

# *edible legacies*

## **Bosnian Burek**

### **Ingredients for pastry:**

3 cups flour  
1 tsp salt  
Water as needed

Knead dough to smooth consistency. Let it rest for ½ an hour then roll and stretch the dough on top of a large cloth until paper thin using a small amount of oil.

### **Meat mixture**

2 lbs beef steak chopped finely chopped  
1 large onion diced  
¼ cup oil, additional as needed  
Salt & pepper to taste

Spread a thin layer of meat mixture near the outer edge of the pastry. Use the edge of the cloth to roll the meat mixture in a thin layer of the pastry. Carefully cut the stuffed pastry from the remaining pastry. Curl the meat stuffed pastry into a coil and place in a pan. Repeat until all of the pastry and meat mixture is used. Sprinkle top of burek with a small amount of oil and bake at 500 degrees for 15 minutes, then reduce heat to 400 degrees for another 10 to 15 minutes or until burek is golden brown.



