

## TASTE THE WORLD

Presented by WOMADelaide with the support of Providore Fine Foods and Envestra

### Burekitas Recipe - Yasmin Levy (Israel)

#### **Ingredients:**

450g puff pastry  
50g grated parmesan cheese  
200g feta cheese mashed with fork  
200 g cottage cheese  
2 eggs lightly beaten  
\_ cup flour  
Fresh ground pepper  
8 eggs for serving

For finishing: 1 egg lightly beaten  
30g sesame seeds  
30g nigella seeds

For sauce: 1 tin chopped tomatoes  
2 cloves garlic (crushed)  
1 red chilli finely chopped (or 1 tbsp hot chilli sauce)  
3 tbsp olive oil  
1 tbsp (or 1 cube) vegetable stock

#### **Method:**

Pre-heat oven to 220C (high). Mix the mashed feta cheese with the cottage cheese and grated parmesan. Add the 2 lightly beaten eggs and mix thoroughly until well-blended. Spread the flour on the working surface and roll the puff pastry dough evenly, into a rectangle measuring approx 40x24cm.

Cut the dough into 8x8 cm squares. On each square put a tsp of the filling in the middle. (You may end up with extra filling at the end; do NOT be tempted to add to the tsp per burekita). Fold diagonally in order to create a triangular parcel. Seal the parcel well by pushing on the edges (do NOT push on the middle). This will ensure that the filling does not leak out while baking. Brush the single lightly beaten egg over all the burekitas, and sprinkle with nigella and sesame seeds.

Grease a baking sheet, and lay the burekitas on it. Bake for 20-25 mins; or until brown and nicely puffed. While the burekitas are baking, boil the eggs.

In a small pot, warm the olive oil. Add the red chilli and garlic. Stir for 30 seconds. Add chopped tomatoes. Mix well. Season with vegetable stock.

Add additional spice to taste. Serve with hard-boiled eggs and spicy sauce. Serves 8 people (approx 15 Burekitas)

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