Çubuk tandır börek (layered minced meat pastry)

Whole recipe · 35 min

Ingredients

1.4 kg	Wheat flour 13¼ glass
10 g	Fresh yeast (compressed)
10 g	Salt ½ tbsp
200 g	Water 1 glass
206 g	Milk 1 glass
27.4 g	Olive oil 2 tbsp
250 g	Butter 1¼ glass
369 g	Sunflower oil 2 glass
45 g	Yogurt
100 g	Water ½ glass
750 g	Ground beef
220 g	Onion 2 pc
10 g	Salt ½ tbsp
200 g	Butter 1 glass
46.1 g	Sunflower oil ¼ glass

Allergens

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

Method

1. Knead the flour, yeast, salt, water, milk and olive oil into a soft, easy-to-shape dough. Cover and let it rise at room temperature for 60-70 minutes.
   1 h
2. For the filling, melt the butter in a pot and add the sunflower oil. Sauté the diced onions, add the mince, keep cooking and season with salt.
3. In a separate pan, heat the butter and oil together until melted; keep it liquid for greasing the dough as you roll.
4. Divide the risen dough into fist-sized balls and rest for 5-10 minutes. Roll two balls together into a thin sheet, brush with the butter-oil mixture, roll up from one end and cut the roll into 7-8 pieces about 5-6 cm wide.
   5 min
5. Flatten each piece by pressing from the two ends, leaving a slight dip in the middle. Put about 1 tablespoon of filling in the centre, fold into a crescent and press the edges well to seal.
6. Place the pastries in a greased tray without touching, cover and rest for 10 minutes. Mix the yogurt with the water and brush it over the tops.
   10 min
7. Bake at 190-200 °C for about 35-40 minutes. When out of the oven, cover the tray with a cloth and rest for 5-10 minutes.
   35 min

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