Malatya borek (boiled-sheet cheese and parsley pie)

Whole recipe

Ingredients

1.5 kg	Wheat flour 14¼ glass
100 g	Egg 2 pc
60 g	Parsley 1¼ glass
500 g	White cheese

Allergens

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

Method

1. Break the eggs into the middle of the flour and knead a dough.
2. Roll the dough into sheets and cut each sheet into four pieces.
3. Drop the sheet pieces into boiling water, lift them out and place them on an upturned strainer. Press a clean white cloth over them to remove the water.
4. Lay half of the pieces in a baking tray. Crumble the parsley and cheese together by rubbing and spread this filling over the sheets in the tray.
5. Boil the remaining pieces and remove their water the same way, then lay them over the filling. Slice and bake in the oven.
   The source gives no oven temperature or time.

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