



Gaya's *Recipe book*



Rice Sheets Boreks

Ingredients:

- 1 egg
- 9 oz cottage cheese 5%
- 9 oz Feta cheese
- 7 oz shredded gouda cheese
- A pack of paper rice
- Sesame seeds

Directions:

1. Preheat the oven to 355°F.
2. Mix all the cheese in a bowl.
3. Put one paper rice in warm water and let it soften, when it has softened place it on a flat surface.
4. Put 2 tbs from the cheese mix in the middle of the paper rice and fold left to the middle, right to the middle, upper part to the middle and bottom part closing the Borekas from above. Continue repeating this process until you run out of cheese. Place the folded pieces on an oiled baking dish.
5. Once all pieces are folded and on a baking dish, smear them with a mixed
6. egg and sprinkle some sesame seeds on top.
7. Bake the Borekas for 20-30 minutes. (they should be bright golden when ready).
8. Enjoy!

