Çerkeş water börek

Whole recipe · 1 h

Ingredients

1.5 kg	Wheat flour 14¼ glass
500 g	Egg 10 pc
200 g	Water 1 glass
24 g	Salt 1¼ tbsp
500 g	Ground beef
2 g	Ground black pepper ¾ tsp
170 g	Sunflower oil 1 glass
300 g	Butter 1½ glass
5 kg	Water 25 glass
64 g	Salt ¼ glass
4 kg	Water 20 glass
32 g	Salt 1¾ tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Beat the eggs in a bowl. Add the dough water, dough salt and flour and knead until it feels like an earlobe.
   10 min
2. Divide the dough into 16 balls, cover and rest them. Roll each into a sheet about 50 cm across and let it dry on a cloth.
   15 min
3. Boil the cooking water with its salt and salt the cold water too. Cook the sheets one at a time in the boiling water for 1 minute, then drop into the cold salted water for 1 minute. Strip off excess water without squeezing.
   1 min
4. Fry the mince with the black pepper in a little of the oil.
5. Melt the butter and mix it with the rest of the sunflower oil. Grease the base and sides of the tray with butter and layer in the sheets. Drizzle about 14 g of the mixture over each sheet and sprinkle fried mince over every third layer.
6. Bake in a preheated 200 °C oven. Cut and serve.
   1 h

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