



Potato Cheese Bourekas

What to collect	
Ingredients	Equipment
4 sheets puff pastry	grater
2 cups mashed potato	masher
½ cup feta, crumbled	bowl
½ cup cheddar cheese, grated	knife
2 eggs	pastry brush
salt/pepper	trays x 2
Glaze: 1 egg yolk	metric measuring spoons
2 tsp water	
4 tablespoons sesame seeds	

What to do

1. Preheat the oven to 180C.
2. In a mixing bowl, combine mashed potato, feta, cheddar cheese, pinch of salt and pepper. Set aside.
3. Cut puff pastry into 10cm squares. Place a dollop of filling into the centre of each square and seal the edges. You can crimp them with a fork if you wish.
4. Line your tray with baking paper and place triangles on top.
5. In a small bowl, whisk together the egg yolk and water.
6. Using the pastry brush, brush the triangles lightly.
7. Sprinkle with sesame seeds and place in the oven for 15-20 minutes.