

Camp Ramah in Canada

Spinach & Cheese Burekas

- 1 to 2 sheets premade puff pastry or ONE recipe of homemade pastry
 - 10 oz. frozen spinach, thawed and squeezed dry
 - 4 green onions
 - 2 tsp. dry dill or 2 tbsp. fresh dill
 - ½ cup feta cheese
 - ½ cup cottage cheese
 - 3 tbsp grated parmesan cheese
 - Pinch of Salt
 - ¼ tsp. black pepper
 - 2 eggs
1. Preheat oven to 375F
 2. Chop spinach and green onions or mince in food processor
 3. Add cheeses, salt, pepper, dill, 1 egg and 1 egg white (save the yoke)
 4. Mix well
 5. Roll dough thinly
 6. Cut into squares about 3 inches by 3 inches
 7. Add about 1 tbsp. of filling onto the bottom left part of the square
 8. Fold over making it into a triangle and press edges with fork to seal
 9. Place bourekas on foil lined baking sheet
 10. Brush lightly with egg yolk mixed with a tiny bit of water
 11. Bake in preheated 375F oven for 20 minutes