

Turkish Cheese Bourekas

PREP: 30 minutes TOTAL TIME: 1 Hour

12 Servings

Tools You Will Need

1 large bowl for mixing

Baking sheet

1 tbsp

1 tsp

1 fork

Cooking brush

Ingredients:

2 pounds puff pastry

2 eggs, scrambled

½ pound hard yellow cheese, shredded

1 package feta cheese, shredded

2 tbsp sesame seeds



Directions:

1. Pre-heat your oven to 355°F
1. Mix both cheeses and 1 egg in the bowl
2. Slightly flatten the pastry, and cut into approximately 20 squares
3. Add 1 heaping tsp of the cheese mixture to the center of each square.
4. Gently fold each square into a triangle and press the edges together with a fork to seal the pastry.
5. Brush the bourekas triangles with the remaining egg and evenly spread the sesame seeds on the surface of each bourekas
6. Place the bourekas triangles in the baking sheet and bake for 25-30 minutes until golden-brown .

Tip: The bourekas is the tastiest when it's served warm right after it's ready. However, you may store it in your freezer for months. Just remember to heat well before serving.