

Spinach and feta gozleme



Ingredients:

- 1/2 cup wholemeal flour
- 1/4 cup water
- 1 spring onion
- 10g feta cheese
- 1/4 cup grated cheese
- small handful of baby spinach
- spray oil

Makes 1



1 Add

Place flour in a bowl. Make a well in the centre and add water.



2 Mix

Mix the water and flour until a sticky dough forms.



3 Knead

Place the dough on a floured surface and knead until smooth. Set aside.



4 Chop

Chop the spring onion, spinach and feta.



5 Roll

Roll out the dough to form a circle.



6 Sprinkle

Evenly sprinkle the spinach, spring onion, feta and grated cheese on one side of the dough.



7 Fold

Fold the dough over to enclose the filling.



8 Cook

Place gozleme on an oiled frypan and cook for 5 minutes on each side until evenly browned. Serve.