

# Pumpkin Börek - With Phyllo, Cheese And White Wine

## Ingredients:

Difficulty: Medium

(makes about 24 slices with 25x35cm oven dish)

2 tbsp olive oil

3 medium onions, diced

4 garlic cloves, minced

1 tsp ground ginger

1/2 tsp black pepper

1 1/2 tsp salt

2.5 dl (or 1 cup) dry white wine

4 eggs

3 cans pumpkin puree (each about 425 gr.)

2 packages (200 gr. each) halloumi cheese, grated

2.5 dl (or 1 cup) cottage cheese (In Finnish: raejuusto), drained if it is too watery

a large handful of fresh mint leaves, roughly chopped

1 package of phyllo sheets (15 sheets)

a liquid mixture to moisten the sheets, see it in spinach börek recipe:

<https://mydearkitcheninhelsinki.com/2019/02/01/phylo-borek-with-spinach-feta-and-onion-with-a-vegan-version-as-well/>

## Instructions:

1. Preheat the oven to 200C. Grease a 25x35cm oven dish. Prepare the mixture to moisten the phyllo layers (steps 2 & 3 in spinach börek recipe).

2. In a pan, put olive oil and heat for about 20 seconds. Add onions and sauté for about 3 minutes, frequently stirring, until they get softer.

3. Add ingredients from garlic to salt in the list above and continue cooking for 1 more minute while stirring.

4. Add dry white wine, stir and let it cook for about 10 more minutes, until most of the liquid is gone and onions are well cooked, by stirring occasionally. Take away from the heat when ready.

5. In a large bowl, put the eggs whisk them a little.

6. Add pumpkin puree and whisk to combine with eggs.

7. Add cooked onions and continue whisking.

8. Add halloumi and cottage cheeses and whisk (or fold using a spatula, as I found it easier).

9. Add fresh mint and whisk or fold to combine everything evenly.

10. Follow the steps from 5 to 13 in the spinach börek recipe by just replacing the spinach filling

with pumpkin filling we have here.

11. Finalise the börek by putting 8 mini cubes of butter on top. Put in the oven, in medium rack and bake for 20 minutes, then transfer to the top rack and bake for 10 to 15 minutes more, until it gets browned on the surface. When ready, take out of the oven and let it cool for about 20 minutes before taking out of the dish. After it is out of the dish, let it cool on a wire rack for 30 more minutes at least, before slicing. Enjoy it as a main dish with light salad or enjoy it with tea or coffee in the breakfast / as afternoon snack.