

## Cheese Bourekas

These triangles of puff pastry are savory hand pies that are kosher and dairy

### Ingredients

Two sheets of frozen puff pastry

(You can use phyllo dough if you're interested, though we recommend frozen puff pastry from most grocery stores)

1/2 cup of block feta cheese

1/3 cup kashkaval cheese (or substitute another third of a cup of feta cheese)

1/3 cup ricotta cheese

One large egg

Salt and pepper (If you're replacing Kashkaval with Feta you won't need salt)

One large egg yolk

1 tablespoon sesame or poppy seeds for topping (optional)

### Instructions

1. Preheat your oven to 350°. In a mixing bowl combine feta, kashkaval (or more feta), ricotta, egg, a pinch of salt in a pinch of black pepper (if you're using all feta you may not need to add any salt). Use a fork to mix the ingredients together until well blended. Make sure to break up large crumbles of feta with the fork. Reserve mixture.
2. On a smooth, clean, lightly floured surface unfold one pastry sheet. Use a rolling pin to roll out the sheet to a 12" x 12" square. If using homemade puff pastry, roll your dough out to the same size, a 12" x 12" square. Cut the sheet of puff pastry dough into nine equal size squares, about 4" x 4" large.
3. Place 1 tablespoon of the cheese filling in the center of each square.
4. Fold the dough squares by grasping one corner and folding it over to the opposite corner to make triangles. Pinch firmly along the outer open edge of the triangles to seal. If you're having trouble sealing the dough and getting it to stick together, wet your finger with a bit of water and run it around the edge of the square before folding -- this will help it stick together.
5. You can also crimp the edges with the tines of a fork, if you wish.
6. Repeat this process for the second sheet of puff pastry: Roll out the pastry, cut into squares, add filling, and seal the triangles.
7. Spray your baking sheets with nonstick cooking spray or line with parchment paper. Place 9 bourekas on each sheet, evenly spaced, giving them some room to expand during baking.
8. In a small bowl, whisk together the egg yolk and 2 teaspoons of cool water. Use a pastry brush to brush a light layer of the egg wash onto the surface of each boureka.

9. Sprinkle the bourekas with sesame or poppy seeds, if desired.
10. Bake the bourekas for about 30 minutes, switching the baking sheets between the upper and lower racks halfway through the cooking. Bake till golden brown and cooked through. Serve warm. Store in a sealed container or plastic zipper bag.
11. To freeze bourekas: Prepare, fill, and seal the pastries. Do not coat with egg wash or bake. Place the unbaked pastries in a Tupperware or plastic bag in a single layer, separating each layer of bourekas with a piece of parchment paper or wax paper to keep them from freezing together. Freeze.
12. When ready to bake, take the bourekas out of the freezer (no need to defrost) and arrange them on a baking sheet sprayed with nonstick oil. Coat with thin layer of egg wash and sesame or poppy seeds, if desired. Bake at 350° for 30 to 40 minutes till golden brown.