

Gozleme

Season: Any

Serves: 20 tastes

Fresh from the garden: Warrigal Greens, parsley, mint, chives, basil and spring onions.

Recipe Origin: Gozleme are filled Turkish flatbreads. Try out your ideas at home for different fillings. Spiced mined lamb is very popular. This recipe is adapted from www.recipetineats.com

Equipment: Kitchen Aid mixer with dough hook Measuring scales, cups and spoons Small mixing bowl 2 Medium mixing bowls Salad spinner 2 Graters Garlic crusher Chopping boards Knives Mixing spatula Dough scraper Rolling pins Ruler Toasted sandwich machine Serving spatula Pizza cutter 3 Serving platters	Ingredients: <u>Dough</u> 375g plain flour 1/3 cup olive oil ¾ cup water ½ teaspoon salt <u>Filling</u> 250g Warrigal Greens leaves 200g Feta cheese, grated 2 cloves garlic, crushed Freshly ground black pepper 2 Spring onion, finely chopped Large handful of fresh herbs, roughly chopped 150g mozzarella or cheddar cheese, grated Olive oil
---	---

What to do:

Dough

1. Combine flour, salt, oil and water into the Kitchen Aid. Mix for around 3 minutes on a low speed until smooth. The dough should be a soft, smooth ball, not sticky. Adjust with extra flour or water if necessary.

2. Place the dough in a medium mixing bowl, cover and rest for about 20 minutes. NOTE: Due to the need for the dough to rest, you will be using dough that has been prepared for you, and your dough will be used by the next class.

Filling

1. Wash and dry the Warrigal Greens, then roughly chop. Place in a medium mixing bowl.
2. Grate the feta cheese and add to the bowl. Add pepper, spring onion and herbs and mix together.
3. Grate mozzarella or cheddar and set aside in a small mixing bowl.

Assembly

1. Preheat oven to 100° C.
2. Divide the dough into 5 equal pieces. Roll the dough into rectangles approximately 20 x 25cm. It should be as thin as possible, without tearing.
3. Place the filling along one half of the rectangle, leaving a small space around the edge to allow the dough to be sealed. Top with 1/5 of the filling, and then sprinkle with mozzarella or cheddar cheese. Fold over and press down to seal the edges. Try not to have air pockets.
4. Brush the gozleme with olive oil on both sides.
5. Place gozleme in the preheated toasted sandwich machine and cook until golden on both sides.
6. Keep warm in the oven while you cook the remaining gozleme. Place on a rack in the oven rather than straight on a baking tray to keep the air moving around the gozleme and prevent it from becoming soggy.
7. Cut each gozleme into 4 pieces with a pizza cutter, and place onto a serving platter.