Leğen börek (cornmeal pie with meat and bulgur filling)

Whole recipe

Ingredients

500 g	Cornmeal 4¾ glass
619 g	Milk 3 glass
1 kg	Diced lamb
250 g	Suet
118 g	Bulgur 1 glass
110 g	Onion 1 pc
13.7 g	Olive oil 1 tbsp

Allergens

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

Method

1. Soak the bulgur in hot water.
2. Dice the meat and the suet and fry them in a pan. When the meat is nearly done, add the chopped onion.
3. When the onion is cooked, add the bulgur and sauté for another 5-6 minutes. Turn off the heat and let the filling cool.
   5 min
4. Knead the cornmeal with the milk into a soft dough and divide it in two.
5. Roll out the first piece and lay it in a greased tray, then spread the cooled filling evenly on top. Roll out the second piece and cover the filling with it. Brush the top with olive oil, slice, and bake in the oven for 40-45 minutes until browned top and bottom. Serve hot.
   40 min
   The source gives no oven temperature.

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