

Silverbeet & Feta Gozleme

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- ☐ **Dough:**
- ☐ 1 teaspoon dry yeast
- ☐ ½ teaspoon caster sugar
- ☐ ¾ cup lukewarm water
- ☐ 1 ½ cups plain flour
- ☐ 1 teaspoon sea salt flakes
- ☐ **Filling:**
- ☐ 200g Silverbeet, stems removed and leaves shredded
- ☐ Olive oil
- ☐ 100g feta, crumbled

Equipment:

- ☐ Metric measuring spoons and cups
- ☐ Small bowl
- ☐ Medium bowl
- ☐ Chopping board
- ☐ Cook's knife
- ☐ Rolling pin
- ☐ Pastry brush
- ☐ Frying pan
- ☐ Egg lifter

Method:

1. To make the dough, place the yeast, sugar and water in a bowl and mix to combine.
2. Set aside in a warm place for 5 minutes or until bubbles appear on the surface.
3. Place the flour & salt in a bowl and make a well in the centre. Add the yeast mixture and mix together to form a dough.
4. Turn out onto a floured surface and knead for 3-4 minutes or until smooth & elastic. If dough is sticky, add a sprinkling of flour and knead through. Place in a greased large bowl and cover with a tea towel for 15-20 minutes.
5. For the filling, place shredded silverbeet in a frying pan with a little olive oil and sauté until wilted. Set aside to cool.
6. Divide the dough into 4 pieces and roll out on a lightly floured surface to a 25cm x 35cm rectangle.
7. Place some of the silverbeet on one half of the rectangle, leaving a 2cm border. Then crumble some feta on top of the silverbeet.
8. Fold the dough over to enclose the filling and press the edges to seal.
9. Heat a large non stick frying pan over medium heat. Brush the gozleme with olive oil and cook in batches for 3-4 minutes on each side or until golden.

**This recipe makes 4 large gozleme.*