Spinach and Fetta Turkish Gozleme

Equipment
- 2 Bowls
- Scissors
- 1 Saucepan
- 1 large frypan or griddle pan
- 1 wooden spoon
- 1 colander
- Rolling pins
- Scales
- Pastry brush
- 1 chefs knife

What to do
1. Combine yogurt and salt together in a large bowl. Gradually add flour to form a stiff dough. Tip dough onto lightly floured surface and knead for a few minutes until dough is soft and only slightly sticky. Transfer to a clean bowl and stand covered for 20 minutes in a warm place.

2. Wash spinach well. Cut spinach leaves away from the stem with scissors. Roll leaves and shred or cut with scissors. Place in saucepan over medium heat until wilted and cooked through. Place in colander and drain excess liquid.

3. Weigh and crumble fetta cheese.

4. Divide dough in four parts and roll each piece on a floured surface in a 20cm round.

5. Place ¼ of spinach on half of the rolled dough disk then sprinkle with ¼ fetta, spring onions, mint and parsley, salt and pepper.

6. Fold over the dough and seal the edges by pinching the dough together or pressing with a floured fork.

7. Brush one side with olive oil and place on hot frypan or griddle pan. When “golden eyes” begin to form brush the other side with olive oil and turn over. Remove from pan when both sides have golden eyes.

8. Slice in pieces and serve hot with lemon wedges.

Other traditional fillings include beef, potato and eggplant.

Ingredients
- 200g plain yogurt
- 250g self raising flour (plus a little extra for rolling)
- Pinch of salt
- 8-10 spinach stalks
- 200g fetta cheese
- Salt and pepper
- 1 lemon, cut into wedges
- 1 Spring Onion, thinly sliced
- ¼ cup finely sliced Mint Leaves
- ¼ cup picked flat Parsley leaves

From the Garden
- 8-10 spinach stalks
- Parsley
- Mint