

# Yeşil Mercimekli Börek

Traditional Turkish börek filled with green lentils, onions, and spices. Perfect for breakfast or afternoon tea. Easy homemade recipe with puff pastry.

20 min

HAZIRLIK

30 min

PIRME

50 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

## Yeşil Mercimekli Börek

## Malzemeler

- 1 cup green lentil
- 1 pack mille feuille
- 1 onion
- 2 clove garlic
- 0.5 tsp black pepper
- 1 tsp chili flakes
- 1 tsp salt
- 3 tbsp sunflower oil
- 1 cup water

## Yapılış

- Cook the Lentils**

Rinse 1 cup of green lentils under cold running water. Place lentils in a medium saucepan with 3 cups of water. Bring to a boil over high heat, then reduce heat to medium-low and simmer for 15-20 minutes until lentils are tender but still hold their shape when pressed with a fork. Drain thoroughly and set aside.
- Preheat Oven**

Preheat your oven to 180°C (350°F). Line a large baking sheet with parchment paper.
- Prepare the Filling**

Dice 1 onion finely and mince 2 cloves of garlic. Heat 3 tablespoons of olive oil in a large pan over medium heat for 1 minute.
- Add the onion**

Add the diced onion to the hot oil and cook for 4-5 minutes, stirring occasionally, until onion is soft and translucent. Add minced garlic and cook for 1 more minute until fragrant.
- Add the lentils**

Add the cooked lentils, 1/2 teaspoon of black pepper, 1 teaspoon of red pepper flakes, and 1 teaspoon of salt to the pan. Stir well and cook for 3-4 minutes until heated through and flavors are combined. Remove from heat and let cool completely, about 15 minutes.
- Prepare the Pastry**

On a lightly floured work surface, gently roll out 1 pack of puff pastry to expand it by about 1 inch on all sides. Cut the pastry into 6 equal rectangles.

- 7 Assemble the Börek**  
Place 2-3 tablespoons of the cooled lentil filling along one short edge of each pastry rectangle, leaving a 1/2-inch border. Roll the pastry tightly away from you to form a log, then pinch the seam and ends firmly to seal.
- 8** Place the börek rolls seam-side down on the prepared baking sheet, spacing them 2 inches apart.
- 9 Apply Egg Wash and Bake**  
Beat 1 egg yolk with 1 teaspoon of water in a small bowl. Brush the tops and sides of each börek roll evenly with the egg wash using a pastry brush.
- 10** Bake for 25-30 minutes until the börek are golden brown and crispy on top. Remove from oven and let cool for 5 minutes before serving warm.

## ?puçlar?

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Rinse green lentils thoroughly before cooking and remove any debris or damaged lentils for the best texture and flavor.

Don't skip cooling the filling completely - warm filling will make the pastry soggy and difficult to work with.

Roll the puff pastry gently to avoid tearing, and keep it chilled until ready to use for easier handling.

Seal the edges well with fork tines or your fingers to prevent the filling from leaking out during baking.

Brush the egg wash evenly for a beautiful golden color, but avoid over-brushing which can make the pastry heavy.

Let the börek rest for 5 minutes after baking before cutting to allow the filling to set properly.

Serve with a dollop of Turkish yogurt mixed with chopped cucumber and mint for an authentic accompaniment.