



TURKISH ROLL PIE – TRADITIONALLY KNOWN AS RULO BÖREK

LEVEL OF DIFFICULTY: EASY

INGREDIENTS FOR THE SAUCE

- 2 large sheets of circular filo pastry
- 2 eggs
- 5–6 tbsp of yoghurt
- ¼ cup of olive oil
- 1–2 tbsp of vinegar

INGREDIENTS FOR THE FILLING

CHEESE:

- 200–250 g crumbled feta cheese
- Half bunch of parsley and fennel, chopped finely
- 1 tsp red pepper flakes
- Mix all together and place inside the pastry.

SPINACH:

- 500 g spinach, washed, finely chopped and rubbed with salt
- 100 g crumbled feta cheese
- Salt, black pepper and thyme – to your liking
- Mix all together and place inside the pastry.

MEAT AND VEGETABLES:

- 250 g minced meat
- 1 medium-sized onion, finely diced
- 1 medium-sized leek, finely chopped
- 1 medium-sized carrot, grated
- Saute the ingredients all together and add salt, black pepper and red pepper flakes to your liking. Cool down briefly and then place inside the pastry.

POTATO:

- 3 medium-sized potatoes, grated
- 1 medium-sized onion, finely diced
- Saute the two ingredients and add salt, black pepper and red pepper flakes to your liking. Cool down briefly and then place inside the pastry.

METHOD

1. Cut your two sheets of circular filo pastry in half.
2. Mix the eggs, yoghurt, olive oil and vinegar in a bowl and then spread onto your four semicircle sheets of pastry.
3. Prepare your preferred filling and once it's done, place a quarter of it along the straight edge of the pastry and roll it.
4. Pour a small amount of olive oil in your pan and now place your rolled pastry in the middle of the pan and form a spiral. Apply the same steps to your other three sheets of pastry and continue the spiral shape in the pan.
5. Spread the remaining sauce across the now-spiral shaped pie. Place the lid on the pan and cook on the lowest heat until the surface of the pastry turns golden brown. Flip the pie upside down with the help of a dinner plate and cook the other side. Once both sides are golden brown, it's ready to serve!