

Twin Cantors Cook-a-Long

Ingredients

1 package frozen puff pastry (2 sheets)
(defrosted in fridge overnight)

Pinch of all purpose flour

1 egg

1 tbsp water

Sesame Seeds

Poppy Seeds

Option: Everything Bagel Topping

Cheese Filling

1 cup ricotta cheese

1 cup grated jack cheese

1 egg

½ tsp salt

½ tsp pepper

Variation 1: Spinach Feta Filling

1 12oz pkg frozen spinach, thawed/drained

6oz feta cheese, crumbled

½ cup ricotta cheese

1 egg

1 tsp fresh mint, finely chopped

1 tsp fresh dill, finely chopped

½ tsp pepper

Variation 2: Potato Filling

2 large Yukon Gold potatoes, peeled,
boiled, and mashed

2 tbsp unsalted butter

1 medium white onion, finely chopped

3 cloves of garlic, minced

1 egg

½ tsp salt

½ tsp black pepper

From ChefTimesTwo

Sephardic Bourekas

Makes 6 to 8 pieces (depending on thickness and shape)

Basic Recipe

1. Preheat oven to 400°F.
 2. Using a rolling pin, roll out one sheet of puff pastry on a lightly floured surface, about ¼ inch thick.
 3. Using pizza cutter, cut sheets into 9 even squares.
 4. In a separate bowl, combine both kinds of cheese, 1 egg, salt and pepper (See Variation**)
 5. Dollop one tbsp of cheese mixture onto each square.
 6. Be careful not to overfill each boureka.
 7. Then, wet the edges of each square with water and fold in half into squares or triangles.
 8. Use a fork to press the edges of pastry closed.
 9. Place bourekas on parchment-lined baking sheet.
 10. In a small bowl, whisk together 1 egg and 1 tbsp of water for egg wash and lightly brush each boureka with egg mixture.
 11. Sprinkle each boureka with sesame seeds, poppy seeds, or bagel topping as desired.
 12. Repeat sequence with second sheet of puff pastry.
 13. Bake for about 10-12 minutes or until pastry has risen and is slightly browned on top.
- Serve warm.

Variations:

For Spinach and Feta Bourekas replace step #4 with: In a separate bowl, combine spinach, feta, ricotta, egg, fresh mint, fresh dill, and pepper.

For Potato Bourekas, replace step #4 with: Saute onion and garlic in 2 tbsp unsalted butter over medium heat for approximately five minutes, or until the onions look translucent and start browning. In a separate bowl, combine mashed potatoes, onion and garlic mixture, egg, salt, and pepper.

Original Recipes are from ChefTimesTwo.com
