

Tava Böreği

Easy Turkish Tava Böreği recipe with cheese and herbs. Perfect for breakfast or tea time. Ready in 30 minutes with simple ingredients.

10	20	30	4	Medium
HAZIRLIK DK	PİŞİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Tava Böreği

Malzemeler

- 2 thin sheet of dough
- 2 egg
- 1 tsp milk
- 1 tsp sunflower oil
- 4 tbsp feta cheese
- 9 sprig parsley
- 9 sprig dill

Yapılışı

- Prepare the Filling**

Grate the cheese using the coarse side of a box grater. Finely chop 9 sprigs fresh parsley and 9 sprigs fresh dill, removing thick stems. Combine the grated cheese with the chopped herbs in a bowl and mix well.
- Prepare the Custard Mixture**

Crack 2 eggs into a bowl and beat with a fork until smooth. Add 1 teaspoon milk and 4 tablespoons oil, whisking until well combined and slightly frothy.
- Layer the Base**

Place one sheet of phyllo dough in a large non-stick pan or cast iron skillet, allowing the edges to hang over the sides by about 2 inches. Tear the second phyllo sheet into roughly 2-inch pieces and scatter them evenly over the bottom layer.
- Add the Filling**

Spread the cheese and herb mixture evenly over the torn phyllo pieces, pressing down gently to create an even layer.
- Assemble the Börek**

Pour the egg mixture evenly over the cheese filling, making sure it reaches all corners. Fold the overhanging phyllo edges over the top, overlapping them to completely enclose the filling.
- Cook the First Side**

Cover the pan with a lid and cook over medium-low heat for 8-10 minutes, until the bottom is golden brown and you can slide a spatula under the edges easily.
- Flip and Finish**

Place a large plate over the pan and carefully flip the börek onto the plate. Slide it back into the pan cooked-side up and cook uncovered for 5-7 minutes more, until the bottom is golden brown and the custard is completely set when you press the center gently.

?puçlar?

Keep phyllo dough covered with a damp cloth while working to prevent it from drying out and becoming brittle.

Don't overfill with the cheese mixture – too much filling can cause the börek to become soggy and difficult to flip.

Use a non-stick pan or well-seasoned cast iron to prevent sticking, and add a little oil to the pan before placing the börek.

Cook on medium-low heat to ensure the inside cooks through without burning the bottom.

Let the börek rest for 2-3 minutes after cooking to allow the custard mixture to set before cutting.

For extra flavor, add a pinch of black pepper or paprika to the cheese mixture.

Test the doneness by gently lifting an edge – the bottom should be golden brown and the top should feel set when lightly touched.

If the börek seems to be browning too quickly, cover with a lid or foil to allow the center to cook through.