

Gozleme of mint, feta and spinach with lemon



Ingredients:

- 600g plain yoghurt
- 750g self-raising flour
- 3 tablespoooh 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
- 1 red onion finely chopped.

Method:

- Beat the yoghurt and a pinch of salt in a large bowl until smooth.
- 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 ^{onion cook} ~~cook the lamb~~ until ^{lightly} browned. 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 onion mix on ^{1/2}.
- Place a quarter of the spinach over half of each circle, then sprinkle with a quarter of the feta, ~~then~~ 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.

