



Cheese Borekas

Prep Time: 10 minutes

Cook Time: 30 minutes

Total Time: 40 minutes

Ingredients:

1 egg, lightly beaten

8 ounces (1 3/4 cups or 225 grams) cups shredded mozzarella cheese

1 teaspoon dried parsley

1/2 teaspoon garlic salt

1/4 teaspoon pepper

1 17.5 ounce package frozen puff pastry

1 egg, lightly beaten

sesame seeds

Preparation:

1. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
2. In a bowl, mix the egg, cheese and spices.
3. Divide puff pastry into 5 inch squares. Place a heaping tablespoon of cheese filling in each square. Dampen the edges of the squares with water, and fold in half diagonally to form triangular pastries. Pinch the edges together to seal the filling inside.
4. Brush tops of borekas with beaten egg and sprinkle with sesame seeds.
5. Bake at 350°F (180°C) for 30 minutes or until golden.

