



SAKG Elwood Primary School

Zucchini Gozleme

INGREDIENTS

-
- ¼ cup extra virgin olive oil
- 450g zucchini, coarsely grated
- 2 garlic cloves, crushed
- 1 tsp chilli flakes, plus extra to serve
- 50g spinach leaves, shredded
- 50g beet leaves
- 50g bok choy
- 200g feta, crumbled
- 1 tsp ground cumin
- 1 egg, lightly beaten
- 1/2 bunch flat-leaf parsley, leaves chopped
- Zest of 1 lemon, plus juice for over the top
- Yoghurt, to serve

Dough;

- 600ml Greek Yoghurt, pinch of salt
- 750g self-raising flour

METHOD

- 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 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.
- Squeeze the zucchini with clean hands over a strainer to remove excess liquid. Heat 2Tbs olive oil in a frypan over medium heat. Add the zucchini, garlic, chilli flakes and spinach and cook for 2-3 minutes until softened. Season and set aside to cool slightly.
- Combine the feta, ricotta, cumin, egg, parsley and zest in a bowl. Season. Add the zucchini mixture. Wipe the frypan clean then place over medium-high heat with 1 tsp oil.
- Lightly flour the bench and tip the tortilla dough out, cut it into 8-10 balls (fist size) and roll out each one until size of your adults hand.
- Add one tortilla to the pan. Spread some of the filling over one half and fold in half to enclose. Cook for 3-4 minutes, then using a wide spatula turn and cook on the other side for a further 2-3 minutes until golden.
- Repeat with remaining oil, filling and dough. Slice the gozleme, squeeze the lemon juice over and serve.

[HTTPS://WWW.DELICIOUS.COM.AU/RECIPES/ZUCCHINI-TURKISH-GOZLEME-DEL-SUNDAY/8SI2X9UT](https://www.delicious.com.au/recipes/zucchini-turkish-gozleme-del-sunday/8SI2X9UT)