Cheese Bourekas (Sweet)

Ingredients

1 egg
1 cup shredded mozzarella cheese
1/2 tspn dried parsley
1 pinch garlic powder
1 pinch onion powder
salt and pepper to taste

12 puff pastry squares
1 egg yolk
1 TB sesame seed for garnish, optional

Method

1. Combine cheese and 1 egg. Add seasonings. Mix well.
2. Place 1 TB of mixture on a square of puff pastry dough, fold in half to form a triangle, and press down edges.
3. Repeat with remaining filling and squares.
4. Brush on egg yolk and sprinkle on sesame seeds, for a nice shiny top.
5. Bake at 350 for 25-30 minutes.

TIPS to help edges stick:

1. Wet your finger and run it along edges before folding, to make dough stickier.
2. After folding, press edges with fork tines. (this also gives a pretty design.)
3. Use raw egg white as a "glue" to hold edges together.