

Orange Blossom Water

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Cheese Burek

From: Manal Alalem / Servings: 50 - 55 Pieces

Filling

300 g Cheese (I used Ackawi cheese)

Flat parsley leaves, finely chopped

Filling (I used Ackawi Cheese)

Slice the Ackawi cheese, soak in water, change water frequently until most salt is washed out, Put a cheesecloth in a strainer and drain the cheese, and squeeze out all water completely.

Chop cheese with parsley leaves.

Dough

3 cups all purpose flour

3/4 cup butter, softened

3/8 tsp baking powder

3/4 tsp salt

3/4 cup water

The filling is ready.

Dough

Combine flour, butter, baking powder and salt.

Add water, and mix all the ingredients, and knead until all the ingredients are fully mixed and you get a ball.

Frying

Corn oil

This is the final dough, let it rest for about two hours.

After two hours, roll out the dough, and use a cutter to cut out circles.

Fill each circle.

Fold the pastry over to half moon shape to enclose the filling and seal by crimping the edges like the picture.

Deep fry until golden in color, drain on paper towel, and serve hot.

Notes and Tips

I used Ackawi cheese for filling, you can use crumbled Feta cheese, or try other fillings such as ground meat or chicken or vegetables.

Instead of parsley, you can mix the cheese with other choices such as:

Nigella seeds.

Mixture of ground sweet paprika and dried mint.