**Gozleme**

*Gözleme* is a savoury traditional Turkish pastry dish, made of hand-rolled dough that is lightly brushed with butter and eggs, filled with various toppings, sealed, and cooked over a griddle.

**Equipment:**
- Jug
- Spoon measures
- Fork
- Baking tray
- Rolling pin
- Griddle pan
- Tongs
- Knives
- Boards

**Ingredients:**
- 8g sachet instant dried yeast
- pinch of salt
- 1 teaspoon caster sugar
- 3 cups plain flour
- 1/3 cup olive oil (see tip)
- 100g spinach, shredded finely
- 200g feta cheese, crumbled
- lemon wedges, to serve
What to do:

- Combine 300ml warm water, yeast, salt and sugar in a jug.
- Stir with a fork. Cover. Stand in a warm, sunny place for 5 minutes or until bubbles form on the surface.
- Sift flour into a large bowl. Add yeast mixture and 2 tablespoons oil.
- Mix to form a soft dough. Turn dough onto a lightly floured surface. Knead for 5 minutes or until elastic.
- Cut dough into 4. Place on a greased baking tray.
- Cover with a clean tea towel.
- Stand in a warm, sunny place for 20 minutes or until dough doubles in size.
- Roll each piece dough into a 35cm x 45cm rectangle.
- Place one-quarter of spinach over half of each rectangle.
- Top with feta and season with salt and pepper.
- Fold dough over to enclose filling.
- Press edges together to seal.
- Preheat a barbecue plate on medium-high heat.
- Brush one side of each gozleme with 2 teaspoons oil.
- Cook for 2 to 3 minutes or until base is golden.
- Brush uncooked side with remaining oil.
- Turn over and cook for 2 to 3 minutes or until golden and crisp.
- Remove to a serving plate.
- Cut gozleme into quarters. Serve with lemon wedges.