

Burekas

ingredients

5 sheets of puff pastry

1 egg

4 tablespoons of milk

200 grams of ricotta

150 grams of tasty cheese, grated

2 leeks

4 silver beet leaves

5 sprigs of parsley, chopped

½ teaspoon of black pepper

seeds

1 teaspoon of poppy seeds

½ teaspoon of mustard seeds

pinch of chilli flakes

method

oven 180C

- **Seeds:** place mustard seeds and chilli flakes in mortar and pestle and crush. Mix with poppy seeds and set aside.
- Cut the leeks in half lengthwise. Remove the tough green leaves at the end. Cut into thin slices, wash all dirt out and using a salad spinner remove as much water as possible.
- Remove the stems from the silver beet, slice thinly. Layer the leaves one on top of the other, roll them into a thin cigar shape. Thinly slice into ribbons. Place them in a colander and run water over them to remove any grit.
- Place a large frying pan over a medium heat, pour in the olive oil when hot add the leeks and sauté for 2 minutes. Add the silverbeet and cook quickly until just wilted. Place into a large bowl to cool.

- *Beat egg and milk, set aside.*
- *Measure out the ricotta and tasty cheese. Chop the parsley.*
- *Add the cheeses to the leek, silver beet mixture with parsley and pepper.*
- *Cut the pastry into 1/4 squares.*
- *Spoon mixture onto pastry centre. Bring up each corner and twist together.*
- *Place on a lined baking tray brush over the egg mixture. Sprinkle over the seeds.*

Bake for 10-15 minutes.