



Sigara Börek (Cheese & Herb Pastry Cigars)

Börek filled with cheese and greens is one of my favourite food memories from my travels in Turkey. I remember arriving early one morning in the eastern town of Tatvan having caught the overnight ferry across Lake Van with a girlfriend. We were cold, tired and hungry and stumbled into the first çay evi (tea house) we came across, where we were served two large slabs of delicious hot cheese and herb börek. We sat on the step outside and devoured them with the oily juices running down our hands and chins, rarely has anything tasted that good!

Makes 4



INGREDIENTS

- 120g beyaz peynir (white cheese)
- ¾ cup flat-leaf parsley leaves, finely chopped
- ¼ cup mint leaves, finely chopped
- 1 teaspoon ground Aleppo pepper
- 1 egg, lightly beaten
- 4 wedges yufka
- Vegetable oil for deep-frying
- Muhammara, for serving

METHOD

1. Place cheese in a mixing bowl and mash it.
2. Add parsley, mint, Aleppo pepper and most of the egg and mix to combine well. Divide into 4 equal portions.
3. Working with 1 piece of yufka at a time and keeping the rest covered with plastic wrap, place it on a clean, dry work bench with the pointy end at the top.
4. Place a quarter of the cheese mixture across the bottom, leaving a 2cm margin at the bottom edge and sides.
5. Fold the bottom of the yufka over the filling then fold in the sides to partially cover the filling.
6. Brush the exposed end of the yufka with some of the remaining egg and roll up tightly, pressing the end firmly to seal.
7. Place on a plate, seam side down, and cover with plastic wrap.
8. Repeat with remaining yufka and cheese mixture.
9. Heat oil for deep-frying.
10. Working in batches if necessary, fry parcels for about 3 minutes, until golden. Drain on paper towel-lined rack.
11. Serve with Muhammara on the side.