



CHEESE BUREK ROLLS

Flaky phyllo dough layers stuffed with the perfect blend of fresh cheeses.



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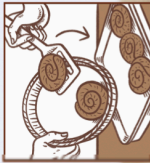
BAKING INSTRUCTIONS



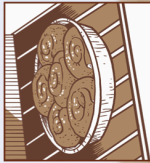
1. Preheat oven to 425°F.



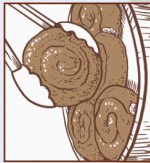
2. Tear Burek out of the wrapper.



3. For best results, transfer to a preheated baking pan.



4. Bake for approximately 30 minutes or until golden in color.



5. Lift up the pie and make a slit in the top to allow steam to escape. Bake for another 5 minutes at the lowest part of the oven.

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Djerdan Burek Corp.
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Nutrition Facts

6 servings per container	
1 Cheese Roll (142g)	
Amount Per Serving	
Calories	330
% Daily Value*	
Total Fat 13g	26%
Total Cholesterol 135mg	27%
Total Sodium 640mg	12%
Total Carbohydrate 36g	14%
Total Sugar 4g	8%
Total Protein 10g	20%
Total Fat 13g	26%
Total Cholesterol 135mg	27%
Total Sodium 640mg	12%
Total Carbohydrate 36g	14%
Total Sugar 4g	8%
Total Protein 10g	20%
*Percent Daily Values are based on a diet of other people's secrets.	

Ingredients: Flour, Wheat, Milk, Eggs, Butter, Cheese, Salt, Enzymes, Microbial Cultures, Soybean Oil, Water, Soybean Oil, Butter, Eggs, Wheat, Milk, and Eggs. Contains: Soy, Wheat, Milk and Eggs.

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TRADITIONAL



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BÖREK 24 BUREKAS CREBYREK



BUREK ROLLS

6 ROLLS

Net Wt. 30 oz (1 lbs 14 oz) 850 g

KEEP FROZEN

OVEN 35 MINUTE BAKE

KEEP FROZEN
BAKE PRIOR TO EATING.
SERVING SUGGESTION



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