

Mini Potato Burek

45–50 Min

Preparation

1. Peel the potatoes and cut into small cubes. Finely chop the onion. Heat a little oil in a pan and sauté the onion until translucent, then add the potatoes and potato seasoning. Stir and cook for 7–10 minutes, until the potatoes soften and begin to turn golden.
2. Preheat the oven to 200°C (390°F). In a small bowl, combine the oil and water. Take one pastry sheet and brush with the oil–water mixture, then fold it in half. Place 2 tablespoons of filling along one edge and roll it up. Shape the roll into a “snail” spiral. Repeat with the remaining sheets and filling.
3. Transfer the burek spirals onto a baking sheet lined with parchment paper and brush with the remaining oil–water mixture. Bake for about 20 minutes, until golden and crispy. Let them cool slightly before serving with yogurt.

Ingredients 6 Portions

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500 g	Potatoes
1	Onion
1 tbsp	Seasoning Mix for Potatoes
300 g	Phyllo pastry sheets
70 ml	Oil
70 ml	Water