

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 min

HAZIRLIK

20 min

PIRME

30 min

TOPLAM

4

PORSİYON

Medium

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.