

Bill Granger's Spinach, Mint and Pinenut Gozleme



SPINACH, MINT AND PINENUT GOZLEME

These parcels can be made with ready-made pastry, but they do taste that bit more authentic if you go to the effort yourself. They remind me of weekend wanderers around farmers' markets.

for the pastry

1 tsp instant dried yeast
½ tsp caster sugar
2 cups plain flour
¼ tsp salt
3 tsp olive oil, plus extra for greasing

for the filling

400g spinach leaves
zest of 1 lemon
handful of pine nuts, toasted and chopped
200g feta cheese, crumbled
3 tbsp chopped mint
black pepper
lemon wedges, to serve

To make the pastry, put the yeast, sugar, flour and salt in a bowl and mix lightly. Make a well in the centre and add the olive oil and 180ml to 200ml lukewarm water. Mix to form a soft dough. Turn out on to a floured surface and knead for 8 minutes until smooth and elastic. Place dough into an oiled bowl, cover with oiled cling film and leave in a warm place to double in size.

To make the filling, wilt the spinach in a non-stick frying pan over a medium heat for a few minutes. Remove and drain any excess liquid. Place in a bowl and allow to cool before stirring in the lemon zest, pine nuts, feta and mint. Season with black pepper.

Divide the dough into 8 small balls. Using a rolling pin, roll each ball into a circle about the size of a large dinner plate. Divide the filling equally between the circles, spooning over one half of the circle, leaving a 2cm border. Fold over the other half and press the edges together to secure.

Heat a non-stick frying pan to hot, brush one side of the gozleme with a little oil then cook for 2-3 minutes. Brush the other side with more oil then flip over and cook for a further 2-3 minutes.

Keep warm while you cook the remaining gozleme. Serve with the lemon wedges.

makes
8

TALKING TURKISH