

Meat Knishes

Recipe By *Esther Ottensoser*



Cooking and Prep:  25
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Serves:  12

Contains:   

Preference: Meat

Here is an easy yet elegant (and neat) way to present the classic bourekas.

Difficulty: Easy

Occasion: Purim

Source: Family Table by
Mishpacha Magazine

Ingredients (4)

Knishes

- 1 recipe meat filling (try [this meat filling](#))
- 24 mini [Gefen Puff Pastry Squares](#)
- 1 egg, beaten
- 1 recipe mushroom sauce (use your favorite recipe)

Start Cooking

Knishes

1. Place approximately one tablespoon of meat filling in the center of each square. Fold the dough over to form a triangle. Use a fork to seal the edges of the triangle.
2. Brush with beaten egg and bake according to package directions.

To Serve

1. Place some mushroom sauce on a small square plate and add two triangles to form a neat square.
2. Garnish with chives and a flower.

Tip:

Don't have a go-to mushroom sauce? We suggest using the mushroom sauce from the Nitra cookbook's [Chicken Breast with Mushroom Sauce](#) recipe.