Osmaniye spinach griddle pastry (D-shaped börek)

Whole recipe

Ingredients

2 kg	Wheat flour 19 glass
5 g	Salt ¾ tsp
2 kg	Spinach 78¾ glass
220 g	Onion 2 pc
5.4 g	Red pepper flakes 1 tbsp
5 g	Salt ¾ tsp
92.1 g	Sunflower oil ½ glass

Allergens

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

Method

1. Mix the flour and salt, add enough water and knead a firm dough. Divide the dough into balls.
2. Wash the spinach in plenty of water and chop it. Finely chop the onions and mix them with the spinach, then add the chili flakes, salt and oil to make the filling.
3. Roll each ball out into a small round sheet. Spread filling over half of each sheet, fold the other half over it and trim the edge with a round cutter to get a D shape. Cook on a griddle or non-stick pan, turning often.

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