

BÖREK – ROLLED FILO PASTRY WITH SPICY POTATO AND ONION FILLING

Ingredients:

Difficulty: Medium

(makes 1 börek that fills a baking mould/pan which is 28cm in diameter)

2 tbsp olive oil (you can also use vegetable oil or butter if you like)

2 big onions, finely chopped

750 gr. potatoes, peeled, boiled and mashed

2 tsp red pepper (you can use more or less than this, depending on your choice of spiciness)

salt & pepper to taste

10 sheets of very thin filo dough or 5 sheets of normal thickness filo dough

To soften the layers of dough:

1 egg

4 tbsp plain yogurt

3 tbsp vegetable oil

Some water (will be explained later in the instructions)

2 egg yolks to brush the surface of börek

a little vegetable oil to grease the baking mould

Instructions:

1. In a medium pan, sauté the onions in olive oil until they are cooked, but not burned!
2. Add cooked onions to the potato. Put red pepper, salt and pepper and mix them well.
3. Preheat the oven to 180C.
4. Grease the mould and set aside.
5. In a small bowl, put the ingredients to soften the layers of dough and beat them well. Add a little bit of water (in room temperature) to thin the mixture. I put about 2 tbsp of water. The mixture should be quite liquid and easy to brush on dough layers.
6. Take a sheet (or 2 sheets in my case, since the dough was very very thin) of dough. Brush the whole surface with the yogurt mixture. Do not put too much liquid, we just want to moisturise the dough a little.
7. On longer side of the dough, put a line of potato filling. Be generous but not too generous. I'd say, take 1 tbsp of filling each time and try to build a continuous line. Roll the dough as seen in the photo. If there are some parts on the ends without filling, cut those parts.
8. Make a spiral from the rolled dough and gently transfer this to the baking mould.

9. Continue with the remaining sheets, adding each roll to the end of previous roll in the baking mould. Fill the whole mould.

10. Beat 2 egg yolks a little and brush the whole surface with it. Make sure that you also brush the sides of rolls, which will help them stick to each other. Put in the oven on medium rack, bake for 45 minutes or until the surface becomes golden. Let it rest a little before you eat. Börek is best when freshly baked, however it still tastes really good in a 2-3 days, if it is stored in airtight container in room temperature.