



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

Durum Borek

Dürüm Böreği



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

For the Filling:
10.5 ounces ground meat
2 medium onions
4 tomatoes
3 long green peppers
1/2 tsp tomato paste
8-10 stems of parsley
3 tbsp vegetable oil
1 tsp black pepper
1/3 cup water
1 + 1/2 tsp salt

- # Prepare the filling mixture at first: grate the tomatoes. Chop the onions, peppers and parsley finely.
- # Put this prepared mixture into a deep bowl. Add tomato paste, vegetable oil, salt, black pepper and water on it and knead the mixture.
- # Meanwhile, mix the milk with egg and vegetable oil in a separate bowl.
- # Place grease-proof paper over the baking tray. Place the yufkas into the tray, by spreading milky mixture between each of the yufka layers.
- # Lay the prepared filling mixture over the yufkas in the tray smoothly.
- # Bake the borek in the oven, which is preheated to 374 F, for about 30-35 minutes.
- # After removing the borek from the oven and it turns into tepid, roll it by the help of the paper under it.
- # When it cools down totally, slice it into pieces each has 1 inch thickness, and serve it.

Note: Durum borek has Turkish Pizza taste, and it is easy to cook.