

BOUREKAS

baking instructions

Middle Eastern style puff pastry pockets filled with cheese, spinach or mashed potatoes.

Made from puff pastry that our incredible bakers make by hand. Bourekas can be made in various shapes with a variety of fillings. The most popular ones are the triangle and rectangular with feta and ricotta cheese, mashed potatoes or spinach. Great served as an appetizer or you can make a great breakfast dish by adding an egg and a salad.

RECEIVING INSTRUCTIONS:

Upon receipt, store bourekas in the freezer, where they will keep for up to 2 months.

Keep frozen until ready to bake. **IMPORTANT: MUST KEEP FROZEN OR REFRIGERATED**

BAKING INSTRUCTIONS:

- Preheat an oven to 350°F.
- Remove plastic bag and place the bourekas on a sheet tray with parchment paper. Keep 1 inch apart.
- If desired, lightly beat 1 egg with 1 Tbs. milk or cold water and, using a pastry brush, brush the bourekas with the egg wash and sprinkle sesame/sesame & poppy seeds mix on top. Bake until golden brown, for 25 minutes with convection or 50 minutes without (minimum internal temp of 180°F).
- For best results bake within 2 days of thawing.

INGREDIENTS*:

CHEESE BOUREKAS: Wheat Flour, Eggs, Butter, Salt, Yeast, Sugar, Yeast, Milk Powder, Feta, Ricotta, Sesame Seeds, Poppy Seeds

SPINACH & CHEESE BOUREKAS: Wheat Flour, Eggs, Butter, Salt, Yeast, Sugar, Milk Powder, Feta, Ricotta, Sesame Seeds, Poppy Seeds, Spinach, Extra Virgin Olive Oil

**These are manufactured in a facility using equipment that processes tree nuts, eggs, milk, wheat, sesame and soy.*