

# Sigara Böreği - Börek |

Recipe for 12 tapas



## Description

Sigara Böreği is a Turkish specialty consisting of brick leaf rolls stuffed with a feta cheese, parsley and onion preparation.

## Note

Once you open your package of feta leaves, be sure to use them quickly, otherwise keep a slightly dampened cloth on them to prevent the leaves from drying out.

Sigara Böreği can be prepared in advance and frozen raw before cooking. Just take them out of the freezer and fry them directly before serving.

You can also add other ingredients to the stuffing, such as spinach, ground beef or mushrooms, depending on your preference.

## Ingredients

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- 6 Leaf(ves) Brik
- 250 Gr Sheep's milk feta
- 150 Gr Onion
- 12 Sprig(s) Flat parsley
- 1 Unit(s) Egg
- 1 Unit(s) Egg white
  
- Salt and pepper

### Garlic sauce

- 2 Unit(s) Egg white
- 2 Clove(s) Garlic
- 180 Ml Canola oil
- 1 Tbsp Lemon juice
  
- Salt and pepper

## Preparation

- Preparation time **60 mins**
- Preheat your **Fryer** at **375 F°**

## Setting up

Crumble the feta cheese.

Finely chop the flat-leaf parsley.

Finely chop the onion.

## The Cigar

### **The stuffing**

In a large bowl, mix crumbled feta cheese, chopped onion, chopped parsley, olive oil, beaten egg, salt and ground black pepper until all ingredients are well incorporated.

### **Assembly**

Prepare the sheets of brick pastry by cutting them in half (fold the half-spheres on itself to make two triangles) or in four (superimpose two triangles).

Fold the left and right sides of the sheet of brick pastry over the filling and roll tightly to form a cylinder. Repeat the process with the other sheets of brick pastry and the filling.

## Cooking

Heat frying oil in a pan or deep fryer to 350°F.

Fry the Sigara Böreği in the hot oil until golden brown and crisp, about 2 to 3 minutes. Drain on paper towels.

## Garlic sauce

## Presentation

Serve the Sigara Böreği hot, garnished with fresh parsley leaves and accompanied by lemon wedges for a tangy touch.

**Bon appétit!**