



Ima's Kitchen

BRINGING ISRAELI FOOD TO YOU

## BUREKAS

A pastry dough pocket filled  
with joy!

## INGREDIENTS

1 Medium size potato  
1 cup of grated semi-soft yellow cheese  
(Jarlsberg for example)  
2/3 cup of grated Mozzarella  
2/3 cup of grated Kashkaval cheese  
2 large eggs  
Sesame seeds  
Pastry dough sheets  
Flour

## PREPARATION

Boil the potato until it is soft.  
Grate cheeses.  
Make sure the dough is not frozen and  
can be stretched out.  
Clean work surface for the dough.  
Line a baking sheet with parchment  
paper.  
Preheat oven to 350 degrees.

## LET'S COOK!

- PEEL THE POTATO AND GRATE IT WITH A THIN GRATER INTO A BIG BOWL.
- ADD ALL THE CHEESE INTO THE BOWL.
- SEPARATE EGG YOLKS AND EGG WHITES. PUT EGG YOLKS ONLY IN THE MIX (SAVE THE EGG WHITES, WE'LL USE THEM LATER).
- MIX THE INGREDIENTS IN THE BOWL TO GET A SOLID FILLING FOR THE BUREKAS.
- SPREAD FLOUR ON THE WORK SURFACE (JUST A BIT SO THE DOUGH DOESN'T STICK).
- USE A ROLLING PIN TO STRETCH OUT THE SHEET OF DOUGH, MAKING IT A THIN LAYER OF DOUGH.
- USING A KNIFE OR A PIZZA SLICER, CUT SQUARES IN THE DOUGH - THESE WILL BE YOUR POCKETS TO FILL.
- USING A SPOON, PLACE A SMALL AMOUNT OF THE FILLING AT THE CENTER OF A SQUARE.
- FOLD THE SQUARE (SHAPE DOESN'T MATTER), MAKING SURE THAT THE FILLING IS COVERED, BUT THAT YOU DO NOT HAVE TOO MUCH DOUGH LEFT OVER ON THE EDGES (IF YOU NEED, ADD OR SUBTRACT FILLING).
- PINCH THE EDGES OF THE POCKET TOGETHER AND GIVE THEM A SMALL TWIST TO KEEP IT TIGHT.
- PLACE THE READY BUREKAS ON THE LINED BAKING SHEET.
- AFTER ALL POCKETS ARE SET, USE A BRUSH TO BASTE THEM WITH THE EGG WHITES (REMEMBER THOSE FROM BEFORE?).
- ON TOP OF THE COVERED BUREKAS, SPRINKLE SESAME SEEDS.
- BAKE FOR ABOUT 20 MINUTES (OR UNTIL THEY BECOME GOLDEN AND CRISPY).

BETE'AVON (BON APETIT)!

