T U R K I S H B O R E K P A S T A

Ingredients
teaspoon dried pepper
Quarter teaspoon of salt
Half a cup of parsley
300 grams cheese
filling:
tablespoon butter
Half a cup of olive oil
Quarter of a teaspoon of pepper
Half a teaspoon of salt
200 ml milk
2 eggs
400 grams macaroni

Directions
We boil water in a cooking pot, and after boiling add salt and pasta and leave until the is cooked. To prepare the filling: grate the cheese, then chop the parsley, add to them a little salt, dry pepper, a little sesame, then mix the ingredients. In a bowl, put eggs, milk, salt, black pepper, olive oil, then mix the ingredients well, then add the pasta and stir with the mixture, We grease a little butter in the cooking pot, then put half of the pasta in the pot, then put the filling in the middle of the pot, then put the remaining pasta on top of the filling, then close the pot and put it on a medium heat for a quarter of an hour, then we turn it over to another pot and then return it to the fire For 5-10 minutes, then leave to cool, then decorate with green parsley and it is ready.

C H E F O M A R

Bon Apetit!