Safta's Boreka Recipe:

Ingredients:
1) Ready rolled puff pastry (400g), SA brand is called Today.
2) feta cheese
3) 2 regular size potatoes
4) flour
5) 2 eggs
6) Spray and cook (non-stick spray)
7) Sesame seeds

The inside mix:

Potato:
1) Boil potato’s, or microwave them in a bit of water.
2) Peel potato’s
3) Mix two potatoes with feta (1 block) and 1.5 eggs (save last 0.5 eggs for the top).
4) If you use too much egg, then add more potato until consistency is right.

Spinach:
1) Cut regular spinach into small pieces
2) Mix with the inside mix from the potatoes
3) Note: spinach is a little harder to roll

How to do it:
1) Take flour and sprinkle on your surface
2) Unroll pastry over the flour
3) sprinkle more flour over the top
4) Cover rolling pin in flour
5) use rolling pin to roll the pastry and make it 40% bigger (surface area)
6) more flour sprinkle
7) flip the pastry (don't let it break)
8) straighten, roll and spread to make it thin and nice
9) cut pastry down centre with a knife.
10) put inside mix in a line along the side edge
11) Fold the edge nearest the potato over the inside mix
12) roll the pastry over the inside mix to the end so it make a long sausage

Cooking:
1) Spray the baking tray with non-stick spray
2) put the Boreka sausage onto the tray, cut to make it fit if necessary
3) Beat an egg into a bowl
4) Brush the egg over the top of the Boreka (try not to get it on the pan)
5) Sprinkle sesame seeds over the top (you can also use grated cheese if you like)
6) Using a knife or a Boreka cutter, go along and cut the Boreka into diagonal pieces. You don't have to cut all the way through, just score it.
7) Bake at 180C for about 45 min. Put it towards the bottom of the oven.

Enjoy!