

Spinach & Feta Gozleme

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

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

