SPINACH AND GRUYERE GOZLEME

INGREDIENTS

- 2 sheets of yufka pastry
- Melted unsalted butter
- 550g washed spinach
- 4 finely chopped garlic cloves
- 2 finely diced shallot
- Salt and pepper
- 200g finely grated gruyere cheese
- 550g finely chopped silverbeet
- 1 cup finely chopped mint

METHOD

PAstry

1. Open up the Yufka pastry so you have one large round on your work surface.
2. Use a large knife to cut pastry in half, then cut into 3 equal wedges. Stack on top of each other and trim the curved edge until straight.
3. Repeat with other pastry until you have a stack of equal pastry.
4. Smear a big spoon of the filling onto each triangle in the middle of the triangle, leaving a border. Brush a little melted butter on triangle points and fold in the points to form a small enclosed triangle. Repeat with each pastry.
5. Heat a large heavy fry pan on medium heat. Brush gozleme with little more melted butter and fry for 2-3 minutes turning once.

Filling

1. Bring large pot of salted water to boil and blanch the spinach in batches. Approx 20 seconds in water then refresh under cold water. Squeeze out as much liquid as you can.
2. Place spinach on a large chopping board and on top put the finely dicey shallot and cloves.
3. Use a large knife to chop and mix everything together until well combined.
4. Season with salt and pepper.
5. Mix in 200g grated cheese. Prepare gozleme pastry.