



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

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## Rose Borek with Sausage Filling

Sosisli Gl Brek



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

For the Filling:  
4 sausages  
1 onion  
2 medium potatoes  
1 cup canned green peas  
1 tbsp tomato paste  
1 tbsp ketchup  
1/2 cup water  
4 tbsp vegetable oil  
1 tsp black pepper  
1 tsp salt

- # Prepare the filling mixture at first: pour the vegetable into the pot and make it hot. Then, add finely chopped onion in it and make it pink.
- # Add diced potato and hot water on it. Cover the lid of the pot and cook for about 15 minutes.
- # Add sausage, tomato paste and ketchup in it. Cook it for 5 minutes more. Then, add salt, black pepper and peas in it. Cook it for 5 more minutes.
- # Superpose the yufkas and cut them into 4 equal triangles. In total 12 triangles.
- # Place cool sausage mixture onto the large side of the triangle. Roll it, but not too firmly. Then wrap it around itself.
- # After preparing all of the boreks, place them into the greased baking tray. Pour the mixture of egg, milk and vegetable oil all over. Sesame may be sprinkled all over.
- # Place it into the fridge and rest for 1 hour.
- # Then, bake them in the oven, which is preheated to 374 F, until they turn into red.

**Note:** This borek may be prepared 1 night before than serving.