

Israeli cooking with Adi Shalev

Boreqitas

Ingredients: (about 24)

- 8 oz. container cottage cheese
- 1 cup sour cream
- 3/4 cup of crumbled feta
- 2/3 cup shredded mozzarella
- About 1 1/4 cups flour
- 1 pitted green olive per Boreqita

Directions:

1. Preheat the oven to 380 degrees.
2. Mix the cheeses and sour cream.
3. slowly add the flour until you have a uniform dough.
4. Using a bowl of water to wet your hands, make balls and insert in one olive into each ball.
5. Bake for about 30 minutes and watch to avoid burning.

