

## **Judy Meisel's Bureka Recipe**

### **INGREDIENTS**

- 1 pkg Pepperedge Farm Puff Pastry (2 sheets in each pkg)
- Filling:
  - 2 cups fresh spinach
  - 8 oz mozzarella cheese
  - 6 oz cream cheese
  - 3 eggs (2 for filling, 1 for egg wash)
  - Salt and pepper to taste

### **INSTRUCTIONS**

1. Filling: chop 2 cups of fresh spinach and add salt and pepper to taste. Squeeze water out of spinach. Mix together 8 oz shredded mozzarella cheese, 6 oz cream cheese, 2 egg yolks, salt and pepper to taste.
2. Roll each sheet of puff pastry to the size 13" x 10 ½".
3. Cut squares from each sheet. Put approx.
4. Put 1 teaspoon of filling on each square and fold diagonally to make triangle.
5. Pinch together only the tip.
6. Brush each with egg yolk and spread sesame seeds on top.
7. Bake in a very hot oven (400 to 450 degrees) for about 15 minutes or until golden brown.