

Season: Year round
From the garden: Spinach, silverbeet
Type: Snack
Difficulty: Easy
Country of origin: Turkey
Serves: 8 gözleme / 24 servings
Source: Marija Vidovich, Kitchen Specialist, Holy Cross School

Equipment

- Small bowl/jug
- Large bowl
- Fork
- Measuring cups and spoons
- Wooden spoon
- Rolling pin
- Chopping board
- Chef's knife
- Frying pan

Ingredients

- 2 teaspoons active dried yeast
 - 2 teaspoons sugar
 - 1 teaspoon salt
 - 3 ½ cups high-grade flour
 - Olive or rice bran oil
 - 200g baby spinach or equivalent in silverbeet
 - 200g feta cheese, crumbled
 - Salt and pepper
 - Lemon wedges
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How to make it

1. Put 150ml warm water into a bowl/jug. Sprinkle over the sugar and yeast and stir briefly with a fork. Stand in a warm place for 5-10 minutes until bubbles form on the surface.
2. Combine flour and salt into a large bowl. Add yeast mixture, another 150ml of warm water and 1 tablespoon oil. Mix to form a soft dough. Turn dough onto a lightly floured surface and knead for about 5 minutes or until elastic.
3. Put dough in oiled bowl and cover with cling film. Stand in a warm place for 30 minutes or until dough doubles in size.
4. Prepare the spinach or silverbeet. If using baby spinach, break off the stalks. If using silverbeet, shred finely. Crumble the feta.
5. 'Punch' the dough down and divide into eight pieces. Lightly flour the bench and roll a piece of dough into a thin circle. Sprinkle spinach and feta over half of the circle of dough. Season with salt and pepper.
6. Fold the other half of dough over to cover the filling and press edges together to seal. Repeat with remaining dough and filling.
7. Heat a splash of oil in a heavy bottom fry pan. When hot, cook the gözleme for 3-4 minutes on each side, until dough is cooked and golden. Remove from pan. **Caution – hot! Ask an adult to help you with this.**
8. Cut gözleme into thirds or quarters and serve with lemon wedges.

Notes:

- The name gözleme derives from the Turkish word *göz*, meaning "compartment", in reference to the pocket of dough in which various toppings can be sealed and cooked.
- Originally a breakfast food, gözleme have become a popular fast food snack in Turkey, similar to pies in New Zealand! They can be made with a range of traditional fillings including mince and onion, spinach and feta, or potato and chives.
- More contemporary fillings include smoked salmon and egg or combinations of sweet ingredients like chocolate and orange zest or banana and walnut with honey.

Skills:

- Mixing, **kneading***, rolling, frying

* Knead: To work and press dough together with your hands, to develop the gluten in the flour