


# ARIANE'S GÜL BÖREK

Spinach and feta "roses"

 60-70 Minutes

## INGREDIENTS

- 1 pound Spinach
- 1 cup Feta
- 2 Eggs
- 1 tsp Mint
- 1 tsp Oregano
- ½ tsp Whole cumin seed
- ½ tsp Paprika
- ½ tsp Allspice
- ¼ cup Olive oil
- Black pepper
- Store brought Philo pastry sheets
- ½ cups each Butter, milk or almond milk, olive oil
- Sesame seeds
- Nigella seeds



## STEPS

1. Preheat Oven to 350 F
2. Chop and mix spinach, feta, one egg, spices, and olive oil in a large bowl.
3. Spread pastry dough on a flat surface
4. Spread a third of the mixture in a line lengthways in the centre of the Philo.
5. Mix butter, milk, almond milk, or olive oil with the second egg.
6. Brush egg mixture gently onto the pastry around the spinach mixture.
7. Fold the pastry around the spinach mixture and roll into a long tube.
8. For multiple small servings, wrap the tube around itself into a spiral and tuck the end underneath. Repeat steps 4- 6 with the rest of the mixture.
9. For one large sharable rose, wrap the tube around itself into a spiral. Repeat steps 4- 6 with the rest of the mixture and add the other tubes to the spirals until you have one large spiral.
10. Place onto a baking sheet lined with parchment paper or silicone baking mat.
11. Brush again with egg mixture, top with sesame seeds, nigella seeds, and chopped nuts.
12. Bake at 350 for 45 minutes until golden and crispy