

Vegetable & Feta Gozleme

Fresh from the garden:

Equipment:

metric measuring spoons
measuring scale
clean tea towel
chopping board
cook's knife
citrus juicer
colander
vegetable peeler
food processor
heavy-based frying pan
wooden spoon
medium bowl
serving bowls

Ingredients:

Dough

- 1 tablespoon instant yeast
- 1 tsp caster sugar
- 290ml luke-warm water
- 1 tsp salt
- 450g plain flour
- 1 tbsp olive oil, plus extra for brushing

Filling

- -Silverbeet leaves, torn into small pieces
- -spring onion, finely sliced
- -parsley, finely cut
- -roasted fennel, cooled
- -roasted pumpkin, cooled

Method (What to do):

Steps

- To make the dough, combine the yeast, sugar, salt and 90 ml of the water in a small bowl and mix to combine. Set aside for 10 minutes until it begins to bubble.
- Combine the flour in a large bowl and make a well in the center. Add the olive oil and yeast mixture and mix to incorporate the flour. Turn out onto a lightly floured surface and knead for 10 minutes until smooth and elastic. Place the dough in a lightly oiled bowl and set aside, covered, for 45 minutes until doubled in size.
- Meanwhile, combine the garden ingredients in a bowl with a splash of olive oil, salt pepper and approximately 100g crumbled feta cheese.
- Divide the dough into four and roll each piece into a rectangle about 20cm x 30cm. Sprinkle the vegetables mixture along one half of each piece of dough. Fold the dough in half and pinch the edges together to seal.
- Heat a hot plate or large frying pan until medium.
- Brush each gözleme lightly with oil and cook for 3–4 minutes on a preheated hotplate, until golden on each side. Remove from heat, cut into quarters and serve with lemon wedges.