

Orange Blossom Water

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Meat Burek

From: Family Recipe / Servings:

Dough

3 cups all purpose flour

1 1/2 tsp baking powder

1 tsp salt

3/4 cup corn oil

1 cup warm water

Filling

1 large yellow onion

1 tbsp ghee, for onion

1 cup chopped walnuts

1 tbsp ghee, for walnuts

2 tbsp ghee, for meat

500 g fat free ground lamb meat

Salt

Black pepper

Dough

Combine flour, baking powder and salt.

Add corn oil and warm water, and mix.

Knead using hand until all the ingredients are fully mixed and you get a ball, let it rest for about two hours.

Filling

Finely chop onion, then add salt to onion, rinse with water and strain.

Heat 1 tbsp ghee and saute onion until transparent, then set aside.

Finely chop walnuts.

Heat 1 tbsp ghee, and add walnuts and keep until golden in color, then remove, drain on paper towel and set aside.

Heat 2 tbsp ghee.

Add ground meat.

Once the meat is cooked, add chopped onion.

Add walnuts to meat, add salt and black pepper and stir for few seconds then turn off heat, (Note the meat should be completely cooked before adding walnuts, when you cook meat, there's water comes from the meat, but this water during cooking

evaporates, so once this happens and the meat is completely cooked and no water remains you can add walnuts).

Filling is ready.

After two hours, bring the dough, knead, then transfer to a floured surface.

Roll out the dough,

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.

This is the required shape.

Put on a greased baking sheet (grease the baking sheet with oil), and brush the surface with corn oil.

Bake until golden brown in color, and serve.