

# Spinach & Feta Gozleme

<i>Description:</i>	<i>Easy lunch recipe for lovers of spinach and feta Turkish gozleme</i>
<i>Season:</i>	<i>Any</i>
<i>Kitchen:</i>	<i>No</i>
<i>Serves:</i>	<i>6</i>
<i>Preparation time:</i>	<i>20 minutes</i>
<i>Cooking time:</i>	<i>20 minutes</i>



## Ingredients

### Dough:

400g Low fat natural Greek yoghurt

500g self-raising flour

4 Tablespoons olive oil

### Spinach Filling:

200g spinach leaves

400g feta cheese



## Equipment & Utensils

2 large mixing bowls

Chopping board

Mixing spoon

Knife

Damp tea towel

Pastry brush

Electric frypan

Spatula



## Method

1. Feta and spinach filling: In one bowl, pour boiling/hot water over the spinach and then drain. Crumble feta up and stir through spinach
2. Dough: Combine the yoghurt with the self-raising flour and knead on a floured board for 2-3 minutes
3. Cut into 8 portions. Cover with a damp tea towel until ready to use
4. Roll each dough ball into a 25cm round and place 4 tablespoons of filling on one half. Fold dough round in half and press together the edges
5. Heat a frying pan to medium heat and brush each gozleme with olive oil. Cook on each side until golden "eyes" appear. Remove from pan and serve

