

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 wanders around farmers' markets.

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| 1 tsp instant dried yeast | for the pastry |
| 1/2 tsp caster sugar | |
| 2 cups plain flour | |
| 1/4 tsp salt | |
| 3 tsp olive oil, plus extra for greasing | |
| 3 tbsp chopped mint | |
| black pepper | |
| lemon wedges, to serve | |
| 400g spinach leaves | for the filling |
| zest of 1 lemon | |
| handful of pine nuts, toasted and chopped | |
| 200g feta cheese, crumbled | |

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.

8 makes

