



COOKING WITH SAFTA

CATEGORY

PASTRY

BUREKAS

INGREDIENTS

1 pkg of Phyllo dough, 50 gr. melted butter

Filling:

1. Meat: 500 gr. ground meat, 1 onion, 1 egg, parsley, salt, and pepper
2. Spinach: 1 pkg of frozen spinach, dill, 200 gr. of Western dry cottage cheese 10% or cream cheese, ¼ cup of grated cheese, small container of plain yogurt, 100 gr. of feta cheese.
3. Potatoes: 2 large potatoes, 200 gr. of Western cottage cheese 10%, 50 gr, (2 tablespoons) butter, 1 egg, 100gr. feta cheese, small container of plain yogurt.

SAFTA'S SECRETS

Phyllo dries very quickly and becomes brittle. The leaves that you are not working with at the time must be covered to keep them moist. You can use different cheeses: Ricotta, goat etc.



PREPARATION:

Meat: Dice the onion sauté' in a frying pan with oil till it is translucent. Add the ground meat. Brown it from all sides. (until the meat turns grey) remove and drain the liquid. Add salt and pepper. Let it cool. Whisk the egg and chop parsley and mix it altogether. **Spinach:** Defrost the spinach, squeeze out all the water, add chopped dill, cottage (or Cream) Cheese and grated cheese, feta cheese, and the yogurt, salt and pepper and mix it all together. **Potatoes:** Boil potatoes till soft. Mash the potatoes, add the butter, whisked egg all the cheeses, the yogurt salt and pepper and mix it all together. Cheese filling is the same without the potatoes and the butter. **The Phyllo dough:** Defrost the phyllo in the fridge the night before. Take 2 leaves at a time, butter with a pastry brush all over, lay the phyllo with the longest side in front of you. Slice it into 4 equal strips (3 cuts) At the end of each slice place 1 tablespoon of a filling, take the right bottom corner and fold it from right to left to create a triangle. Take the left corner and fold it to the right and continue to fold right – left – right until the end of the strip. Brush the top of the triangle with butter. Bake at 375 until golden. A simpler way is to put the filling on the bottom of the longer side of the phyllo. Fold in the two ends and roll it over and then fold it in the shape of a snail and brush it with butter on top.