

COOKING CUISINE

01 June 2022

Turkish Gozleme Stuffed Flatbreads

Serves 4



Equipment

- 12-inch Cast Iron Skillet

Ingredients

For Dough

- 300gr cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup Greek yogurt plain
- 1/2 cup water

For Filling

- 1 tablespoon olive oil
- 1 small onion chopped
- 2 cloves garlic minced
- 1/2 pound ground lamb (beef, chicken or turkey) Use quorn or cooked lentils for a vegetarian alternative
- 1 tablespoon tomato paste
- 1 teaspoon coriander ground
- 1 teaspoon smoked paprika
- 2 teaspoon cumin ground
- 1/2 teaspoon salt or to taste

- 1/4 teaspoon pepper or to taste
- 400gr spinach, stems removed or 180gr frozen, thawed, liquid squeezed out and chopped
- 1/2 cup fresh mint chopped
- 2 green onions chopped
- 1/2 cup fresh parsley chopped
- 1/2 cup feta cheese crumbled
- 1 medium tomato chopped
- lemon wedges and olives to serve (optional)

Directions

1. Combine the flour and salt in a large bowl or electric kitchen machine.
2. Make a well in the center and stir in the yogurt and water.
3. Continue mixing until everything is well combined.
4. If the dough is too dry adjust by adding a bit more water, start with a tablespoon at a time.
5. Flour your work surface and knead the dough for about 3 minutes, or until smooth and elastic.
6. Cover with plastic wrap or a clean tea towel and set aside.
7. In the meantime, heat the olive oil over medium heat in a skillet or frying pan.
8. Add the chopped onion. Saute onion for 3 to 4 minutes or until the onion is soft and translucent.
9. Add the garlic and cook for a further 30 seconds.
10. Add the ground meat to the skillet and break it up with a wooden spoon to avoid hard lumps forming as the meat contracts.
11. Cook for about 4 to 5 minutes, until browned.
12. Stir in the tomato paste, coriander, paprika, cumin, salt and pepper.
13. Add the spinach, stir everything together and cook for another 2 minutes. Let the meat mixture cool slightly.
14. In the meantime divide the dough into 4 equal portions.
15. Roll each piece into a rectangle that's about 12x10 inches (30x25cm)
16. Spoon about 3 tbsp of the lamb mixture in the middle of the rectangle and spread it out a bit.
17. Add some fresh mint, green onions, fresh parsley, 1/4 of the crumbled feta, and some chopped tomato. Fold over the edges of the dough to seal.
18. Repeat with remaining dough pieces.
19. Brush a large skillet with a little oil and heat over medium heat.
20. Depending on the size of your skillet, add 1 or 2 of the gozleme and cook for 6-8 minutes (turn over half-way) or until golden brown and crisp.
21. Cut each gozleme in half diagonally and serve with lemon wedges and olives or a side salad.

Useful Notes:

- Another alternative to making these if you do not want to make your own dough, is to use tortillas and fold each filled tortilla into a little parcel.
- You can make these ahead of time and freeze them. Reheat them by baking them in the oven at 190°C for 10-17 minutes, or until heated all the way through.