

Turkish Börek with Ricotta and Herbs

Prep Time: 25 minutes | Cook Time: 35 minutes | Servings: 6-8 servings

Ingredients

- 500g (1 lb) phyllo dough or yufka sheets, thawed if frozen
- 2 tablespoons olive oil or melted butter (for sautéing)
- 1 medium onion, finely chopped (optional)
- 400g (14 oz) ricotta cheese
- 200g (7 oz) feta cheese, crumbled (optional for extra flavor)
- 1/4 cup fresh parsley, chopped
- 1/4 cup fresh dill, chopped (or 1 tbsp dried dill)
- 2 eggs (1 for filling, 1 for egg wash)
- Salt and pepper to taste
- 1/2 cup (120 ml) olive oil or melted butter (for brushing layers)
- Sesame seeds or nigella seeds for topping (optional)

Instructions:

1. Preheat oven to 180°C (350°F)
2. (Optional) Heat olive oil or butter in a pan and sauté the onion until soft and translucent. Let cool
3. slightly
4. In a bowl, mix ricotta, feta (if using), sautéed onion, parsley, dill, one egg, salt, and pepper until
5. well combined
6. Lightly grease a baking dish (around 9x13 inches) or a round pan
7. Layer 3-4 sheets of phyllo/yufka, brushing each with melted butter or oil
8. Spread half of the cheese and herb filling evenly
9. Add another 3-4 layers of phyllo, brushing each layer
10. Spread the remaining filling evenly
11. Top with the final 3-4 phyllo sheets, brushing each with butter or oil
12. In a small bowl, beat the remaining egg and brush over the top layer. Sprinkle with sesame or
13. nigella seeds if desired
14. Using a sharp knife, gently score the top into squares or diamonds

15. Bake for 30-35 minutes, or until golden brown and crispy

16. Let cool for a few minutes before cutting and serving warm or at room temperature

Notes

- Serve warm with love. Great for gatherings or weeknight meals.

Estimated Nutrition (per serving):

Calories: 270 kcal

Protein: 18g

Fat: 21g

Carbs: 0g



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