

BOREK (my version)

Made with a focaccia bread base and any filling you desire.

Bread Ingredients.

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|------------------------|-----------------------------|
| 4 cups of bakers flour | 1/3 cup warm water |
| 2 tea spoons of yeast | 1 tea spoon of sugar |
| 1 cup of olive oil | 1 and ½ cups of warm water. |
| ½ tea spoon salt. | |

Method:

Place 1/3 cup warm water with the yeast and sugar mix together and leave to stand in a warm place until the yeast is active. (about 10 mins)

If you have an electric mixer, place the flour and salt into the bowl and using the dough hook mix together.

Add the warm water oil and yeast mix and allow the dough to come together.

You can finish kneading on the bench.

Lightly flour the bench and knead the dough until it becomes soft and smooth.

Place the dough into a lightly oiled bowl cover with cling wrap, and set aside to rise approximately one hour. It should double in size.

Turn the dough out onto a lightly floured surface and form a sausage shape, cut into even portions.

Roll the dough until it is quite thin.

Spread the filling on top of the dough and roll up. Wet the end of the dough to seal and place on a baking tray lined with baking paper, approximately 20 mins. Place with the sealed end to the bottom.

Brush with egg wash, and finish with a little herb salt and pepper and some finely grated parmesan.

Bake in a hot oven 200 -220 until browned. Approximately 25 -30 minutes.

MEAT FILLING:

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|------------------------|--------------------------------|
| 1 kg of minced beef | 2 medium onions (finely diced) |
| 1 clove garlic | knob of butter |
| Salt and pepper | 2 table spoons of gravy flour |
| 1 tablespoon of Gravox | 1 ½ cups of chicken stock |

METHOD:

Place the knob of butter into a saucepan on a medium high heat.

Fry the onions and garlic until translucent.

Add the meat turn up the heat and brown the mince.

Season with salt and pepper and add the stock.

Bring to a boil, then lower the heat to simmer and gently cook the meat approximately 20 – 30 minutes.

Place the gravy flour and Gravox into a small bowl, add a little water and stir to form a paste. Add to the stock and stir until the gravy thickens.

Set aside to cool and then refrigerate until ready to use.

Note if making pies this mix is better used cold.

If you are making Borek then you can add some spice to the mix. I add two more cloves of minced garlic and a couple of chillies, along with half a cup of sweet and sour sauce. This is not too spicy for children but if you like a bit more zing add whatever you like to the meat.