

ANARI CHEESE TURNOVERS (bourekia me anari)



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Ingredients (serves 10)

Dough

8 cups flour

1 cup oil

2 1/2 cups water

Filling

1 kg unsalted anari cheese (Cyprus curd cheese). If unavailable use ricotta or other curd cheese.

2 tsp cinnamon

1/2 or 1 cup sugar (according to preference)

1/2 cup rosewater or citrus blossom water

oil for deep frying

Preparation

1. Prepare the dough.
2. Roll out the dough into a thin sheet.
3. Cut into 5 or 7 cm round pieces and place the filling in the centre of each piece.
4. Fold over to enclose the filling and press firmly round the edges.
5. Deep fry in oil until golden brown.
6. Place on absorbent paper and then in a dish.
7. Sprinkle icing sugar over the bourekia.

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