



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

Colander Borek

Süzgeç Böreği



2 ready-to-use yufkas
2 eggs

For Frying:
1 cup vegetable oil

- # Lay one of the yufkas over the bench and spread 1 one the whisked eggs over it by a brush.
- # Start to roll the yufka from one of it edges, stop rolling when you reach to the center of the yufka. Then, start to roll from the opposite side of the yufka and stop when you reach to the center of the yufka also. The rolls, each has finger thickness should be standing side to side in the center.
- # Place of these rolls over the other one, and slice these rolls with 1 inch thickness of each piece. Repeat the same processes for the second yufka also.
- # Place the prepared boreks into a plastic colander, and wet all sides of these boreks under the low water.
- # Then, rest the boreks in the colander for draining their extra water. Then fry them in hot oil.
- # Serve them hot, with cheese and jam.

Note: The boreks must be served urgently, after frying them. Resting after frying, makes them harder.