



Feta-Stuffed Cigarette Pastry (Sigara Borek)

Makes 12 boreks | Serves 4-6

Yufka is a thin, round, floppy Turkish flatbread made with only flour, water and salt. It resembles a giant flour tortilla. Some stores sell the whole rounds, which can be cut into 12 triangles. Others sell packaged yufka already cut into triangles for use in boreks such as this one. If you purchase frozen packaged yufka, thaw it slowly in the refrigerator. The round sheets are fragile and may break as you remove and unfold them. If so, you will need to use more than 1 sheet to get 12 triangles.

- 4 ounces feta cheese**
- 2 tablespoons chopped fresh dill**
- 12 triangles of yufka (Turkish flatbread, see "Where to find Turkish Ingredients"), about 5 inches at the base**
- Canola oil for frying**

Instructions: In a bowl, combine feta and dill and mash with a fork. Place 1 triangle of yufka on a work surface and put a small spoonful of feta at the wider end, opposite the tip. With your fingers, spread the feta into a loose log about 1/2-inch wide, stopping well short of the yufka edges. Fold

in the sides of the yufka, then roll like a cigarette. Moisten the pointed tip of the yufka with water and press to seal and secure the filling. Be sure the cheese is completely enclosed or it will leak during frying.

Heat 3 inches of canola oil in a pot to 375°. Fry the boreks in batches until golden brown, about 3-4 minutes. Transfer to a plate lined with paper towels to drain. Serve warm.

Per borek: 280 calories, 7 g protein, 27 g carbohydrate, 14 g fat (4 g saturated), 17 mg cholesterol, 651 mg sodium, 0 fiber.

Semolina & Pine Nut Halvah with Vanilla Ice Cream

Makes 5 cups

Halvah can be made three days ahead and refrigerated (warm it in a skillet before serving). Leftover halvah can be stored for up to three days in the refrigerator.

- 6 tablespoons unsalted butter**
- 2 tablespoons canola oil**
- 1 1/2 cups fine semolina**
- 1 can (14 ounces) sweetened condensed milk**
- 1 1/4 cups boiling water**
- 1/4 cup toasted pine nuts + more to garnish**
- Vanilla or pistachio ice cream, for serving**
- Finely chopped pistachios**

Instructions: Melt butter with oil in a 12-inch nonstick skillet over moderate heat. Add semolina and stir constantly until the semolina is the color of graham cracker crumbs, about 15 minutes.

Meanwhile, in a small saucepan, whisk together condensed milk and boiling water. Bring just to a simmer, then keep hot over low heat.

Slowly add the hot milk to the skillet with the toasted semolina. (Be careful: It will splatter.) Stir well, then cover and cook over low heat for 15 minutes, stirring every 5 minutes.

Remove the skillet from the heat. Place a couple of paper towels over the halvah to absorb moisture, then top with the lid. Let steam for 15-20 minutes.

Stir pine nuts into the halvah. Put about 1/2 cup warm halvah into each of four to six bowls. Top with a scoop of ice cream. Garnish with pine nuts and pistachios.

Per 1/2 cup serving: 295 calories, 6 g protein, 35 g carbohydrate, 15 g fat (7 g saturated), 32 mg cholesterol, 52 mg sodium, 1 g fiber.

Where to find Turkish ingredients

Yufka (Turkish flatbread) and biber salcasi (Turkish hot red pepper paste), as well as other ingredients, are generally available at the following places:

Parkside Farmers' Market. 555 Taraval St. (between 15th and 16th avenues), San Francisco; (415) 681-5563.

Indus Food Center. 1920 San Pablo Ave. (near University), Berkeley; (510) 549-3663.

Turkish online megastore. www.tulumba.com or (866) 885-8622.