**Çiğ Börek ( Pan frıed pastry )**

**Dough**

2 cups flour

1 tbsp dry yeast

1 tbsp shortening

1 teaspoon salt

1 teaspoon sugar

½ cup lukewarm water

Place yeast in a saucepan, add warm water and wait a few moments to bubble. Add shortening, salt and sugar. Start kneading by gradually adding flour. Dough will be ready when it does not stick to your fingers. If necessary you can sprinkle some more flour. Cover with a towel and keep warm to rise.

**Fıllıng**

250 gr minced meat

1 onion

1 teaspoon salt

1 teaspoon blackpepper

1 ½ cup vegetable oil for frying

Mix meat, chopped onion, salt and pepper.

Sprinkle flour on a work surface, place dough and tear off walnut sized pieces. With a roller spread each piece to 1 mm thick dessert plate sized circles. Keep sprinkling flour while rolling so that dough does not stick to your roller. Put 1 tbsp filling on one side of the circle, fold the other half over and seal by pressing your finger tips over the edges.

Pour vegetable oil in a deep pan over high heat. Once oil starts simmering place two to three pieces at a time and lightly fry both sides. Remove pieces from frying pan over paper towel before placing on a service plate.