



*Borek with spinach and feta stuffing*

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21. February 2019

## Borek with spinach and feta stuffing

Do you like boreks? In this recipe I am going to show you how to make a huge borek spiral. Yummy, crispy filo dough filled with spicy spinach and homemade vegan feta.

Rarely you can find vegan spinach boreks in supermarkets or Turkish snack bars. But even if you do, this feta version is just so much better!

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Sean Moxie




Sean Moxie - chef at [dailyvegan.de](#)

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delicious vegan recipes. I am showing you the immense diversity of vegan food. Believe me, everything posted here is 100% plant based! Often made from seasonal and local ingredients.

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- Lage: z.B. Altona / St.Pauli / Eppendorf o.ä.
- ca. 100 Sitzplätze
- mind. 250 qm
- sehr gerne mit Außenbereich
- gerne in ruhiger aber zentraler Lage
- Eröffnung Frühjahr 2022

Kontakt: [raum@liwesi.de](mailto:raum@liwesi.de)

## Ingredients for a 28cm (11 inch) borek:

Vegan feta:

[dailyvegan on youtube](https://www.youtube.com/channel/UC...)



2 blocks of very firm tofu (about 400 g)

2 lemons, the juice

4 tsp oregano

8 tsp salt

4 tsp thyme

4 tsp rosemary

2 tsp black pepper, grounded

8 tbsp olive oil

3-4 large round sheets of filo (yufka) pastry, about 70 cm (28 inch) in diameter

## Stuffing:

450 g spinach (frozen, finely chopped)

1 onion, diced

2 spring onions, diced

1 clove of garlic, finely chopped

50 ml vegan cream

1 tbsp paprika

salt to taste

pepper to taste

100 ml soy milk

1 tbsp gram flour

Oil

1 tsp black cumin

1 tsp sesame seeds

## Directions:

Feta:



dailyvegan's youtube channel

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Preheat the oven to 180°C (360°F) top and bottom heat.  
Mix together the olive oil with the lemon juice, oregano, thyme, rosemary, salt and pepper.  
Cut the tofu into halves, then cut it into cubes, about 1cm (1/3 of an inch) in size. Turn the cubes inside the marinade.  
Then bake the marinated tofu in the oven for 30 minutes. Turn it over after 15 minutes.  
Afterwards allow to cool slightly.

### Filling:

Thaw the spinach. Put it in a fine-mesh sieve and press it a little with your hands, so the liquid comes out.  
Heat some oil in a pan and roast the diced onions. Add spring onions and the chopped garlic clove and sauté.  
Crumble the feta and mix with all ingredients for the filling. Season with salt and pepper.

Preheat the oven to 180°C (360°F) top and bottom heat.

Mix the chickpea flour with 3 tablespoons of water, then stir in the soymilk.

Brush a round baking dish or tarte dish with a bit of oil.

Carefully unfold the filo sheets. Attention, they tear apart easily. Use a pair of scissors to cut the dough sheets into halves.

Lay out half a filo sheet and brush it generously with the soy milk mixture.

Apply a 1-2 cm (1/3-1/2 inch) thick trace of the filling along the straight edge of the dough. There should be a few centimetres of space to the left and right, as well as



to the straight edge. Fold in the free edges over the filling. Now carefully roll up the dough, it should tear as little as possible.

Carefully put the filled dough sausage into the oiled form. Try to hold it as stable as possible, because it breaks easily.

I start at the outer edge and lay out the shape. I gradually work my way inwards until the shape is completely laid out like a snail.

Brush the borek with the soy milk mixture and sprinkle with black cumin and sesame seeds.

Bake in the oven for about 30 minutes, until the borek has turned golden brown and crispy.

Let it settle and cool for about 10 Minutes. Then cut it into pieces like a cake or a pizza.

Enjoy your borek spiral!

## Did you enjoy this recipe?

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**Name:** Borek with spinach and feta stuffing

**Author:** Sean Moxie

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**Prep time:** 15M

**Cook Time:** 1H

**Total time:** 1H15M

**Average rating:**  Based on 8 Review(s)




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 Sean Moxie

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