



CARROT FETA AND MINT BÖREK

Prep 1h 10' – Makes 18 – A little effort - Vegetarian

150g carrots
1 shallot
1 tbsp sunflower oil
200g feta cheese
4 tbsp fresh mint, chopped
9 filo pastry sheets
sunflower oil, for frying
honey, for drizzling
salt and pepper

1. Peel and grate the carrots. Peel and finely chop the shallot. Heat one tablespoon of sunflower oil in a frying pan and fry the shallot for 2 minutes. Add the grated carrot and 2 tablespoons of water and cook for about 4 more minutes until the carrot has softened. Season with salt and pepper.
2. Put the carrot mix into a bowl and leave to cool for 10 minutes. Crumble the feta into the carrot mix, add the mint and mix well.
3. Unroll the filo pastry and cut diagonally into two triangles. Cover with cling film, then cover with a damp tea towel so the pastry doesn't dry out.
4. Take a triangle and position it so that the longest side is facing you. Put 3 teaspoons of the carrot mix along the base of the triangle, leaving an edge of about 4cm on each side. Fold the two edges over the filling to hold it in and roll away from you until you get to the tip of the triangle. Dunk the tip into a bowl of water and finish rolling.
5. Put the uncooked börek onto a floured plate or baking paper, cover with cling film and proceed rolling up the remaining börek.
6. Once all the börek are ready, put a generous glug of sunflower oil into a frying pan, so that it covers the entire base. Heat the oil and fry the börek in batches until golden brown.
7. Put onto a piece of kitchen paper to soak up the excess oil and continue frying the rest of the batch.
8. Serve the börek while still hot, drizzled with honey.

TIP:

You can also freeze the unfried börek and fry them in hot oil straight from the freezer when the craving hits you.

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