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## Gozleme

BY: Kernell

RATING: ★★★★★ 11 reviews

DIFFICULTY: Easy

INGREDIENTS	PREP TIME	COOK TIME	SERVES
			
8	00:15	00:50	4



### Equipment

- 1 barbecue
- 2 bowl
- 1 knife



### Ingredients

- 200 g natural yoghurt
- 1 pinch salt
- 250 g self-raising flour
- 100 g baby spinach
- 200 g fetta
- 1 tsp salt and pepper
- 1 tbs olive oil

1 lemon cut into wedges \*to serve



## Method

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- STEP 1** Mix together yoghurt and salt in a large bowl until smooth.
- STEP 2** Gradually add the flour and stir with a butter knife until mixture forms a stiff dough.
- STEP 3** Knead on a lightly floured surface, until the dough is soft and slightly sticky.
- STEP 4** Place into a clean bowl, cover and stand for 30 minutes.
- STEP 5** Divide dough into 4 round pieces. Roll each piece into a 20-25 cm circle
- STEP 6** Sprinkle spinach and feta over half the circle and season.
- STEP 7** Fold dough over to form a half circle and press edges with a fork. Repeat as necessary.
- STEP 8** Preheat barbeque plate or frying pan. Bush one side of each gozleme with olive oil and cook until the base is golden. Gently turn gozleme and cook until golden.
- STEP 9** Serve with lemon wedges and melted butter if desired.



## Notes

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Greek yoghurt, sour cream or soy yoghurt can be used in place of yoghurt. I have used White Wings gluten free self-raising flour successfully in this recipe You can experiment with different filling ingredients, lamb, beef, chicken or try using sweet: banana, apple and cinnamon or mixed stewed fruit.