



the
nosh

Everything Bagel Bourekas Recipe

Classic New York bagel seasoning meets Israeli bourekas in this playful, easy to prepare dish.

Total Time: 55 minutes **Yield:** 36 bourekas

Ingredients

For the spinach and feta filling:

- 1/3 cup crumbled feta cheese
- 1/3 cup cream cheese
- 1/2 cup cottage cheese
- 1 egg
- 4 cups spinach
- salt and pepper

For the everything bagel spice mix:

- 1 Tbsp white sesame seeds
- 2 Tbsp poppy seeds
- 1 Tbsp dried minced onion
- 1 Tbsp dried minced garlic
- 1/2 Tbsp coarse sea salt

For assembly:

- 1 large egg, whisked, for egg wash
- 36 puff pastry squares, defrosted (can also use 2 packages of puff pastry sheets, cut into squares)

Instructions

- 1 Preheat oven to 350°F. In a frying pan over medium heat, wilt the spinach. Remove the spinach from frying pan, allow it to cool down, wring out any liquid and finely chop.

- 2 In a mixing bowl, combine feta, cream cheese, cottage cheese, egg, chopped wilted spinach, a pinch of salt and a good shake of black pepper.
- 3 Use a fork to mix ingredients together until well blended. Reserve mixture.
- 4 Make the everything bagel spice mix by combining all the ingredients in a bowl. Reserve until needed.
- 5 Line four baking sheets with parchment paper. Place nine puff pastry squares on each sheet, evenly spaced, giving them some room to expand during baking.
- 6 Place 1 scant Tbsp of the cheese filling in the center of each dough square.
- 7 Fold the dough squares by grasping one corner and folding it over to the opposite corner to make triangles. Pinch firmly along the outer open edge of the triangles to seal. If you're having trouble sealing the dough and getting it to stick together, wet your finger with a bit of water and run it around the edge of the square before folding – this will help it stick together.
- 8 Brush the triangles with the beaten egg and sprinkle the everything bagel spice mix on top.
- 9 Bake the bourekas for 30-35 minutes, switching the baking sheets between the upper and lower racks halfway through cooking. Bake until golden brown, puffed up, and cooked through.

Notes

These bourekas freeze beautifully unbaked. Simply freeze them filled and shaped but without the egg wash and bagel spice topping, and apply the egg wash and spice when you're ready to bake them, adding 5-10 minutes to the baking time.

Author: Chaya Rappoport ⌚ *Prep Time:* 20 minutes ⌚ *Cook Time:* 35 minutes

📌 *Category:* Appetizer 📖 *Method:* Baking 🏠 *Cuisine:* Jewish

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