**Moıst börek ( su böreği )**

3 cups of flour

5 eggs

2 teaspoons salt

1 tbsp warm water

1 ½ cup melted butter

1 cup starch ( for rolling doug )

½ kg feta cheese

Place flour over working surface, open a hole in the middle, add eggs, salt and water and knead dough for about ten minutes until it does not stick to your fingers. You can sprinkle some flour if needed. Cover dough with a towel and let fifteen minutes to rest.

Roll dough and cut to six half apple size pieces. Sprinkle flour over working surface. With a roller roll out each piece to a 2 mm thick circle by continuously sprinkling starch to prevent sticking. Cut circles to four pieces. At the end you will have 24 pieces of pastry.

Place one tray with salt added boiling water over heat. Place a 30/35 cm diameter greased oven tray and a cup of melted butter on the side. Soak pastry in boiling water for a few minutes, remove from boiling water with a skimmer and place on the greased oven tray. Sprinkle butter over each layer. When you are finished with 12 pieces, spread cheese over middle layer and continue piling up until the other 12 pieces are boiled and arranged on oven tray.

Bake first one side of pastry over low heat by slowly turning tray to spread heat evenly. You may check if surface is baked by shaking tray. Pastry will slide if baked. After one surface is done, cover pastry with a fitting flat tray and turn upside down, slide back and bake the other surface. Cut to portions and arrange over a service plate.