

Meat Stuffed Turnovers (Burekas)

3/4 kilo, a bit more than 1 1/2 pounds chopped meat
1 large onion peeled and chopped
1-2 tablespoons oil
1/2 teaspoon Cinnamon
1/2 -1 teaspoon turmeric
1/2 -1 teaspoon cumin
2 tablespoons chopped parsley
2 teaspoons chopped garlic

1/2 cup black olives, rinsed, drained and chopped

1 kilo package puff pastry (35 ounces), defrosted overnight in your fridge. Keep in fridge till ready to stuff.

1 egg, beaten for brushing top of pastry
sesame and/or nigella seeds for sprinkling on top

Directions:

Sauté onion in oil in frying pan till light brown. Add chopped meat to frying pan and break it up with the edge of a spoon stirring till meat is no longer pink and add the spices and garlic as you do so. Let cool off the burner. Add the chopped black olives when cooled and stir right into mixture in the pan.

Preheat oven to 400 F.

Unroll puff pastry and cut into squares. You can make small squares for little appetizers or bigger ones for a heartier dish. Turn squares with point facing you like a diamond shape and scooping a tablespoonful of filling placed in center of square. Fold in half into triangle and using a fork, crimp edges all around to seal. If it doesn't stick properly (although it should) dab a little water around the edges. Brush top of sealed turnover with beaten egg. Sprinkle with sesame seeds or nigella seeds or a combo of both (which is what I do). Bake 22-25 minutes or till nicely browned and crispy. Serve with tahini on the side.