

Apple Bourekas with Silan Sesame Drizzle

Recipe By Naomi Nachman



Cooking and Prep:  1 h

Serves:  10

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Puff pastry filled with apples and folded to form bourekas, drizzled with tahini and silan. A delicious and sweet blend of flavors.

Check out our complete collection of [Rosh Hashanah recipes](#) for mains, sides, soups, desserts, and more inspiration for the holiday.

Ingredients (10)

Bourekas

- 1 can [Gefen Apple Pie Filling](#)
- 1 package 5- by 5-inch puff pastry squares, thawed
- flour, for dusting surface
- 1 egg beaten with 2 teaspoons water, for egg wash
- sugar for sprinkling

Silan Sesame Drizzle

- 1/2 cup **Mighty Sesame Tahini**
 - 2 tablespoons **Galilee's Delicacy Silan**
 - 1 teaspoon confectionary sugar
 - 1/4–1/2 cup warm water, for consistency
 - 1 teaspoon black sesame seeds, for sprinkling
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Start Cooking

Prepare the Pastry

1. Preheat oven to 400 degrees Fahrenheit. Line two baking sheets with Gefen Easy Baking Parchment Paper; set aside.
2. Place thawed puff pastry on a floured surface. With a rolling pin, roll out so the pastry is an even, thin layer, about one-eighth-inch thick. Repeat with remaining squares.
3. Place a few slices of apple from the pie filling in the bottom right hand corner of each square, leaving a small border.
4. Brush egg wash onto the edges of each square, then fold the dough over, making a triangle. Use a fork to crimp the edges, stretching the dough over the fruit as needed. Just be gentle, so the pastry does not break.
5. Brush additional egg wash over bourekas; sprinkle with sugar.
6. Place bourekas onto prepared baking sheets; bake for 30 minutes, or until pastry is golden brown.
7. Remove from the oven and allow to cool.

Prepare the Drizzle

1. In a bowl, using a fork or whisk, combine tahini, silan, confectionary sugar, and one-fourth cup warm water until it is smooth and pourable. As it sits, it will become thicker, so you can add a bit more warm water and mix until desired consistency.
2. Drizzle silan sesame mixture over bourekas. Garnish with black sesame seeds.

Credits

Photography and Styling by Jennifer Chetrit