

Cheese Borekas

Ingredients

- 1 egg (lightly beaten)
- 8 ounces (1 3/4 cups) cups shredded mozzarella cheese
- 1 teaspoon dried parsley - optional
- 1/4 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon pepper
- 1 17.5 ounce package frozen puff pastry
- 1 large egg (lightly beaten)
- Sesame seeds to garnish - optional

Directions:

- Preheat the oven to 350 F / 180 C. Line a baking sheet with parchment paper.
- In a bowl, mix the egg, cheese, parsley, garlic salt, and pepper.
- Using a sharp knife, cut the 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.
- Brush the tops of the bourekas with beaten egg and sprinkle with sesame seeds.
- Bake in the preheated oven for 30 minutes, or until the pastries are puffed and golden, and the filling is cooked through. Serve immediately.