

Silverbeet and Feta Gozleme

Serves: makes 6 gozleme (24 tastes)

Recipe source: modified from a Yarraville Community Centre workshop

Fresh from the garden: silverbeet, lemons

Equipment:	Ingredients:
Measuring cups & spoons	1 ½ C plain flour
Mixing bowls	150 – 200 ml water
Chopstick	¾ tsp salt
Sieve	3 TB flour for dusting surface
Measuring jug	Oil for brushing (pour small amount into bowl)
Scales	1 lemon, for serving
Rolling pin	
Chopping board and knife	
Small bowl and pastry brush	
Frying pan and egg flip	
Filling:	
	150 grams silverbeet
	100 grams feta

What to do:

1. Sift flour into mixing bowl, add salt and half the water and mix. Use a chopstick to mix.
2. Keep adding rest of water SLOWLY and keep mixing to make soft dough (may not need all the water).
3. Knead on a lightly floured surface.
4. If dough is too sticky, dust surface with more flour.
5. Knead dough for about 10 MINS. It should be smooth and silky. Place back in bowl, cover with clean tea towel and let it rest for 15-20 mins.
6. Once the dough has rested, cut into 6 even pieces.
7. Knead each piece for approximately 5 mins and form into a ball.
8. Cover balls of dough with clean tea towel and leave aside to rest for 5-10 mins.

9. Wash and chop your silverbeet finely.
10. Crumble the feta and mix with spinach in a bowl.
11. Divide into 6 portions.

12. Take ball of dough and roll out with a rolling pin on lightly floured surface to about 25cm across.
13. Add portion of spinach mix to one half of dough and then fold over to make a half circle shape.
14. Press edges together gently to seal the dough.
15. Heat frypan over medium to high heat.
16. Lightly brush the gozleme with oil and carefully lift it up and place into pan oiled side down.
17. Cook for 2 – 3 minutes until light brown speckles appear underneath.
18. Gently press down with egg flip.
19. Before turning over, brush uncooked top of gozleme with a little oil.
20. Turn over and fry until all dough is cooked. Can keep pressing with egg flip.
21. Repeat this with other balls of dough.
22. Cut each gozleme into quarters and serve with wedges of lemon for squeezing over.

Notes: Gözleme is a traditional savory Turkish flatbread and pastry dish. Fillings can vary.