

Potato and Cheese Bourekas

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- ☐ Puff Pastry
- ☐ 4 large Desiree Potatoes
- ☐ ½ cup feta, crumbled
- ☐ ½ cup cheddar, grated
- ☐ 2 egg
- ☐ Salt and pepper
- ☐ GLAZE: 1 egg yolk and 2 teaspoons water
- ☐ Sesame or poppy seeds, optional

Equipment:

- ☐ Metric measuring cups
- ☐ Medium saucepan
- ☐ Colander
- ☐ Vegetable peeler
- ☐ Chopping board
- ☐ Cook's knife
- ☐ Potato ricer
- ☐ Mixing bowls

Method:

1. Preheat oven to 180C.
2. Boil the potatoes, skin on, in a medium saucepan filled with water for approximately 30-40 minutes until tender. Drain and set aside to cool.
3. When potatoes are cool, peel off their skin, cut into cubes and put them through the potato ricer to mash them so that they are smooth and fluffy. You should have about 2 cups of mashed potato.
4. In a mixing bowl, combine mashed potato, feta, cheddar, egg and season with salt and pepper. Use a fork to mix ingredients together until well blended. Make sure you break up any clumps and set mixture aside.
5. On a clean, lightly floured workbench, unroll your puff pastry and cut square that are into 8cm squares.
6. Place a dollop of filling into the centre of each square and fold over to make a triangle. Seal the edges with a fork.
7. Line your trays with baking paper and place triangles on top.
8. In a small bowl, whisk together the egg yolk and water.
9. Using the pastry brush, brush the triangles lightly.
10. Sprinkle with sesame or poppy seeds and place in the oven for about 20 minutes or until golden brown.