

# Gozleme! Pastry

**Season:** all

**Serves:** 8 or 16 tastes

<b>Equipment:</b> Mixing bowl Measuring spoons Measuring cup spoon Mixing spoon Rolling pin Baking tray Baking paper	<b>Ingredients:</b> 190 g plain flour, (or GF flour) 2 tablespoons, extra virgin olive oil 1/3 cup water 1/4 tsp salt
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## What to do:

1. Combine flour, oil, salt and water in the mixing bowl. Mix with spoon until dough comes together. Knead until smooth. Dough should be a pliable, smooth ball, not sticky.
2. Cover and rest for 20 minutes.
3. Sprinkle work surface with flour. Cut dough into 2 pieces. (1 for GF)
4. Roll out into 35cm x 20cm rectangle.

## MAKING GOZLEME:

1. Spread Filling on half the pastry, pushing to the edge. Sprinkle Spinach Feta with mozzarella cheese, if using.
2. Fold other side of pastry over to cover Filling. Press down edges, pressing out excess air pockets trapped inside as you go. Use water if needed to seal well.
3. Sprinkle flour on a round pizza paddle (or similar). Slide gozleme onto paddle.

## COOKING:

1. Heat 1.5 tbsp oil in a large skillet over medium high heat.
2. Slide gozleme into fry pan. Cook, lightly pressing down (including edges), until deep golden and crispy – about 3 minutes.
3. Flip and cook, pressing down lightly, until crispy.