



RECIPE  
Gözleme  
(filled flatbread)



**NOURISH**  
FOOD SCHOOL



**FareShare**

North East

# RECIPE

## Gözleme

**MAKES**  
8 flatbreads.

**LEVEL**  
A bit tricky

**TIME**  
30 minutes

### INGREDIENTS

200g self raising flour  
1/2 teaspoon salt  
1 tablespoon olive oil  
100ml water  
200g spinach  
100g feta cheese  
50g cheddar or mozzarella cheese

### HOW TO MAKE IT

**For the dough:** Mix together the flour and salt then stir in the olive oil and water until you have a rough ball of dough. Knead the 2 minutes until smooth then split into 4 pieces and roll each into a ball. Cover and leave to rest for 10 minutes.

**To fill it:** Dust your worktop with flour and roll a ball of dough into a rectangle 2-3mm thick. Spread a layer of spinach in the centre, and scatter over the cheese, leaving a 2cm gap around the edges.

**To fold it:** Lift the 2 long edges of dough over the filling until they meet in the middle. Lift the other 2 sides on top overlapping them a little as they meet in the middle. Lightly roll over the top of the flatbread to seal all the edges together the repeat with the remaining dough.

**To cook:** Heat a frying pan on a medium heat and add a flatbread. Cook for 2-3 minutes on each side until golden. Keep warm under foil or in an oven whilst you cook the rest.

INGREDIENT SWAPS	STORE IT
SWAP spinach FOR any other veg (you might need to grate things like carrot)	Make up the flatbreads and freeze them individually before they have been cooked
SWAP feta FOR any cheese you have	<b>USE IT DIFFERENTLY</b>
	Make the same dough, roll into thin circles and fry without any filling or folding to have wraps.