

## **Safta's Boreka Recipe:**

### **Ingredients:**

- 1) Ready rolled puff pastry (400g), SA brand is called Today.
- 2) feta cheese
- 3) 2 regular size potatoes
- 4) flour
- 5) 2 eggs
- 6) Spray and cook (non-stick spray)
- 7) Sesame seeds

### **The inside mix:**

#### **Potato:**

- 1) Boil potato's, or microwave them in a bit of water.
- 2) Peel potato's
- 3) Mix two potatoes with feta (1 block) and 1.5 eggs (save last 0.5 eggs for the top).
- 4) If you use too much egg, then add more potato until consistency is right.

#### **Spinach:**

- 1) Cut regular spinach into small pieces
- 2) Mix with the inside mix from the potatoes
- 3) Note: spinach is a little harder to roll

### **How to do it:**

- 1) Take flour and sprinkle on your surface
- 2) Unroll pastry over the flour
- 3) sprinkle more flour over the top
- 4) Cover rolling pin in flour
- 5) use rolling pin to roll the pastry and make it 40% bigger (surface area)
- 6) more flour sprinkle
- 7) flip the pastry (don't let it break)
- 8) straighten, roll and spread to make it thin and nice
- 9) cut pastry down centre with a knife.
- 10) put **inside mix** in a line along the side edge
- 11) Fold the edge nearest the potato over the inside mix
- 12) roll the pastry over the inside mix to the end so it make a long sausage

### **Cooking:**

- 1) Spray the baking tray with non-stick spray
- 2) put the Boreka sausage onto the tray, cut to make it fit if necessary
- 3) Beat an egg into a bowl
- 4) Brush the egg over the top of the Boreka (try not to get it on the pan)
- 5) Sprinkle sesame seeds over the top (you can also use grated cheese if you like)
- 6) Using a knife or a Boreka cutter, go along and cut the Boreka into diagonal pieces. You don't have to cut all the way through, just score it.
- 7) Bake at 180C for about 45 min. Put it towards the bottom of the oven.

**Enjoy!**