



*Jewish Federation of San Diego Presents
A Yom Ha'atzmaut Cooking Class*

***Cheese Borrekas & Fattoush Salad
with Debbie Kornberg***

Wednesday, April 29, 2020
Bonus Prep-Time: 1:30am PST
Class Officially Begins: 1:40pm PST

***This is your prep document
to get all of your fixings ready for our cooking class***

*****Use this as your cooking class check off list.***

MENU

- Cheese Borrekas
- Fattoush Salad

Ingredients you will need from your refrigerator or pantry:

- 1 package of Puff Pastry Dough (2 sheets or a stack of squares), thawed
- 14 oz. Feta or Bulgarian Cheese (crumbled or block)
- 8 oz. Cottage Cheese or Ricotta Cheese
- 1/4 cup Cheddar Cheese, shredded
- 2 Eggs
- 1 – 2 Tbsp. White Sesame Seeds
- (Have 1 Tbsp. Corn Starch on hand in case mixture is too wet)
- 2 Tbsp. **SPICE + LEAF Ground Sumac (Available on Amazon)**
- 1/2 tsp. **SPICE+ LEAF Authentic Za'atar (Available on Amazon)**
- Arugula, 1 bag
- 1 Lemon
- 12 Cherry tomatoes, sliced in half or quartered if big
- 1 Cucumber or 3 Persian cucumbers

See Next Page for more details...

SPICE + LEAF



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- 1/4 Purple onion, diced small
- 6 Tbsp. Olive Oil
- 2 pita breads, cut into 3/4 inch pieces
- 1/2 tsp. Sea Salt
- Parchment paper

Optional Items:

- Israeli Olives (Can be found in Kosher aisle of supermarket)
- Israeli Pickles (Can be found in Kosher aisle of supermarket)
- Dried Fruit & Nuts of choice (For example: Dates, Figs, Almonds, Pistachios)

Kitchen items you will need:

- 1 Cutting Board
- 1 – 2 knives
- 2 – 3 Baking Sheets or Aluminum Tin (Borrekas, Pita Chips)
- Measuring cups
- Measuring spoons
- 1 Wooden spoon
- 1 Spatula
- 2 large bowls (Borrekas, Salad)
- 1 medium bowl (pita chips)
- 2 small bowls or plates (Dried Fruit, Olives & Pickles)
- 3 Forks
- 4 Spoons
- 1 – 2 Basting Brush
- Parchment Paper
- Rolling pin

Here are a few key terms we will be using that can be helpful with your prep:

- MINCE: Cut into really, really small pieces
- DICE: Cut into about 1/4 inch to 1/2 inch pieces
- CHOP: Cut into about 1/2 inch to 3/4 inch pieces
- SLICE: Cut into 1/8 - 1/4 inch thickness

Can't find something, text me and we will come up with a solution. (858) 967-1364.

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Cheese Borrekas & Fattoush Salad
with Debbie Kornberg

Complete List of Ingredients:

1 package of Puff Pastry Dough (2 sheets or a stack of squares), thawed
12 oz. Feta or Bulgarian Cheese (crumbled or block) (Borrekas & Salad)
8 oz. Cottage Cheese or Ricotta Cheese
1/4 cup Cheddar Cheese, shredded
2 Eggs
1 – 2 Tbsp. White Sesame Seeds
(Have 1 Tbsp. Corn Starch on hand in case mixture is too wet)
Arugula, 1 bag
1 Lemon
12 Cherry tomatoes, sliced in half or quartered if big
1 Cucumber or 3 Persian cucumbers
1/4 Purple onion, diced small
6 Tbsp. Olive Oil
2 pita breads, cut into 3/4 inch pieces
2 Tbsp. **SPICE + LEAF Ground Sumac** ([Available on Amazon](#))
1/2 tsp. **SPICE+ LEAF Authentic Za'atar** ([Available on Amazon](#))
1/2 tsp. Sea Salt
Parchment paper

Optional Items:

- Israeli Olives (Can be found in Kosher aisle of supermarket)
- Israeli Pickles (Can be found in Kosher aisle of supermarket)
- Dried Fruit & Nuts of choice (For example: Dates, Figs, Almonds, Pistachios)

Instructions for Cheese Borrekas:

1. Preheat oven to 375 degrees.
2. In a bowl, mix together 7oz Feta, 8oz Cottage Cheese (or Ricotta) and 1/4 cup Shredded Cheddar Cheese with 1 egg. Make sure egg is incorporated into the cheese mixture fully.
3. If cheese seems too wet and loose, add 1/2 Tbsp. corn starch and mix. Add more as needed. Set aside.
4. Using a clean countertop or cutting board, take puff pastry dough and cut into triangles.
5. Place a teaspoon full of cheese filling into the center of the triangle and fold over into another triangle. Pinch all sides together to ensure a good seal. Fold each edge underneath the triangle and using a fork, press small indentations into each side.
6. Place on a baking sheet lined with parchment paper.
7. Repeat steps 5 & 6 until you have either run out of puff pastry dough & filling.
8. In a small bowl, beat second egg for an egg wash. Using a basting brush, coat the top of each borreka with an egg wash. Sprinkle white sesame seeds on top of each borreka.
9. Place in oven and cook for 20 – 25 minutes. Top of borrekas should be a nice golden brown when done.
(Your instinct may be to try one immediately because they smell so good, but let cool a few minutes so you don't burn your mouth!)

Cooking Instructions for Fattoush Salad:

1. Place arugula in large bowl.
2. Add onions, cucumbers and tomatoes.
3. Squeeze juice of 1 lemon with 2-4 Tbsp. olive oil and salt. Toss salad.
4. Add pita chips and feta cheese on top of salad. Ready for Serving! Yum!

Cooking Instructions for Pita Chips:

1. Cut pita bread into medium size cubes.
2. In a bowl, mix cubed pita with approx. 2 - 3 tbsp. olive oil. Mix well. Add most of za'atar and sumac so they are coated with olive oil and spice blend is evenly distributed among all of the pita pieces. (Save a pinch of sumac and za'atar for tossing directly into salad).
3. Place on a pan, spread out evenly for cooking and place in the oven for 7 - 10 minutes at 400 degrees.
4. Cook until dried up and toasty brown. Set aside and add to salad after it has been dressed.

Optional Items:

1. Cut Israeli pickles into circles the size of a coin. Place in a bowl with Israeli olives.
2. On a dish, place dried fruit and nuts to enjoy.