



## Potato Borekas

Each group has: precooked potatoes, sautéed/pureed onions, chopped fresh parsley and salt.

1. Mash potatoes and add onions, parsley and salt to taste.
2. Lay out several puff pastry squares on the counter in single layer.
3. Place 1 spoonful of potato mixture onto dough. If you use too much filling, the pastry will explode while baking!
4. Fold pastry over to enclose filling. Place on baking sheet 1" apart.
5. Using fork, press tines along open sides to seal.
6. Beat egg well. When 1 complete try of borekas are formed, brush dough with egg wash. Sprinkle sesame seeds on top.
7. Bake 20 @ 400° F for 20 minutes or until golden brown.

