**Pastry rolls ( Kol böreği )**

3 cups flour

1 cup water

2 teaspoons salt

1 teaspoon shortening

1 teaspoon vinegar

Place ingredients in a bowl, knead dough, cover with towel.

Melt ½ cup butter.

Sprinkle flour over work surface. Roll dough and cut to 3 cm pieces. Sprinkle flour over each piece and with a roller roll out to 2 mm thick circles of pastry, sprinkle and spread melted butter over each circle, place filling on one side and roll over.

Place filled and rolled sheets of pastry on an oven tray side by side or start winding from the middle of the tray towards the ends. Bake rolls lightly in 200 degree oven for half an hour and cut to pieces before arranging over a service plate.

**Fıllıng optıons**

1. Feta cheese
2. Minced meat and onions
3. Bacon and cream cheese
4. Spinach, onions and cream cheese