Konya mixed börek (minced beef and tulum cheese flatbread)

Serves 1

Ingredients

140 g	Wheat flour 1¼ glass
40 g	Brown wheat flour
3 g	Salt ½ tsp
1 g	Fresh yeast (compressed)
180 g	Water 1 glass
100 g	Ground beef
90 g	Tulum cheese
3 g	Salt ½ tsp

Allergens

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

Method

1. Put the white and brown flour in a bowl, add the dough salt, yeast and water, and knead for 5 minutes.
   5 min
2. Rest the dough for 1 hour, then roll it out into a strip about 15-17 cm wide and 80-85 cm long.
   1 h
3. Spread the roasted mince and then the tulum cheese over the dough and press them in by hand. Add the filling salt. Fold the dough edges in by about 1 cm without covering the filling.
4. Bake the börek in a stone oven close to the fire for 2 minutes.
   2 min
5. Move it away from the fire and let it finish cooking slowly for 10 minutes. Cut into 5-6 equal pieces and serve hot.
   10 min

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