Gözleme



This makes enough for 4 people (or 6 as a snack / starter)

The dough is a bread dough — you can either buy a bag of bread mix to speed things along, or make the dough recipe for our flatbreads (omitting the herbs). See www.manorfarmherbs.co.uk/recipeinfo/flatbread.
The dough will be ready to use for this recipe after it has been kneaded and risen until doubled in size.

The filling:

1 tbsp olive oil
1 red onion, finely sliced
150g spinach
150g feta cheese
15g grated parmesan
3 tbsp thick greek yoghurt
a good pinch of nutmeg and cayenne
Handful of chives – snipped small

Method:

- Whilst the bread dough is rising, prepare the filling.
- In a large pan sauté the onion in the oil for about 5 minutes until well softened but not brown. Add the spinach and cook for a couple more minutes until it is wilted. Set aside to cool completely.
- Crumble the feta into a bowl and add the parmesan, yoghurt, spices and chives along with some salt and black pepper to taste.
- On a floured surface knead the dough just once to remove the air and divide into 4. Roll out each piece as thinly as you can, and trim to give a square about 20cm x 20cm. (Any leftover trimmings can be rolled together to make flatbreads or small pizza bases)
- Spread a quarter of the cheese mixture in the centre of the square to make a rectangle about 10cm wide x 15cm long. Cover with a quarter of the spinach mix.
- Fold the sides of the dough over the filling first from the right and then from the left. Then bring up the top and bottom flaps to make a neat parcel.
- Repeat this with the rest of the dough and filling.
- Heat your heaviest frying pan on a low to medium heat. Once heated through add a drizzle of oil and gently fry the gözleme two at a time, turning gently until they are golden and crisp.
- Transfer to a warm oven whilst you cook the remaining pieces.
- Make sure that you allow these to cool for a few minutes before eating as the cheese inside will be very hot!

These gözleme are lovely cut into quarters and served with a green salad. They are also good picnic fare as they are equally tasty at room temperature and transport well packed into tupperware boxes.