

Gozleme!! Filling

Season: winter/spring

Serves: 8 or 16 tastes

From the garden: broccolini, kale, spinach, lemons

Equipment:	Ingredients:
Mixing bowl	150g garden greens, chopped.
Mixing spoon	1 garlic clove, minced.
Measuring spoons	1 egg
Measuring cup	½ teaspoon black pepper
Measuring scales	150g feta
Mezza luna	1 cup (100g) shredded mozzarella cheese.

What to do:

1. Place garden greens, garlic, and pepper in a bowl. Scrunch with hands to reduce volume and make spinach “floppy”.
2. Add egg and feta and stir through.

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 skillet. Cook, lightly pressing down (including edges), until deep golden and crispy – about 3 minutes.
3. Flip and cook, pressing down lightly, until crispy.