek from the stove, rest it for half an hour and serve it.

**Note:** It is advised to use a little bit dry yufkas for cooking this borek.