



BUREK

PUFF MIDDLE EASTERN PASTRY STUFFED

Introduction

It is an exceptionally popular dish both in homemade cuisine and as street food throughout the Balkans. Burek has won hearts in Spain, Bulgaria, Greece, Turkey and Israel. It takes various shapes and ingredients, sometimes it is baked in a mould, other times it takes the form of neat dumplings.

INGREDIENTS (APPROX. 8)

- 150 g (5,29 oz) of frozen phyllo dough
- 350 g (12,34 oz) of feta cheese or brine goat cheese
- 400 g (14,1 oz) of thick yoghurt
- 4 eggs
- pepper
- olive oil for brushing
- sesame seeds for sprinkling

Preparation method

• Step 1

Prepare a springform pan or other round baking tray with a diameter of approx. 25 cm (9,84 inches). Line it with baking paper. Preheat oven to 180°C (365°F).

• Step 2

In a medium bowl, whisk the eggs with a fork, add the crushed feta cheese and yoghurt, mix everything thoroughly.

• Step 3

Spread 1 sheet of phyllo dough on the countertop, brush a thin layer of olive oil with a brush, add another sheet.

• Step 4

Divide the stuffing into approximately 4 parts. Spread $\frac{1}{4}$ of it in the centre of the prepared dough, leaving a space of 3-4 cm (1,18 - 1,57 inches) from the edges. Roll it up. Prepare the other parts of the dough in the same way.

• Step 5

Roll all the rolls into a snail shell, starting from the centre of the springform pan.

- **Step 6**

Pour over 4 tablespoons of olive oil and sprinkle generously with sesame seeds.

- **Step 7**

Put in a preheated oven, bake for approx. 50 minutes, until golden brown.

Smacznego!