



Feta and spinach Gozleme

Ingredients

600g Plain Yoghurt
750g plain flour
2 tsp Baking powder
3 Tbls Olive oil
1 garlic clove
1 red onion finely chopped
pinch of ground cumin
pinch of paprika
12 Tbls Tomato juice
150g baby spinach
200g Feta cheese, crumbled
12 mint leaves, torn
Olive oil for frying
150g Butter
Lemon

Method *mix the baking powder into the flour.*

Beat the yoghurt and a pinch of salt in a large bowl until smooth. Gradually add flour until it is a stiff dough.

Tip onto a lightly floured bench surface and knead the dough until all the flour is incorporated, the dough is soft and not too sticky. Transfer to an oiled bowl and leave covered for 30 mins.

Heat the oil in the frypan and sweat the onion over a medium heat until translucent. Add the garlic, cumin, paprika and tomato juice. Cook for another minute or 2 until the mixture has thickened. Turn off the heat and allow to cool.

On a floured surface, split the dough into 4 balls. Roll each into 30cm circle.

Place a small amount of onion on half of the circle, a quarter of the spinach, a sprinkle of feta plus the mint leaves and a little salt and pepper.

Fold the dough over and seal the edges with a fork. Preheat the frypan and brush one side of the gozleme with olive oil and cook until golden. Brush the top with olive oil, turn and cook until golden.

Brush with melted butter, cut into pieces and sprinkle with lemon juice.