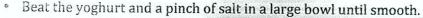
## Gazleme of mint, feta and spinach with lemon

## Ingredients:

- · 600g plain yoghurt
- 750g self-raising flour
- · 3 tablespooh olive oil
- 1 garlic clove, crushed
- a pinch of ground cumin
- · a pinch of chilli flakes
- 12 tablespoons tomato juice
- 150g baby English spinach
- · 200g feta cheese, crumbled
- 12 mint leaves, torn
- olive oil, for frying
- 150g butter, melted (optional)
- · lemon wedges, to serve
- · I red onion furty chopped.







Gradually add flour until it is stiff dough.

 Tip onto a lightly floured bench and gradually knead the dough, incorporating any remaining flour until it is soft and only slightly sticky.

Transfer to an oiled bowl and leave, covered, for 30 minutes.

• Heat the oil in a frying pan and cook the lamb until prowned. Turn the heat down to medium-low and add the garlic, cumin, chilli flakes and tomato juice.

· Cook for another minute or until dry. Turn off the heat and leave to cook, then drain.

On a floured surface, split the dough into four equal balls.

• Roll each ball into 30cm circle. Place a small amount of the orion mix on by

 Place a quarter of the spinach over half of each circle, then sprinkle with a quarter of the feta, than add the mint leaves and season

Fold the dough over and seal the edges with a fork.

Preheat a barbeque flatplate or large frying pan.

· Brush one side of each gozleme with olive oil and cook until the base is golden.

Brush the top with olive oil, turn and cook until golden.

Brush with melted butter, cut with four pieces and serve with lemon wedges.

