



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

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## Yarma Borek with Sausage

Sosisli Yarma Börek



3 ready-to-use yufkas  
1 cup yogurt  
1/2 cup vegetable oil  
1 egg white

For Filling:  
6 slice of kasar cheese  
3 sausages

For Upper Side:  
1 yolk  
1 tbsp sesame

- # Whisk the mixture of milk, egg white and vegetable oil in a deep bowl.
- # Slit the sausages into two pieces, then cut these pieces into 2 pieces also. Slice the kasar slices into 2 pieces also.
- # Lay the first yufka over the bench. Spread 1/3 of the milky mixture over it, place the second and the third yufkas over the first one also by spreading milky mixture all over them also.
- # Slice the yufka layers into 12 equal triangle pieces.
- # Put 1/2 slice of kasar cheese and 1/4 sausage onto the large side of the triangle. Roll the triangles.
- # Place the prepared boreks into the greased baking tray. Spread yolk all over and sprinkle sesame. Make cuts over the boreks.
- # Place the tray into the oven, which is preheated to 374 F. Bake the boreks, until they turn into red.

**Note:** The meals which include kasar cheese, are advised to eat hot or tepid.