



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Christmas



## FINISHED PRODUCT

Occasion Bread, Speciality Bread,  
World Bakery

# BÖREK RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Salt	0.100	1.00
Water at 60°C	4.000	40.00
Sunflower oil	2.000	20.00
<a href="#">Fermidor® W Germ Liquid</a>	0.500	5.00
<b>Total Weight:</b> 16.600		

**Yield:** 83 Börek

## METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 6 minutes on slow speed and 7 minutes on fast speed.
3. Scale the dough at 200g.
4. Roll out the dough to 0.6mm.
5. Brush the dough with oil and add spinach and feta cheese.
6. Fold the edges, roll and place into a circular shape.
7. Lightly coat the Börek with egg.
8. Bake at 200°C, falling to 190°C for 30-35 minutes, with steam.
9. Pull out damper after 20 minutes.