

BOREKAS

1



Preheat the oven to 190°C.

2



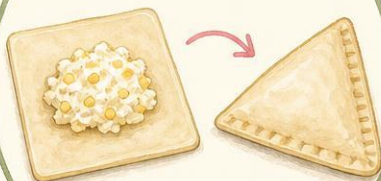
In a bowl, mix the cheeses, 2 eggs and a little flour.

3



Unroll the pastry and cut into squares.

4



Put some filling in the center of a square. Fold into a triangle and press the edges.

5



Brush the tops with egg and sprinkle with sesame seeds. Bake for 45 minutes until golden and yummy!

BOREKAS

For the grown-up: the written recipe

Makes about 12 borekas | Prep 15 min | Bake 45 min at 190°C

Ingredients

- 1 package (500 g) puff pastry, thawed
- 250 g salty white cheese (feta / bulgarian), crumbled
- 250 g soft white cheese (5%)
- 1 cup grated yellow cheese
- 2 eggs (for the filling)
- 2 tbsp flour
- 1 egg + a splash of water, beaten (for brushing)
- Sesame seeds or nigella seeds

How to make it

- 1** Heat the oven to 190°C and line a tray with baking paper.
- 2** In a bowl, mix the cheeses, 2 eggs and the flour into a thick filling.
- 3** Unroll the pastry on a floured surface and cut it into squares (about 10 cm).
- 4** Place a spoonful of filling in the center of each square, fold into a triangle and press the edges closed with a fork.
- 5** Arrange on the tray, brush the tops with the beaten egg and sprinkle with seeds.
- 6** Bake 45 minutes until puffed and deep golden. Cool 10 minutes before serving.

Tip

Grown-up job: the oven and the knife. Kid job: mixing, filling, folding, pressing and sprinkling.