**Filo Dough and Bourekas – Simplified**

For a demo in Hebrew, refer to Hen in the Kitchen, Ep. 14 (<https://youtu.be/4bb3alO6w-Y>) [www.heninthekitchen.com](http://www.heninthekitchen.com)

Ingredients

**Dough**

* 2-2½ cups (300 gr) white flour
* 2 sticks (220 gr) butter, frozen
* 1 flat tsp salt
* 1 egg yolk
* (50 gr) water, chilled  
  1 TBSP white or cider vinegar
* **Optional:** Instead of water, use plain yoghurt or sour cream

**Filling**

* Pretty much anything you can imagine… if you’ve never had bourekas before, make a dry green salad (e.g., spring onions, spinach, salt, pepper, cheese)

**Topping**

* 1 egg
* Water
* Sesame seeds

Direx

**Dough:**

* Pour **flour** onto a flat surface.
* Grate **butter** and let bits fall into the flour.
* Mix the butter and flour. Use a big knife to bang and break apart the butter into small bits. You’re looking for a consistent mixture.
* Using your finger, make a little well in the center. Add **salt** to the well and mix thoroughly.
* Again, make a well. Add **yolk**, **water** and **vinegar**. Mix thoroughly, but gently. Do not knead. Once mixture is hard enough to allow you to form a large ball, you’re done. If you see that you’re not getting that ball shape, break it apart, add a bit more water, and try again. Be a little stingy with the water, as this is a dry dough.
* Place dough ball in a bowl covered with plastic wrap and refrigerate for **1 hour**.
* Remove from refrigerator and place on a floured surface. Roll out into a rectangle.
* **Optional:** If you plan to freeze and use later:  
  Use a spatula to lift edges and fold, as follows: Starting with this → fold each of two sides over each other. Then, rote 90˚, do the next two sides, and repeat for as long as the dough allows you to.

**Bourekas:**

* Preheat oven to **425**˚.
* In a bowl, prepare filling. Set aside.
* On a flat, floured surface, slice folded dough down the middle. You’ll see layer upon layer, it’ll be beautiful, but you’ll flatten it out, rolling it into a thin rectangle.
* Place **filling** over dough.
* Fold dough in half, so as to enclose the filling totally. Cut off edges to form a true rectangle. Then, slice into the familiar triangle shape of a bourekas:
* Place on an ungreased cookie sheet.
* Whisk 1 **egg** with a bit of **water** to create an egg wash.
* Coat bourekas tops with egg wash and add plenty of **sesame seeds**.
* Bake until bottoms are golden brown, 10-15 minutes.